

## Year 10 Hospitality and Catering (Eduqas Level1/2)

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p><b>UNIT1</b> <b>LO4 – Know how food can cause ill health.</b> AC4.1 Describe food related causes of ill health. AC4.2 Describe the role and responsibilities of the EHO. AC4.3 Describe food safety legislation. AC4.4 Describe common types of food poisoning. AC4.5 Describe the symptoms of food induced ill health.</p>	<p><b>Unit 2</b> <b>LO1 – Understanding the importance of nutrition when planning menus.</b> AC1.1 Describe functions of nutrients in the human body. AC1.2 Compare nutritional needs of specific groups. AC1.3 Explain characteristics of unsatisfactory nutritional intake. AC1.4 Explain how cooking methods impact on nutritional value.</p>	<p><b>Unit 2</b> <b>LO2 Understand menu planning.</b> AC2.1 Explain factors to consider when proposing dishes for menus. AC2.2 Explain how dishes on a menu address environmental issues. AC2.3 Explain how menu dishes meet customer needs. AC2.4 Plan production of dishes for a menu.</p>	<p><b>UNIT 2</b> <b>LO3 – be able to cook dishes.</b> AC3.1 Use techniques in preparation of commodities. AC3.2 Assure quality of commodities to be used in food preparation. AC3.3 Use techniques in cooking of commodities. AC3.4 Complete dishes using presentation techniques. AC3.5 Use food safety practices.</p>	<p>Practice Piece of Controlled assessment. UNIT 2 <b>LO1 – Understanding the importance of nutrition when planning menus.</b>  <b>Unit 2</b> <b>LO2 Understand menu planning.</b>  <b>UNIT 2</b> <b>LO3 – be able to cook dishes.</b></p>	<p><b>Unit 1</b> <b>LO1 – Understanding the environment of the hospitality and catering industry.</b> AC1.1 Describe the structure of the hospitality and catering industry. AC1.2 Analyse job requirements within the hospitality and catering industry. AC1.3 Describe working conditions of different job roles across the hospitality and catering industry. AC1.4 Explain factors affecting the success of hospitality and catering providers.</p>
<p>Practical's 1 Veg cuts 2 Apple recipes – seasonal foods. 3 Debone chicken and make two chicken dishes. 4 2 chicken dishes. Sponge and baked Alaska/fresh pasta 5 Coloured pasta and roux sauce - lasagne</p>	<p>Practical's 1 Fillet fish and fish dishes 2 Stuffed chicken breasts 3 Shortcrust pastry and different presentation techniques. 4 Choux pastry – strawberry and white chocolate choux buns. 5 Sweet pastry – bakewell tarts. 6 Meringue roulade</p>	<p>Practical's 1 Dairy free Panna cotta 2 Creamy tarragon chicken bake – Lactose free. 3 Vegan sweet potato and bean chilli. 4 Vegan Lentil tabbouleh. 5 Gluten free pancakes and bread. 6 Gluten free cakes.  (Special diets)</p>	<p>Practical's Emphasis on reducing waste and cooking methods. 1 Boiling/poaching – poached fish. 2 Baked dish – eves pudding, meringues. 3 Fried food – fritters, pan fried chicken breast, fried rice. 4 Grilled – grilled chicken and veg skewers.</p>	<p>Practical's Practical's linked to brief.</p>	<p>Practical's Possible hotel/restaurant visit.</p>

	7 Mascapone and pineapple cheesecake. 8 Chocolate log - Christmas		5 Roasted – roasted veg, stuffed chicken breast 6 Steamed fish and veg with a sauce.		
GCSE Assessment Objectives: As above. SMSCV: Healthy lifestyles and healthy eating. Staying safe. 5R's: Resilience, Resourcefulness, Readiness, Responsibility, Reflectiveness Stretch and Challenge: Cross curricular: Numeracy and literacy.	GCSE Assessment Objectives: As above SMSCV: Healthy lifestyles and healthy eating. Staying safe. 5R's: Resilience, Resourcefulness, Readiness, Responsibility, Reflectiveness Stretch and Challenge: Cross curricular: Numeracy and literacy.	GCSE Assessment Objectives: As above SMSCV: Healthy lifestyles and healthy eating. Staying safe. 5R's: Resilience, Resourcefulness, Readiness, Responsibility, Reflectiveness Stretch and Challenge: Cross curricular: Numeracy and literacy.	GCSE Assessment Objectives: As above SMSCV: Healthy lifestyles and healthy eating. Staying safe. 5R's: Resilience, Resourcefulness, Readiness, Responsibility, Reflectiveness Stretch and Challenge: Cross curricular: Numeracy and literacy.	GCSE Assessment Objectives: As above SMSCV: Healthy lifestyles and healthy eating. Staying safe. 5R's: Resilience, Resourcefulness, Readiness, Responsibility, Reflectiveness Stretch and Challenge: Cross curricular: Numeracy and literacy.	GCSE Assessment Objectives: As above SMSCV: Healthy lifestyles and healthy eating. Staying safe. 5R's: Resilience, Resourcefulness, Readiness, Responsibility, Reflectiveness Stretch and Challenge: Cross curricular: Numeracy and literacy.