

Sandon Road, Meir, Stoke-on-Trent, ST3 7DF Telephone: 01782 377100 Fax: 01782 377101

Email: info@omera.co.uk Website: www.ormistonmeridianacademy.co.uk

Principal: Mrs C Stanyer

Subject: Hospitality and Catering

Year 10

Curriculum Map

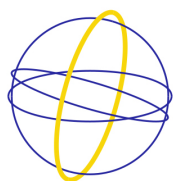
2023 -2024

Week Commencing	Topic (including links to additional resources)	Assessment Window
STAFF INSET 04/09 ALL STUDENT IN 05/09	Unit 1 – LO1 Hospitality and catering provision 1.1.1 Hospitality and catering providers <ul style="list-style-type: none"> Students will look at the differences between the different types of hospitality and catering provision. These will include looking at the different types of establishments within each provision, the job roles within those provisions, what they offer and the customers that access them. 	
11/09/2023	Unit 1 – 1.1.1 Hospitality and catering providers <ul style="list-style-type: none"> Students will look at the differences between the different types of hospitality and catering provision. These will include looking at the different types of establishments within each provision, the job roles within those provisions, what they offer and the customers that access them. Demonstration lesson - Paella 	
18/09/2023	1.1.1 Hospitality and catering providers <ul style="list-style-type: none"> Practical lesson Students will learn and understand the different types of food service – table; plate, family-style, silver gueridon, banquet, counter; cafeteria, buffet, fast food personal; tray or trolley, vending home delivery, take away. Learners will know and understand the importance of the standards and ratings – hotel and guest house standards (star rating) -restaurant standards – AA Rosette Awards, Good Food Guide, Michelin stars. 	
25/09/2023	Unit 1 – 1.1.2 Working in the hospitality and cater industry <ul style="list-style-type: none"> Demonstration lesson Students will know and understand the types of employment roles and responsibilities within the industry. Front of house House keeping Kitchen brigade management Students will be able to identify the difference between personal attributes, qualifications and experience 	
02/10/2023	Unit 1 – 1.1.3 Working conditions within the hospitality and catering industry <ul style="list-style-type: none"> Practical lesson Students will know and understand the different types of employment contracts and working hours Student will understand the term remuneration and benefits in the industry, they will also be able to describe the need 	

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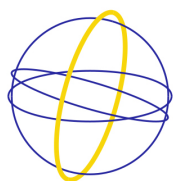
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	for supply and demand staffing during peak times and the location of the establishment.	
9/10/2023	Unit 1 - 1.1.4 Contributing factors to the success of the hospitality and catering provision <ul style="list-style-type: none"> • Demonstration lesson • Students will know the basic costs incurred within the hospitality and catering industry. • They difference between gross and net profit and be able to calculate these. 	
16/10/2023	Unit 1 - 1.1.4 Contributing factors to the success of the hospitality and catering provision <ul style="list-style-type: none"> • Practical lesson • Students will be aware of how the economy can impact businesses (strength of the economy, VAT, exchange rate) • Seasonality and sustainability (reduce, reuse, recycle) 	
23/10/2023	Unit 1 - 1.1.4 Contributing factors to the success of the hospitality and catering provision <ul style="list-style-type: none"> • Students will know, understand and be able to describe how new technology and media can impact the industry. • AR1 assessment to be delivered covering LO1 	AR1
October Half Term		
06/11/2023	<ul style="list-style-type: none"> • Demonstration lesson • DDI 	AR1
13/11/2023	Unit 1 –LO2 How hospitality and catering provision operate 1.2.1 The operation of the front and back of house <ul style="list-style-type: none"> • Practical lesson • Students will be aware of the workflow of the front of house. • Workflow of the catering kitchen 	
20/11/2023	1.2.1 The operation of the front and back of house <ul style="list-style-type: none"> • Demonstration lesson • Students will be able to identify large equipment • Materials for cleaning, first aid and safety materials 	
27/11/2023	1.2.1 The operation of the front and back of house <ul style="list-style-type: none"> • Practical lesson • Students will learn about documentation and administration requirements used within the catering kitchen • Stock control, ordering, delivery notes, invoices, food safety documentation, health and safety documents 	
4/12/2023	Unit 1 – LO2 1.2.2 – Customer requirements in hospitality and catering <ul style="list-style-type: none"> • Demonstration lesson • Customer needs 	

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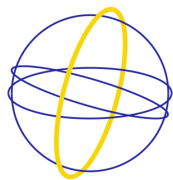
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	<ul style="list-style-type: none"> Students will understand the catering, equipment and accommodation needs of the customer. 	
11/12/2023	Unit 1 – LO2 1.2.2 – Customer requirements in hospitality and catering <ul style="list-style-type: none"> Practical lesson Customer rights and inclusion (disability) 	
18/12/2023	Unit 1 – LO2 1.2.2 – Customer requirements in hospitality and catering <ul style="list-style-type: none"> Demonstration lesson Equality Students will understand the rights of everyone within the establishment. 	
Christmas Break		
08/01/2024	Unit 1 1.2.3 – Hospitality and Catering provision to meet specific requirements <ul style="list-style-type: none"> Practical lesson Students will understand how the industry adapts to satisfy the changing customer climate. Customer requirements – nutritional needs, lifestyle, dietary requirements Customer expectations – value for money, service, seasonality and environmental concerns. 	
15/01/2024	1.2.3 – Hospitality and Catering provision to meet specific requirements <ul style="list-style-type: none"> Customer demographics – age, location and money available AR2 – Covering learning from LO1 and LO2	AR2
22/01/2024	DDI Demonstration lesson	AR2
29/01/2024	Unit 1 – LO3 Health and safety in hospitality and catering 1.3.1 – Health and safety in hospitality and catering provision <ul style="list-style-type: none"> Practical lesson Students will learn the responsibilities for personal safety in the workplace of employers and employees in relation to the law. Control of Substances Hazardous to Health Regulations (COSHH) 2002 Health and Safety at Work Act 1974 Manual Handling operations Regulations 1992 	
5/02/2024	1.3.1 – Health and safety in hospitality and catering provision <ul style="list-style-type: none"> Demonstration lesson PPE (Personal Protective Equipment) 1992 RIDDOR (Reporting of injuries, Diseases and Dangerous Occurrences) 2013 Risk to health and security including the level of risk. 	

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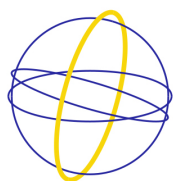
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February Half Term		
19/02/2024	1.3.1 – Health and safety in hospitality and catering provision <ul style="list-style-type: none"> • Practical lesson • Students will know the importance of and be able to complete documentation such as accident forms and risk assessments. 	
26/02/2024	1.3.2 – Food safety <ul style="list-style-type: none"> • Demonstration lesson • Student will be able to identify critical control points and ensure that risks are removed or reduced to a safe level • Decide what action to take if something goes wrong 	
4/03/2024	1.3.2 – Food safety <ul style="list-style-type: none"> • Practical lesson • Complete a HACCP document • Complete records to show that procedures are working 	
11/03/2024	Unit 1 LO4 – Food safety in hospitality and catering <ul style="list-style-type: none"> • Demonstration lesson 1.4.1 – Food related causes of ill health <ul style="list-style-type: none"> • Allergies • Bacteria • Chemical • intolerances 	
18/03/2024	1.4.1 – Food related causes of ill health <ul style="list-style-type: none"> • Practical lesson • students will look at a variety of food poisoning causes • bacillus cereus • campylobacter • clostridium perfringens • e-coli • listeria • salmonella • staphylococcus aureus 	
Easter		
8/04/2024	1.4.1–Food related causes of ill health <ul style="list-style-type: none"> • Demonstration lesson • Food allergens • The main allergens will be explored 	
15/04/24	1.4.1–Food related causes of ill health <ul style="list-style-type: none"> • Practical lesson • Food intolerance • Gluten • Lactose • Aspartame • MSG • Students will discover food labelling laws and food safety legislation • Food hygiene 	

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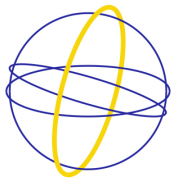
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22/04/2024	1.4.2 – symptoms and signs of food induced ill health <ul style="list-style-type: none"> • Demonstration lesson • Students will know and understand the symptoms of food induced ill health • Visible • Non visible 	
29/04/2024	1.4.3 – Preventative control measures of food induced ill health <ul style="list-style-type: none"> • Practical lesson • Students will know and understand the symptoms of food induced ill health • Non visible 	
6/05/24	1.4.3 – Preventative control measures of food induced ill health <ul style="list-style-type: none"> • Demonstration lesson • Students will know and understand the control measures to prevent food induced ill health • Cross contamination 	
13/05/24	1.4.3 – Preventative control measures of food induced ill health <ul style="list-style-type: none"> • Practical lesson • Students will know and understand the control measures to prevent food induced ill health • Correct temperature in delivery, storage, preparation and service • Physical contamination 	
20/05/24	1.4.4 – The Environmental Health Officer (EHO) <ul style="list-style-type: none"> • Students will know the role and the responsibilities of the EHO • Collecting evidence • Enforcing laws • Follow up food poisoning outbreaks • Inspecting businesses 	
May Half Term		
3/06/2024	1.4.4 – The Environmental Health Officer (EHO) <ul style="list-style-type: none"> • Giving evidence • Maintaining evidence • Submitting reports 	
10/06/2024	Revision Lessons covering LO1-LO4	AR3 OAT MOCKS
17/06/204	Mock Exam	AR3 OAT MOCKS
24/06/2024		AR3 OAT MOCKS
1/07/2024		AR3 OAT MOCKS

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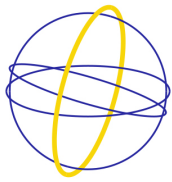
8/07/2024	DDI of the AR3 R&R LO1 and LO2	
15/07/2024	R&R LO3	
22/07/20234	R&R LO4	

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