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Principal: Mrs C Stanyer

Subject: Hospitality and Catering

Year 10 Curriculum Map 2024 - 25

Week Commencing	Topic (including links to additional resources) <i>Resources: WJEC Vocational Award, Hospitality and Catering Level 1/2 by Anita Tull and Alison Palmer.</i> <i>My revision notes, WJEC Level 1/2 Vocational Award, Hospitality and Catering by Ben Saunder and Yvonne Mackey.</i> <i>WJEC Vocational Award, Hospitality and Catering Level ½ Study & Revision Guide by Anita Tull.</i> PPT supplied by Wjec with information relating to Unit 2 Controlled assessment.	Assessment Window
Staff INSET 02/09 Students Return 03/09		
09/09/2024	Unit1 1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards Key words/term – caterer - a business or person who arranges the preparation, delivery and presentation of food for clients catering - providing a food and beverage service to people in a particular location establishment - a place where a business or organisation operates from hospitality - the business of providing people with accommodation, meals and drinks in a variety of places away from their home client – a person/business/organisation using hospitality and catering services commercial sector – the part of the hospitality and catering industry that aims to make a profit non-commercial sector – the part of the hospitality and catering industry that does not aim to make a profit non-residential – a place that provides catering and hospitality services but not accommodation for people to stay in residential – a place that provides accommodation for people to stay in, as well as catering and hospitality services	
16/09/2024	Unit1 1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards Key words/term –	

Ormiston Meridian Academy is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.



	<p>caterer - a business or person who arranges the preparation, delivery and presentation of food for clients</p> <p>catering - providing a food and beverage service to people in a particular location</p> <p>establishment - a place where a business or organisation operates from</p> <p>hospitality - the business of providing people with accommodation, meals and drinks in a variety of places away from their home</p> <p>client – a person/business/organisation using hospitality and catering services</p> <p>commercial sector – the part of the hospitality and catering industry that aims to make a profit</p> <p>non-commercial sector – the part of the hospitality and catering industry that does not aim to make a profit</p> <p>non-residential – a place that provides catering and hospitality services but not accommodation for people to stay in</p> <p>residential – a place that provides accommodation for people to stay in, as well as catering and hospitality services</p>	
23/09/2024	<p>Unit1</p> <p>1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards</p> <p>Key words/term – caterer - a business or person who arranges the preparation, delivery and presentation of food for clients catering - providing a food and beverage service to people in a particular location establishment - a place where a business or organisation operates from hospitality - the business of providing people with accommodation, meals and drinks in a variety of places away from their home client – a person/business/organisation using hospitality and catering services commercial sector – the part of the hospitality and catering industry that aims to make a profit non-commercial sector – the part of the hospitality and catering industry that does not aim to make a profit non-residential – a place that provides catering and hospitality services but not accommodation for people to stay in residential – a place that provides accommodation for people to stay in, as well as catering and hospitality services</p>	
30/09/2024	<p>Unit1</p> <p>1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards</p> <p>Key words/term – caterer - a business or person who arranges the preparation, delivery and presentation of food for clients catering - providing a food and beverage service to people in a particular location establishment - a place where a business or organisation operates from hospitality - the business of providing people with accommodation, meals and drinks in a variety of places away from their home client – a person/business/organisation using hospitality and catering services commercial sector – the part of the hospitality and catering industry that aims to make a profit non-commercial sector – the part of the hospitality and catering industry that does not aim to make a profit</p>	

	<p>non-residential – a place that provides catering and hospitality services but not accommodation for people to stay in</p> <p>residential – a place that provides accommodation for people to stay in, as well as catering and hospitality services</p>	
07/10/2024	<p>1.2 Working in the Hospitality and Catering industry Front of house Housekeeping Kitchen brigade Management Personal qualities Qualifications</p> <p>Key words/term – employee – someone who works in the industry and has an employment contract employer – someone who hires staff to work for them worker – someone who works in the industry but does not have an employment contract</p>	
14/10/2024	<p>1.2 Working in the Hospitality and Catering industry Front of house Housekeeping Kitchen brigade Management Personal qualities Qualifications</p> <p>Key words/term – employee – someone who works in the industry and has an employment contract employer – someone who hires staff to work for them worker – someone who works in the industry but does not have an employment contract</p>	
21/10/2024	<p>1.2 Working in the Hospitality and Catering industry Front of house Housekeeping Kitchen brigade Management Personal qualities Qualifications</p> <p>Key words/term – employee – someone who works in the industry and has an employment contract employer – someone who hires staff to work for them worker – someone who works in the industry but does not have an employment contract</p>	Achievement Round 1
October Half Term		
04/11/2024	<p>1.3 Working conditions in the hospitality and catering industry Employment contracts and working hours Remuneration and benefits The fluctuation needs of industry</p> <p>Key words/term – contract - a written or spoken agreement, especially one concerning employment, sales, or tenancy, that is intended to be enforceable by law remuneration - money paid for work or a service "they work in excess of their contracted hours for no additional remuneration" Synonyms: payment, pay, salary, wages</p>	Achievement Round 1
11/11/2024	<p>1.3 Working conditions in the hospitality and catering industry Employment contracts and working hours Remuneration and benefits The fluctuation needs of industry</p>	

	<p>Key words/term – contract - a written or spoken agreement, especially one concerning employment, sales, or tenancy, that is intended to be enforceable by law remuneration - money paid for work or a service <i>"they work in excess of their contracted hours for no additional remuneration"</i> Synonyms: payment, pay, salary, wages</p>	
18/11/2024	<p>1.3 Working conditions in the hospitality and catering industry Employment contracts and working hours Remuneration and benefits The fluctuation needs of industry</p> <p>Key words/term – contract - a written or spoken agreement, especially one concerning employment, sales, or tenancy, that is intended to be enforceable by law remuneration - money paid for work or a service <i>"they work in excess of their contracted hours for no additional remuneration"</i> Synonyms: payment, pay, salary, wages</p>	
25/11/2024		
02/12/2024	<p>1.4 Contributing factors to the success of the hospitality and catering provision Basic costs Calculating gross and net profit How economy can impact business Environmental needs and impacts within the industry The impact of new technology The impact of different types of media</p> <p>Key words/term – Gross Profit (GP) - the difference between how much the ingredients cost and how much a menu item is sold for Gross Profit percentage (GP%) – the profit made as a percentage of the selling price of a dish net profit – what is left from the gross profit after all the costs of running a restaurant (wages, heating, lighting, rent etc...) have been paid climate change – changes in the earth's temperature that can lead to unusual and extreme weather conditions fossil fuels – fuels such as coal, oil and gas that were created over millions of years by fossilised plants and animals greenhouse gases – these form an insulating layer around the earth's atmosphere, which traps heat and raises the Earth's temperature non-renewable energy – energy produced from fossil fuels that cannot be renewed once they are used up sustainable diet – a diet consisting mostly of plant foods, which has a minimal impact on the environment during production demographic - a particular sector of a population, "the drink is popular with a young demographic" lifestyle - the way in which a person lives, "the benefits of a healthy lifestyle" Value Added Tax (VAT) – collected by businesses from customer purchases on behalf of the government</p>	
09/12/2024	<p>1.4 Contributing factors to the success of the hospitality and catering provision Basic costs Calculating gross and net profit How economy can impact business Environmental needs and impacts within the industry The impact of new technology The impact of different types of media</p> <p>Key words/term –</p>	

	<p>Gross Profit (GP) - the difference between how much the ingredients cost and how much a menu item is sold for</p> <p>Gross Profit percentage (GP%) – the profit made as a percentage of the selling price of a dish</p> <p>net profit – what is left from the gross profit after all the costs of running a restaurant (wages, heating, lighting, rent etc...) have been paid</p> <p>climate change – changes in the earth’s temperature that can lead to unusual and extreme weather conditions</p> <p>fossil fuels – fuels such as coal, oil and gas that were created over millions of years by fossilised plants and animals</p> <p>greenhouse gases – these form an insulating layer around the earth’s atmosphere, which traps heat and raises the Earth’s temperature</p> <p>non-renewable energy – energy produced from fossil fuels that cannot be renewed once they are used up</p> <p>sustainable diet – a diet consisting mostly of plant foods, which has a minimal impact on the environment during production</p> <p>demographic - a particular sector of a population, "the drink is popular with a young demographic"</p> <p>lifestyle - the way in which a person lives, "the benefits of a healthy lifestyle"</p> <p>Value Added Tax (VAT) – collected by businesses from customer purchases on behalf of the government</p>	
16/12/2024	<p>2.1 The operation of the front of house Workflow of the front of house Workflow of the catering kitchen Equipment and materials Documentation and administration requirements in a catering kitchen Typical dress code requirements</p> <p>Key words/term – covers – customers food orders that are sent to the kitchen FIFO – First In, First Out – using food stocks in rotation workflow – the way food passes through the kitchen from delivery to the dining room risk assessment – a systematic process of evaluating the potential risks that may be involved in a projected activity or undertaking COSHH – Control of Substances Hazardous to Health</p>	
Christmas Break		
06/01/2025	<p>2.1 The operation of the front of house Workflow of the front of house Workflow of the catering kitchen Equipment and materials Documentation and administration requirements in a catering kitchen Typical dress code requirements</p> <p>Key words/term – covers – customers food orders that are sent to the kitchen FIFO – First In, First Out – using food stocks in rotation workflow – the way food passes through the kitchen from delivery to the dining room risk assessment – a systematic process of evaluating the potential risks that may be involved in a projected activity or undertaking COSHH – Control of Substances Hazardous to Health</p>	
13/01/2025	<p>2.2 Customer requirements Customer needs Customer rights and inclusion Equality</p> <p>Key words/term – customer need - starts the relationship between a customer and a business customer requirements and expectations – factors that decide whether or not a customer is satisfied with the service they receive</p>	

	<p>market research – ways of finding out customer needs, requirements and expectations e.g. surveys, feedback</p> <p>corporate - relating to a large company or group "airlines are very keen on their corporate identity"</p>	
20/01/2025	<p>2.2 Customer requirements Customer needs Customer rights and inclusion Equality</p> <p>Key words/term – customer need - starts the relationship between a customer and a business customer requirements and expectations – factors that decide whether or not a customer is satisfied with the service they receive</p> <p>market research – ways of finding out customer needs, requirements and expectations e.g. surveys, feedback</p> <p>corporate - relating to a large company or group "airlines are very keen on their corporate identity"</p>	
27/01/2025	<p>2.3 Hospitality and catering provision to meet specific requirements Customer requirements/needs Customer expectations Customer demographics</p>	
03/02/2025	<p>2.3 Hospitality and catering provision to meet specific requirements Customer requirements/needs Customer expectations Customer demographics</p>	
10/02/2025	<p>3.1 healthy and safety in hospitality and catering provision Responsibilities for the personal safety in the workplace of employers and employees, and the law. Risks to health and security</p> <p>Key words/term – control measure – the way of reducing the risk of a hazard causing harm hazard – something that causes harm risk – how likely is it that someone will be harmed by a hazard risk assessment – a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects</p>	Achievement Round 2
February Half Term		
24/02/2025	<p>3.1 healthy and safety in hospitality and catering provision Responsibilities for the personal safety in the workplace of employers and employees, and the law. Risks to health and security</p> <p>Key words/term – control measure – the way of reducing the risk of a hazard causing harm hazard – something that causes harm risk – how likely is it that someone will be harmed by a hazard risk assessment – a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects</p>	Achievement Round 2
03/03/2025	<p>3.2 Food safety The HACCP system</p> <p>Key words/term – control measure – the way of reducing the risk of a hazard causing harm hazard – something that causes harm risk – how likely is it that someone will be harmed by a hazard risk assessment – a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects</p>	
10/03/2025	<p>3.2 Food safety The HACCP system</p> <p>Key words/term – control measure – the way of reducing the risk of a hazard causing harm</p>	

	<p>hazard – something that causes harm</p> <p>risk – how likely is it that someone will be harmed by a hazard</p> <p>risk assessment – a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects</p>	
17/03/2025	<p>4.1 Food related causes of ill health</p> <p>Causes of food poisoning</p> <p>Allergies</p> <p>Food intolerance</p> <p>Harmful chemicals</p> <p>Food labelling laws</p> <p>Food safety regulations</p> <p>Key words/term -</p> <p>food spoilage – when something happens which makes food unfit and unsafe to eat</p> <p>food intolerance – a sensitivity to certain foods; can cause symptoms such as nausea, abdominal pain, joint aches and pains, tiredness and weakness</p> <p>lactose – sugar naturally found in milk</p> <p>coeliac disease – an autoimmune disease caused by a reaction of the immune system to gluten</p> <p>micro-organism – tiny plants and animals that are only clearly visible under a microscope (also called microbes)</p> <p>moulds - tiny organisms, related to mushrooms</p> <p>pathogenic – something that is capable of causing illness in people</p> <p>toxins – another name for poisons; if something is toxic, it is poisonous</p> <p>symptom – a sign or indication of an illness or disease</p>	
24/03/2023	<p>4.1 Food related causes of ill health</p> <p>Causes of food poisoning</p> <p>Allergies</p> <p>Food intolerance</p> <p>Harmful chemicals</p> <p>Food labelling laws</p> <p>Food safety regulations</p> <p>Key words/term -</p> <p>food spoilage – when something happens which makes food unfit and unsafe to eat</p> <p>food intolerance – a sensitivity to certain foods; can cause symptoms such as nausea, abdominal pain, joint aches and pains, tiredness and weakness</p> <p>lactose – sugar naturally found in milk</p> <p>coeliac disease – an autoimmune disease caused by a reaction of the immune system to gluten</p> <p>micro-organism – tiny plants and animals that are only clearly visible under a microscope (also called microbes)</p> <p>moulds - tiny organisms, related to mushrooms</p> <p>pathogenic – something that is capable of causing illness in people</p> <p>toxins – another name for poisons; if something is toxic, it is poisonous</p> <p>symptom – a sign or indication of an illness or disease</p>	
31/03/2025	<p>4.2 Symptoms and signs of food induced ill health</p> <p>Symptoms of food poisoning</p> <p>Key words/term -</p> <p>bacterium – a single bacteria</p> <p>binary fission – the process by which bacteria reproduce by splitting into two</p> <p>ambient temperature – normal room temperature</p> <p>dormant – a period of inactivity when bacteria are unable to multiply</p>	
07/04/2025	<p>4.2 Symptoms and signs of food induced ill health</p> <p>Symptoms of food poisoning</p> <p>Key words/term -</p> <p>bacterium – a single bacteria</p> <p>binary fission – the process by which bacteria reproduce by splitting into two</p> <p>ambient temperature – normal room temperature</p> <p>dormant – a period of inactivity when bacteria are unable to multiply</p>	
Easter Break		
28/04/2025	<p>4.3 Preventative control measures of food induced ill health</p> <p>Cross contamination</p> <p>Correct temperature in delivery, storage, preparation and service</p>	

	<p>Key words/term - due diligence – being able to prove that reasonable actions to avoid a health risk have been taken farm to fork – a system that allows food to be traced back to its original source pest control – the regulation or management of a species defined as a pest, for example flies Hazard Analysis of Critical Control Points (HACCP) – a food safety process in which every step in the manufacture, storage and distribution of a food product is analysed to ensure that the food is safe to eat food safety plan – practical steps to identify and control hazards in order to establish and maintain food safety danger zone – temperatures between 5c and 63c, which allow the rapid growth of bacteria</p>	
05/05/25	<p>4.3 Preventative control measures of food induced ill health Cross contamination Correct temperature in delivery, storage, preparation and service</p> <p>Key words/term - due diligence – being able to prove that reasonable actions to avoid a health risk have been taken farm to fork – a system that allows food to be traced back to its original source pest control – the regulation or management of a species defined as a pest, for example flies Hazard Analysis of Critical Control Points (HACCP) – a food safety process in which every step in the manufacture, storage and distribution of a food product is analysed to ensure that the food is safe to eat food safety plan – practical steps to identify and control hazards in order to establish and maintain food safety danger zone – temperatures between 5c and 63c, which allow the rapid growth of bacteria</p>	
12/05/2025	<p>4.4 The environmental Health Officer (EHO) Responsibilities of the EHO</p> <p>Key words/term - Environmental Health Officer (EHO) – a person responsible for inspecting all premises involved in food production to ensure that health and safety hazards are minimised enforcement action – action required by law following an inspection from an EHO hygiene improvement notice – a notice that tells a business how to improve their food hygiene standards hygiene emergency prohibition notice – notice served if there is a serious risk of harm; it stops unsafe practices immediately local authorities - an administrative body in local government</p>	
19/05/2025	<p>4.4 The environmental Health Officer (EHO) Responsibilities of the EHO</p> <p>Key words/term - hygiene improvement notice – a notice that tells a business how to improve their food hygiene standards hygiene emergency prohibition notice – notice served if there is a serious risk of harm; it stops unsafe practices immediately local authorities - an administrative body in local government</p>	
May Half Term		
02/06/2025	<p>Unit 2 - Practice – Nutrients Students will learn about macro nutrients and micro nutrients. They will look at where they are found, what they do for the body and what happens when there is a deficiency of these nutrient</p>	
09/06/2025	<p>Nutrients Students will learn about macro nutrients and micro nutrients. They will look at where they are found, what they do for the body and what happens when there is a deficiency of these nutrient Students to create a body map of the nutrients that can be displayed on the walls</p>	Year 10 Mock Exams

16/06/2025	<p>Cooking methods Students will choose two dishes (possible ones one create for their exam) and investigate how these dishes are made, what cooking methods are used and how those cooking methods affect the nutrients.</p>	Year 10 Mock Exams
23/06/2025	<p>Factors affecting the choice of dish Students will have to explore and explain how all of the factors affect the choice of dishes. They will need to show an understanding of how different establishments and events needs to look at these factors before they offer a meal.</p> <ul style="list-style-type: none"> Cost Portion control Balanced diet Time of day Customers Equipment available Techniques of the chef Time available Environmental issues Time of the year 	Year 10 Mock Exams
30/06/2025	<p>Factors affecting the choice of dish Students will have to explore and explain how all of the factors affect the choice of dishes. They will need to show an understanding of how different establishments and events needs to look at these factors before they offer a meal.</p> <ul style="list-style-type: none"> Cost Portion control Balanced diet Time of day Customers Equipment available Techniques of the chef Time available Environmental issues Time of the year 	Year 10 Mock Exams
07/07/2025	<p>Planning to produce two dishes As a class we will look at different ways to plan meals. Recipe methods will be looked and discussed and two dishes chosen. These dishes can be used for their final exam, but need to show as many high-level skills as possible. These will be explained during the lessons previous to this and can be evaluated on an individual basis.</p>	
14/07/2025	<p>Planning to produce two dishes Students will attempt to plan two meals and dovetail them together. Also, health and hygiene along with contingencies. Equipment lists need to be included, Ingredients and names of the dishes will have to be explained. They will use a colour coded model to work from helping them in this task. This task will be completed in their books and on computer.</p>	
21/07/2025	<p>Planning to produce two dishes Students will need to add in any contingencies to their plan and also the health and hygiene.</p>	