

Catering and Hospitality Year 10

Term 1	Term 2	Term 3
<p>Food Safety and causes of food related ill health</p> <p>Practical Skills development (High Risk Foods)</p>	<p>Job roles within the industry and personal attributes and qualifications required</p> <p>Practical Skills Development (Bread making and the role of eggs)</p>	<p>Nutrition and special diets (coeliac, lactose etc.) and the effects of cooking on nutrition</p>
<p>Job roles and types of outlets in the commercial and non-commercial within the industry</p> <p>Practical skills development (Sauce making, methods of cake and pastry making)</p>	<p>Nutrition and nutrients and roles and menu planning for different dietary needs</p> <p>Practical Skills development (Protein Complementation)</p>	<p>Revision and exam preparation</p> <p>Environmental issues, religion, dietary needs and there effects on planning menus</p>

Assessment		
Internal assessment	Internal assessment	Internal assessment

Catering and Hospitality Year 11

Term 1	Term 2	Term 3
<p>Introduction to the internal assessment (Lab)</p> <p>Revisiting Menu planning, nutritional needs, effects on unsatisfactory nutritional intake</p>	<p>Unit 2 expectations – review examples in the textbook</p> <p>Timed work on unit 2 – AC1.1 - 1.4</p>	<p>Exam Preparation for June examination revisiting all areas of the syllabus</p>
<p>Review brief and define keywords, review examples in text book on work format</p> <p>Timed work on unit 1 – AC1.1 - 1.4</p> <p>Timed Practical Assignment</p>	<p>Planning Menus AC2.1 - 2.3</p> <p>Practical Assignment AC3.1 - 3.4</p>	

Assessment		
<p>Internal assessment</p> <p>Lab timed assessment - internally marked and externally moderated</p>	<p>Lab timed assessment - internally marked and externally moderated</p>	<p>External exam</p>