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Principal: Mrs C Stanyer

Subject: HOSPITALITY AND CATERING Year 10 Curriculum Map 2021-2022

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

WJEC Vocational Award, Hospitality and Catering Level 1/2 Study & Revision Guide by Anita Tull

Week Commencing	Topic (including links to additional resources)	Assessment Window
2 nd September (Thursday)	All students are not back until the 6 th September	
6 th September	<ul style="list-style-type: none"> LO1 Understand the environment in which hospitality and catering providers operate: AC1.1 The structure of the hospitality and catering industry. Students will know the variety of places that offer food ranging from fast food restaurants to vending machines, they will understand that there are advantages to each of them. <p>Key words/term –</p> <p>cater - 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> <ul style="list-style-type: none"> LO1: AC1.1 Demonstration (Bread roll) <p>Key words</p> <p>Hygiene contamination equipment utensils function kneading proving <ul style="list-style-type: none"> LO1 Understand the environment in which hospitality and catering providers operate: AC1.1 Sectors. The students will learn about the different sectors, which include commercial, non-commercial, residential and non-residential. They will learn about the different hospitality businesses that fall into each category. </p>	

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13 th September	<ul style="list-style-type: none"> • Practical session - bread roll • LO1 Understand the environment in which hospitality and catering providers operate: AC1.1 Job roles in the hospitality & catering industry Students will learn about all of the job roles within the hospitality and catering industry, what the job role includes and the responsibilities they job entails. • AC1.1 Job roles in the hospitality & catering industry 	
20 th September	<ul style="list-style-type: none"> • LO1 Understand the environment in which hospitality and catering providers operate: AC1.1 Hospitality & catering standards and ratings Students will learn about the food hygiene ratings, hotel ratings, Michelin stars, AA rosettes. They will learn how the businesses gain their ratings and what they mean. • Demonstration Pasties LO1 Understand the environment in which hospitality and catering providers operate: AC1.1 Hospitality & catering standards and ratings Students will learn about the food hygiene ratings, hotel ratings, Michelin stars, AA rosettes. They will learn how the businesses gain their ratings and what they mean. 	
27 th September	<ul style="list-style-type: none"> • Practical Pasties AC1.1 Hospitality & catering standards and ratings Students will learn about the food hygiene ratings, hotel ratings, Michelin stars, AA rosettes. They will learn how the businesses gain their ratings and what they mean. • LO1 AC1.2 Job requirements and working conditions in the hospitality and catering industry. Analyse job requirements within the industry – students will learn about the job requirements and the working conditions in the industry. They will also cover the supply and demand for staff and how this fluctuates throughout the year. <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>	
4 th October	<ul style="list-style-type: none"> • LO1 AC1.2 Job requirements and working conditions in the hospitality and catering industry. Analyse job requirements within the industry LO1 AC1.2 Analyse job requirements within the industry Students will learn about the difference between qualities and attributes and identify which of these are needed to complete a variety of job roles. They will find out about qualities and attributes that are relevant, and how they differ from job to job. • Demonstration pineapple upside down cake • LO1 AC1.2 Job requirements and working conditions in the hospitality and catering industry. Analyse job requirements within the industry LO1 AC1.2 Analyse job requirements within the industry Students will find out about all of the front of house jobs and the back of house jobs, they will learn that for a business to run efficiently all of the jobs have to be completed by the relevant members of staff. 	
11 th October	<ul style="list-style-type: none"> • LO1 AC1.3 Working conditions of different job roles across the hospitality and catering industry Students will learn about the employment rights and contracts, rates of pay, bonuses and holiday entitlement of the jobs related to the industry. <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> <ul style="list-style-type: none"> • Practical Pineapple upside down cake 	

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	<ul style="list-style-type: none"> LO1 AC1.3 Working conditions of different job roles across the hospitality and catering industry Students will learn about the employment rights and contracts, rates of pay, bonuses and holiday entitlement of the jobs related to the industry. 	
18 th October	<ul style="list-style-type: none"> Recall AC1.1 – 1.3 These sessions will include all of the revision sessions that are needed for the AR1 assessment when the students return to school. Challenge grids, revision cards, knowledge ladders and key information sheets will be used. 	
Half Term		
1 st November (inset Monday)	<ul style="list-style-type: none"> AR1 assessment Feedback and DDI Demonstration Paella 	
8 th November	<ul style="list-style-type: none"> Practical Paella 1.4 Factors affecting the success of hospitality and catering providers – students will learn about the other factors that influence the success of hospitality and catering providers. This includes profit , cost, economy, environmental factors and many more things. <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 raised 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> <ul style="list-style-type: none"> 1.4 Factors affecting the success of hospitality and catering providers – students will learn about the other factors that influence the success of hospitality and catering providers. This includes profit , cost, economy, environmental factors and many more things. 	
15 th November	<ul style="list-style-type: none"> 1.4 Factors affecting the success of hospitality and catering providers – students will learn about the other factors that influence the success of hospitality and catering providers. This includes profit , cost, economy, environmental factors and many more things. Demonstration Bread and Butter pudding LO2: AC2.1 Operational activities in a kitchen – Operational activities in a kitchen, workflow and layout - In this LO students will learn about why good organisation in the kitchen is important and how it affects the safe food that is produced in good time for the customers. <p>Key words/term – covers – customers food orders that are sent to the kitchen</p>	

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	<p>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>	
22 nd November	<ul style="list-style-type: none"> • LO2: AC2.1 Operational activities in a kitchen – Kitchen equipment, Materials and stock control - In this LO students will learn about why good organisation in the kitchen is important and how it affects the safe food that is produced in good time for the customers. • practical Bread and Butter pudding • In this LO students will learn about why good organisation in the kitchen is important and how it affects the safe food that is produced in good time for the customers. 	
29 th November	<ul style="list-style-type: none"> • LO2: AC2.1 Operational activities in a kitchen – Documentation and administration for a catering kitchen and front of house. Students will learn about the documentation that is involved in a safe successful kitchen and the dress code for a chef • Demonstration Chicken curry 	
6 th December	<ul style="list-style-type: none"> • LO2: AC2.2 Operational activities of the front of house in a restaurant – The students will learn about all aspect of the front of house. This will include operational activities, workflow, equipment, materials, stock control, dress code and safety and security. <p>Key words/term – workflow – the way food passes through the kitchen from delivery to the dining room environment – the surroundings or conditions in which a person, animal, or plant lives or operates critical – i.e vital, very important materials - the matter from which a thing is or can be made or what is used maintenance – the process of preserving a condition or situation or the state of being preserved security - the state of being free from danger or threat employees - a person employed for wages or salary, especially at non-executive level stock control - the process of ensuring that appropriate amounts of stock are maintained by a business to be able to meet customer demand without delay while keeping the costs associated with holding stock to a minimum</p> <ul style="list-style-type: none"> • LO2: AC2.2 Operational activities of the front of house in a restaurant – The students will learn about all aspect of the front of house. This will include operational activities, workflow, equipment, materials, stock control, dress code and safety and security. • Practical Chicken curry 	
13 th December	<ul style="list-style-type: none"> • LO2: AC2.2 Operational activities of the front of house – Front of house equipment and materials – The students will learn about all aspect of the front of house. This will include operational activities, workflow, equipment, materials, stock control, dress code and safety and security. • LO2: AC2.2 Operational activities of the front of house – Stock control, dress code in the front of house and safety and security in the front of house area. The students will learn about all aspect of the front of house. This will include operational activities, workflow, equipment, materials, stock control, dress code and safety and security. • Practical Swiss roll AND Demonstration Swiss roll? (dependent on whether this part of the unit has been finished) 	
Christmas Holiday		
3 rd January (Inset on 4 th) Students return on 5 th	<ul style="list-style-type: none"> • AR1 DDI Wave 1 and 2 • O2: AC2.2 Operational activities of the front of house – Stock control, dress code in the front of house and safety and security in the front of house area. The students will learn about all aspect of the 	

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	<p>front of house. This will include operational activities, workflow, equipment, materials, stock control, dress code and safety and security.</p> <ul style="list-style-type: none"> • Demonstration Cheese cake 	
10 th January	<ul style="list-style-type: none"> • LO2 – AC2.3 Meeting customer requirements. – The students will learn about the importance of knowing and providing for customers needs and requirements and why it is important for the success of the business <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 market research – ways of finding out what customer' needs, requirements and expectations are e.g. surveys, feedback corporate - relating to a large company or group "airlines are very keen on their corporate identity"</p> <ul style="list-style-type: none"> • • Practical Cheese cake • LO2 – AC2.3 Meeting customer requirements. – The students will learn about the importance of knowing and providing for customers needs and requirements and why it is important for the success of the business • 	
17 th January	<ul style="list-style-type: none"> • LO2 – AC2.3 Meeting customer requirements. – The students will learn about the importance of knowing and providing for customers needs and requirements and why it is important for the success of the business • Demonstration Quiche • LO2 – AC2.3 Meeting customer requirements. – The students will learn about the importance of knowing and providing for customers needs and requirements and why it is important for the success of the business 	
24 th January	<ul style="list-style-type: none"> • LO3 Understand how hospitality and catering provision meets health and safety requirements.AC3.1 Laws about personal safety, manual handling and PPE In this section students will learn about the responsibilities of the employers and the employees for personal safety in the workplace and how to prevent accidents and injuries <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> <ul style="list-style-type: none"> • Practical Quiche • LO3 Understand how hospitality and catering provision meets health and safety requirements.AC3.1 Laws about personal safety, manual handling and PPE 	
31 st January	<ul style="list-style-type: none"> • AR2 Assessment • LO3 Health and Safety: Responsibilities of employees for personal safety AC3.1 Laws about personal safety, manual handling and PPE • Demonstration Baked stuffed chicken breast 	
7 th February	<ul style="list-style-type: none"> • LO3 Health and Safety: Responsibilities of employees for personal safety AC 3.2 Risks to personal safety • <i>DDI from assessment</i> • Practical Baked stuffed chicken breast 	
14 February	<ul style="list-style-type: none"> • LO3 Health and Safety: Responsibilities of employees for personal safety AC 3.2 Risks to personal safety 	

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	<ul style="list-style-type: none"> • LO3 Health and Safety: Responsibilities of employees for personal safety AC 3.3 personal safety control measures • LO3 Health and Safety: Responsibilities of employees for personal safety AC 3.3 personal safety control measures 	
Half term		
28 th February	<ul style="list-style-type: none"> • LO4 food related causes of ill health –AC4.1 food related causes of ill health In this section the students will learn what cause food to become unsafe to eat and how people become ill. Things such as bacteria, chemicals, microbes and moulds will be covered. Student will learn how to identify signs and symptoms of allergies and intolerances. Food poisoning and different diseases will be looked at throughout this section. <p>Key words/term - bacteria contamination cross-contamination food spoilage micro-organism moulds pathogenic toxins yeast</p> <ul style="list-style-type: none"> • Demonstration - Ravioli • LO4 food related causes of ill health – AC4.1 food related causes of ill health <p>Key words/term - allergens anaphylaxis food allergy food intolerance</p>	
7 th March	<ul style="list-style-type: none"> • Practical – Ravioli • LO4 food related causes of ill health – AC 4.2 The role and responsibilities of a EHO <p>Key words/term - critical control points due diligence Hazard Analysis of Critical Control Points (HACCP)</p> <ul style="list-style-type: none"> • LO4 food related causes of ill health - AC 4.2 The role and responsibilities of a EHO 	
14 th March	<ul style="list-style-type: none"> • LO4 Know how food can cause ill health– AC 4.3 Food safety legislation • Demonstration – Fish pie/Fish Cake • LO4 Know how food can cause ill health– AC 4.3 Food safety legislation 	
21 st March	<ul style="list-style-type: none"> • LO4 Know how food can cause ill health – AC 4.4 Common types of food poisoning • Practical fish pie/ fish cake • LO4 Know how food can cause ill health – AC 4.5 Symptoms of food poisoning. <p>Key words/term - Environmental Health Officer (EHO) Authorities</p>	
28 th March	<ul style="list-style-type: none"> • Recap any misconceptions from AR2 • Demonstration – plating techniques • Recap any misconceptions from AR2 	
4 th April	<ul style="list-style-type: none"> • LO4 Know how food can cause ill health AC4.2 Environmental health officers • Practical plating techniques • LO5 Be able to propose a hospitality and catering provision to meet specific requirements – the students will learn how much information is used and applied when considering and preparing a 	

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	structured proposal for the application of a hospitality and catering business AC 5.1&5.2 – Choosing an option for hospitality and catering provision	
Easter Holiday		
25 th April	<ul style="list-style-type: none"> • LO5 Be able to propose a hospitality and catering provision to meet specific requirements – the students will learn how much information is used and applied when considering and preparing a structured proposal for the application of a hospitality and catering business • AC 5.1&5.2 – Choosing an option for hospitality and catering provision LO5 Be able to propose a hospitality and catering provision to meet specific requirements – the students will learn how much information is used and applied when considering and preparing a structured proposal for the application of a hospitality and catering business • AC 5.1&5.2 – Choosing an option for hospitality and catering provision - the students will learn how much information is used and applied when considering and preparing a structured proposal for the application of a hospitality and catering business 	
2nd May (May Day 2 nd)	<ul style="list-style-type: none"> • Revision to cover all units 	
9th May	<ul style="list-style-type: none"> • Revision to cover all units 	
16th May	<ul style="list-style-type: none"> • AR3 Assessment 	
23 rd May	<ul style="list-style-type: none"> • DDI AR3 	
Half Term		
6 th June Dates subject to change once the date for assessment has been confirmed	Unit 2 internal controlled to be started <ul style="list-style-type: none"> • LO1 Understand the importance of nutrition when planning menus <i>1.1 functions of nutrients in the human body</i> 	
13 th June	<ul style="list-style-type: none"> • LO1 Understand the importance of nutrition when planning menus <i>1.1 functions of nutrients in the human body</i> 	External Assessment to be completed date TBC
20 th June	<ul style="list-style-type: none"> • LO1 Understand the importance of nutrition when planning menus <i>1.2 nutritional needs of specific groups</i> 	
27 th June	<ul style="list-style-type: none"> • LO1 Understand the importance of nutrition when planning menus <i>1.2 nutritional needs of specific groups</i> 	
4 th July (inset 4 th)	<ul style="list-style-type: none"> • LO1 Understand the importance of nutrition when planning menus <i>1.3 Characteristics of unsatisfactory nutritional intake</i> 	
11 th July	<ul style="list-style-type: none"> • LO1 Understand the importance of nutrition when planning menus <i>1.3 Characteristics of unsatisfactory nutritional intake</i> 	
18 th July (academy closes 20 th July)		

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