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Principal: Mrs C Stanyer

Subject: Hospitality and Catering Year 11 Curriculum Map 2025 - 26

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. 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 01/09 Students Return 02/09		
08/09/2025	<p>Unit 2: Hospitality and Catering in Action Assignment brief – "Paradise Bay" The brief states that they will preparing food to be served from a cater van.</p> <p>AC2.1 Students will analyse the brief and recommend one dish for each customer They will recall information about the nutritional needs of the customers and identify the nutrients within their dishes. The students will make notes of this and summarise what they should be including into their assignment</p>	
15/09/2025	<p>AC 2.1 Students will use their time this week to complete their AC1.1 1A) section about nutrients. They will study their own notes and them be given the controlled assessment time to type them.</p> <p>Students brief is to create two dishes, one for a teenager and the other for a adult. The students will watch a demonstration of Raviolli as some have chosen to create a pasta dish as one of their meals.</p>	
22/09/2025	<p>They will complete a practical lesson of Raviolli, building on their skills showing the sauce making element, also the presentation.</p> <p>AC2.1 B) Explain how cooking methods have and impact on nutrients Students will recall all of the different cooking methods and apply them to their own dishes (I books). They will state what impact the cooking methods have on the nutritional value of their meals.</p> <p>Demonstration lesson focusing on an element of their chosen dishes. Ragu sauce making</p>	
29/09/2025	<p>Students will use their time to complete the cooking methods and how they affect the nutrient during their lessons this week.</p> <p>Practical lesson to be completed during the week.</p>	
06/10/2025	<p>2.2.1 Students will re explore the factors which will affect their choice of dish. Factors include</p> <ul style="list-style-type: none"> Cost Portion control Balanced diet Time of day Customers 	

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>Equipment available</p> <p>Techniques of the chef</p> <p>Time available</p> <p>Environmental issues</p> <p>Time of the year</p> <p>Organoleptic qualities.</p> <p>Demonstration lesson to be delivered</p>	
13/10/2025	<p>2.2.1 Students to revise their own notes of factors affecting the choice of dish and then complete the first half of controlled assessment</p> <p>Practical lesson to be completed during this week</p>	
20/10/2025	<p>22.1 Students will revise their notes using their books looking at the factors that affect the choice of dish. They will then complete the controlled assessment 2nd half of these.</p> <p>Demonstration lesson to be completed.</p>	
October Half Term		
03/11/2025	<p>2.3.1 Students should design their plans for their dishes. Dish 1 and 2 should be dovetailed when completing the plan.</p> <p>They should show</p> <p>Commodity list with quantities</p> <p>Equipment list</p> <p>Health and safety</p> <p>Contingencies</p> <p>Quality points</p> <p>Sequencing/dovetailing</p> <p>Timing</p> <p>Mise en place</p> <p>Cooking</p> <p>Cooling</p> <p>Hot holding</p> <p>Serving</p> <p>Storage</p> <p>Practical lesson to be completed</p>	
10/11/2025	<p>2.3.1 Students should design their plans for their dishes. Dish 1 and 2 should be dovetailed when completing the plan.</p> <p>Revision session for unit 1 ready for AR1</p> <p>Demonstration lesson to be shown.</p>	AR1
17/11/2025	<p>Revision lesson for AR1</p> <p>Both classes 11C/Ca1 and 11D/Ca1 to complete their AR1 during this week.</p> <p>Practical lesson to be completed</p>	AR1
24/11/2025	Lesson used as preparation for the mock practical exam. Critical reflection for AR1	
01/12/2025	<p>Mock practical x 4 classes (both classes if possible split in half)</p> <p>Students not completing the practical to be moved rooms and given revision work to complete.</p>	
08/12/2025	<p>2.3.2 Students to complete their plans onto the computer</p> <p>They should show</p> <p>Commodity list with quantities</p> <p>Equipment list</p> <p>Health and safety</p> <p>Contingencies</p> <p>Quality points</p> <p>Sequencing/dovetailing</p>	

	Timing Mise en place Cooking Cooling Hot holding Serving Storage	
15/12/2025	<p>2.3.2 Students should already have their rough plans for their dishes. They will need to type these onto the computer.</p> <p>They should show</p> Commodity list with quantities Equipment list Health and safety Contingencies Quality points Sequencing/dovetailing Timing Mise en place Cooking Cooling Hot holding Serving Storage	
Christmas Break		
05/01/2026	Preparation for the practical exam. Time given to practice skills	
12/01/2026	Y11 practical exam 4x classes (both classes to be split in half) Students not taking the exam will be provided with revision work during their lessons.	AR2
19/01/2026	Unit 1 revision sessions covering All areas from AC1.1 to AC1.4	AR2
26/01/2026	<p>2.4.1 Students will have to assess the production of the presented dishes, they should provide a review of their planning, preparation and cooking, highlighting areas of success and development.</p> Dish production Organoleptic – senses (touch, smell, taste, sound) Improvements Presentation Health, safety and hygiene Food waste Should be discussed in this section <p>The students should make use of their notes and then will be given the appropriate amount of time to types this onto the computer.</p>	AR2
02/02/2026	<p>2.4.1 Students will have to assess the production of the presented dishes, they should provide a review of their planning, preparation and cooking, highlighting areas of success and development.</p> Dish production Organoleptic Improvements Presentation Health, safety and hygiene Food waste	

	<p>Should be discussed in this section</p> <p>The students should make use of their notes and then will be given the appropriate amount of time to types this onto the computer.</p>	
09/02/2026	<p>2.4.2 Reviewing own performance, they will identify areas of strength and weaknesses. They will refer to</p> <p>Decision making</p> <p>Organisation</p> <p>Planning</p> <p>Did they meet the needs of the customers?</p> <p>Time management</p> <p>Students will make their initial paragraphs in their books.</p>	
February Half Term		
23/02/2026	<p>2.4.2 Students will have to review their own performance, they will identify areas of strength and weaknesses. They will refer to</p> <p>DDI for AR2</p>	
02/03/2026	<p>2.4.2 Students will have to review their own performance, they will identify areas of strength and weaknesses. They will refer to</p>	
09/03/2026	<p>2.4.2 Students will have to review their own performance, they will identify areas of strength and weaknesses. They will refer to</p>	
16/03/2026	<p>Time provided to finish any internal controlled assessment. Revision of the external assessment to begin 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> <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</p>	

	worker – someone who works in the industry but does not have an employment contract	
23/03/2026	<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> <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>	
Easter Break		
13/04/2026	<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> <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</p>	

	risk assessment – a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects	
20/04/2026	<p>4.1 Food related causes of ill health Causes of food poisoning Allergies Food intolerance Harmful chemicals Food labelling laws Food safety regulations</p> <p>Key words/term - food spoilage – when something happens which makes food unfit and unsafe to eat food intolerance – a sensitivity to certain foods; can cause symptoms such as nausea, abdominal pain, joint aches and pains, tiredness and weakness lactose – sugar naturally found in milk coeliac disease – an autoimmune disease caused by a reaction of the immune system to gluten micro-organism – tiny plants and animals that are only clearly visible under a microscope (also called microbes) moulds - tiny organisms, related to mushrooms pathogenic – something that is capable of causing illness in people toxins – another name for poisons; if something is toxic, it is poisonous symptom – a sign or indication of an illness or disease</p>	
27/04/2026	<p>4.2 Symptoms and signs of food induced ill health Symptoms of food poisoning</p> <p>Key words/term - bacterium – a single bacteria binary fission – the process by which bacteria reproduce by splitting into two ambient temperature – normal room temperature dormant – a period of inactivity when bacteria are unable to multiply</p>	
04/05/2026	<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>	GCSE
11/05/2026	<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>	GCSE
18/05/2026	Exam time	GCSE
May Half Term		

01/06/2026		GCSE
08/06/2026		GCSE
15/06/2026		GCSE
22/06/2026		
29/06/2026		
06/07/2026		
13/07/2026		
20/07/2026		