

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

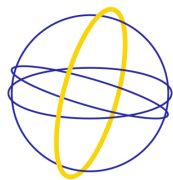
## Subject Hospitality and Catering

## Year 11

### Curriculum Map 2023 -2024

Week Commencing	Topic (including links to additional resources)	Assessment Window
STAFF INSET 04/09 ALL STUDENT IN 05/09	2 lessons - Introduction to Unit 2 controlled assessment and analysis of the brief. Looking at the students pack provided by the exam board	
11/09/2023	3 lessons <ul style="list-style-type: none"> <li>Demonstration lesson - practical</li> </ul> Unit 2.1.1 – understanding the importance of nutrition The students should know and understand the function of nutrients <ul style="list-style-type: none"> <li>Delivery of the resources relating to Macro nutrients Including - carbohydrates Fat Protein</li> <li>Students to type there analysis of the brief and their Macro nutrients section.</li> </ul>	30 minute typed
18/09/2023	2 lessons <ul style="list-style-type: none"> <li>Practical lesson</li> </ul> Unit 2.1.1 – understanding the importance of nutrition <ul style="list-style-type: none"> <li>Delivery of the materials relating to micro nutrients inclusive of vitamins and mineral Vitamins – fat soluble A and D Water soluble B and C</li> </ul> <b>Students to type these up</b> Unit 2.1.1 - Delivery of the materials for Minerals – Calcium Iron Sodium Potassium Magnesium, also non nutrients Dietary fibre water	1 hour Typed
25/09/2023	3 lessons <ul style="list-style-type: none"> <li>Demonstration lesson</li> </ul> Unit 2.1.1 - Delivery of the materials for Minerals – Calcium Iron Sodium Potassium Magnesium, also non nutrients Dietary fibre	1.5 hour typed

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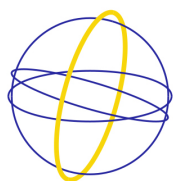
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	<p>water</p> <ul style="list-style-type: none"> <li>Students type these up.</li> </ul>	
02/10/2023	<p>2 lessons Practical lesson Unit 2.1.1 - Delivery of the materials that accompany different life stages. Students should apply their knowledge of nutrition for the different life stages including Adults (early, middle, late) Children (babies, toddlers, teens)</p>	
9/10/2023	<p>3 lessons Demonstration lesson – practical Unit 2.1.1 - Delivery of the materials that accompany different life stages. Students should apply their knowledge of nutrition for the different life stages including Adults (early, middle, late) Children (babies, toddlers, teens)</p> <ul style="list-style-type: none"> <li>Students to type up their findings and knowledge</li> </ul>	2 hours typed
16/10/2023	<p>2 lessons Practical lesson Unit 2.1.1 - Special dietary needs for individuals who: Require different energy levels dependent on lifestyle Require special diets Have a medical condition (allergy, intolerance, diabetes, cardiovascular disorder and iron deficiency) Dietary requirements for religious beliefs Optional diets such as vegans and vegetarians.</p>	
23/10/2023	<p>3 lessons Unit 2.1.1 - Special dietary needs for individuals who: Require different energy levels dependent on lifestyle Require special diets Have a medical condition (allergy, intolerance, diabetes, cardiovascular disorder and iron deficiency) Dietary requirements for religious beliefs Optional diets such as vegans and vegetarians.</p> <ul style="list-style-type: none"> <li>Students are then required to type their findings.</li> </ul> <p>Unit 2.1.2 – How cooking methods can impact the nutritional values</p> <ul style="list-style-type: none"> <li>Delivery of the materials relating to 2.1.2 These include the impact different cooking methods have on the nutritional value of foods</li> </ul>	3 hours typed
October Half Term		
06/11/2023	<p>2 lessons Unit 2.1.2 – How cooking methods can impact the nutritional values</p> <ul style="list-style-type: none"> <li>Delivery of the materials relating to 2.1.2 These include the impact different cooking methods have on the nutritional value of foods</li> <li>Students to type up their findings.</li> </ul>	3.5 hours typed

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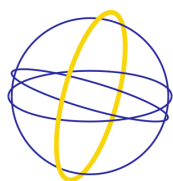
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13/11/2023	Marking of Unit 2 section 1 Mock practical exam? Revision sessions of unit 1	AR1
20/11/2023	Mock written exam DDI	AR1
27/11/2023	3 lessons Demonstration lesson Unit 2.2.1 Factors affecting menu planning <ul style="list-style-type: none"> <li>Learners should be aware of the following factors (2 lessons) Cost Portion control Balanced diets</li> <li>Type up their findings</li> </ul>	4 hours typed
4/12/2023	2 lessons Practical lesson Unit 2.2.1 Factors affecting menu planning <ul style="list-style-type: none"> <li>Learners should be aware of the following factors Time of day Customers</li> <li>Type up their findings</li> </ul>	4.5 hours typed
11/12/2023	3 lessons Demonstration lesson Unit 2.2.1 Factors affecting menu planning <ul style="list-style-type: none"> <li>Learners will need to know and understand these factors when planning a menu Equipment available Skills of the chef Time available Environmental issues (reduce, reuse, recycle, sustainability) Time of year (seasonality) Organoleptic qualities</li> <li>Students to type up their findings</li> </ul>	5 hours typed
18/12/2023	2 lessons – Unit 2.2.2 How to plan production <ul style="list-style-type: none"> <li>Students learn how to plan dishes for a menu and understand – Commodities list with quantiles Contingencies Equipment list Health, safety and hygiene Quality points</li> <li>Sequencing/dove tailing Timing Mise en place Cooking Cooling Hot holding serving and storage</li> </ul>	

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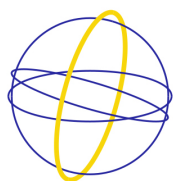
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Christmas Break		
08/01/2024	<p>3 lessons Unit 2.2.2 How to plan production</p> <ul style="list-style-type: none"> <li>Sequencing/dove tailing Timing Mise en place Cooking Cooling Hot holding serving and storage</li> <li>Sequencing/dove tailing Timing Mise en place Cooking Cooling Hot holding serving and storage</li> <li>Sequencing/dove tailing Timing Mise en place Cooking Cooling Hot holding serving and storage</li> </ul>	
15/01/2024	<p>2 lessons Unit 2.2.2 How to plan production</p> <ul style="list-style-type: none"> <li>Students to type their plans for the menu including all of the knowledge they have learned.</li> <li>Students to type their plans for the menu including all of the knowledge they have learned.</li> </ul>	6 hours typed so far
22/01/2024	<p>Marking of Unit 2 - 2.2.1 and 2.2.2 Mock practical exam Revision sessions of unit 1</p>	AR2
29/01/2024	<p>Mock written exam DDI</p>	AR2
5/02/2024	<p>2 lessons Students to prepare for their practical exam after half term. They will use these two lessons to make sure their plan is correct and that it can be followed easily.</p>	
February Half Term		
19/02/2024	<p>3 lessons Practical Exam Internal – Unit 2.3.1 Unit 2.3.2 Unit 2.3.3</p>	3.5/ 4 hours for practical exam

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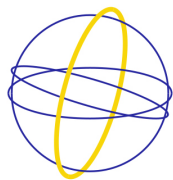
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26/02/2024	<p>2 lessons (both lesson to be focused on these areas)</p> <p>Unit 2.4.1 Reviewing of dishes</p> <ul style="list-style-type: none"> <li>Students need to provide a brief review of their planning, preparation and cooking. They need to consider Dish production Dish selection Health and safety Hygiene Improvements Organoleptic Presentation and waste</li> </ul>	
4/03/2024	<p>3 lessons</p> <p>Unit 2.4.1 Reviewing of dishes</p> <ul style="list-style-type: none"> <li>Students need to provide a brief review of their planning, preparation and cooking. They need to consider Dish production Dish selection Health and safety Hygiene Improvements Organoleptic Presentation and waste</li> <li>Students to type up their findings</li> </ul>	7 hours typed
11/03/2024	<p>2 lessons</p> <p>Unit 2.4.2 Reviewing their own performance</p> <ul style="list-style-type: none"> <li>Students should identify personal strengths and weaknesses relating to Decision making Organization Planning Time management</li> </ul>	
18/03/2024	<p>3 lessons</p> <p>Unit 2.4.2 Reviewing their own performance</p> <ul style="list-style-type: none"> <li>Students should identify personal strengths and weaknesses relating to Decision making Organization Planning Time management</li> </ul>	8 hours typed
Easter		
8/04/2024	<p>2 lessons</p> <p>Revision of Unit 1</p> <p>1.1 Hospitality and catering provision</p>	
15/04/24	<p>3 lessons</p> <p>Revision of Unit 1</p> <p>1.2 How hospitality and catering providers operate</p>	

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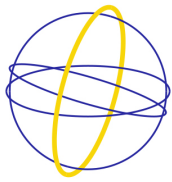
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22/04/2024	2 lessons Revision of Unit 1 1.3 Health and safety in hospitality and catering	5 <sup>th</sup> May Final submission date for controlled assessment
29/04/2024	Revision of Unit 1 1.4 Food safety in hospitality and catering	GCSE EXAMS
6/05/24		GCSE EXAMS
13/05/24		GCSE EXAMS
20/05/24		GCSE EXAMS
May Half Term		
3/06/2024		GCSE EXAMS
10/06/2024		GCSE EXAMS
17/06/2024		GCSE EXAMS

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