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Principal: Mrs C Stanyer

Subject: Hospitality & Catering Year 9 Curriculum Map 2019 - 2020

Week Commencing	Topic: Unit 1: Hospitality and Catering industry – external assessment and developing practical skills	Assessment Window
02/09/2019 STAFF INSET 02 and 03/09 ALL STUDENTS IN 04/09	LO1: Understand the environment in which Hospitality and Catering providers operate LO1: AC1.1 The structure of the Hospitality and Catering industry – Types of food service	
9/09/2019	LO1: AC1.1 The structure of the Hospitality and Catering industry – Types of food service LO1: AC1.1 The structure of the Hospitality and Catering industry – Sectors	
16/09/2019	LO1: AC1.1 The structure of the Hospitality and Catering industry – Sectors Practical demonstration	
23/09/2019	LO1: AC1.1 The structure of the Hospitality and Catering industry – Job roles in the hospitality & catering industry Practical cooking session	
30/09/2019	LO1: AC1.1 The structure of the Hospitality and Catering industry – Job roles in the hospitality & catering industry Practical demonstration	
07/10/2019	LO1: AC1.1 The structure of the Hospitality and Catering industry – Hospitality & catering standards and ratings. Practical cooking session	
14/10/2019	LO1: AC1.2 Analyse job requirements within the industry Practical demonstration	
21/10/2019 STAFF INSET 25/10	LO1: AC1.3 Employment rights and contracts Practical cooking session	
October Half Term		
04/11/2019	AR1 Revision – AC1.1, 1.2 and 1.3 RECAP AND RETRIEVAL	
11/11/2019	AR1 Assessment – LO1 – AC1.1, 1.2 and 1.3 Practical demonstration	AR1
18/11/2019	Practical cooking session AR1 DDI Wave 1 and 2	AR1

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25/11/2019	LO1: AC1.4 Factors that affect success in the Hospitality and Catering industry – Cost and Profit Practical demonstration	
02/12/2019	LO1: AC1.4 Factors affecting the success of Hospitality and Catering providers - Economy and Environment Practical cooking session	
9/12/2019	LO1: AC1.4 Factors affecting the success of Hospitality and Catering providers - Technology and customer demographics Practical demonstration	
16/12/2019 END OF TERM 20/12	LO1: AC1.4 Factors affecting the success of Hospitality and Catering providers - Competition, trends and media Practical cooking session	
Christmas Break		
06/01/2020	LO1: LO1: AC1.4 Factors affecting the success of Hospitality and Catering providers - Competition, trends and media Practical demonstration	
13/01/2020	LO1: AC1.4 Factors affecting the success of Hospitality and Catering providers – Political factors Practical cooking session	
20/01/2020	LO1: AC1.4 Factors affecting the success of Hospitality and Catering providers – RECAP AND RETRIEVAL Practical demonstration	
27/01/2020	LO2: AC2.1 Operational activities in a kitchen – Operational activities in a kitchen, workflow and layout. Practical cooking session	
3/02/2020	LO2: AC2.1 Operational activities in a kitchen – Kitchen equipment. Practical demonstration	
10/02/2020 STAFF INSET 15/02	LO2: AC2.1 Operational activities in a kitchen – Materials and stock control Practical cooking session	
February Half Term		
24/02/2020	LO1 & LO2 AC2.1 Retrieval & Recall Practical demonstration	
2/03/2020	LO2: AC2.1 Operational activities in a kitchen – Documentation and administration for a catering kitchen and front of house. Practical cooking session	AR2
9/03/2020	LO2: AC2.1 Operational activities in a kitchen – Dress code in the kitchen and safety and security in the kitchen. AR2 Assessment – LO1 AC1.1, 1.2, 1.3 & 1.4 and LO2 AC2.1	AR2
16/03/2020	Practical demonstration AR2 DDI Wave 1 and 2	
23/03/2020	LO2: AC2.2 Operational activities of the front of house in a restaurant – Operational activities of the front of house in a restaurant and front of house work flow. Practical cooking session	
30/03/2020	LO2: AC2.2 Operational activities of the front of house in a restaurant – Front of house equipment and materials	

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Easter		
20/04/2020	LO2: AC2.2 Operational activities of the front of house in a restaurant – Stock control, dress code in the front of house and safety and security in the front of house area. Practical demonstration	
27/04/2020	LO2 – AC2.3 Customer needs, requirements and expectations, customers and trends. Practical cooking session	
04/05/2020 BANK HOL 04/05	LO2 – AC2.3 Dietary requirements and customer rights and equality Practical demonstration	
11/05/2020	LO2 – AC2.3 Dietary requirements and customer rights and equality Practical cooking session	
18/05/2020	LO2 – AC2.3 Business/corporate requirements and local residents	
May Half Term		
01/06/2020	LO3 – Health and safety: Responsibilities of employers and employees for personal safety. AC3.1 - Laws about personal safety, manual handling and PPE Practical demonstration	
8/06/2020	LO3 – Health and safety: Responsibilities of employers and employees for personal safety. AC3.1 - Laws about personal safety, manual handling and PPE Practical cooking session	
15/06/2020	LO3 – AC3.2/3.3 – Risks and control measure for personal safety Practical demonstration	
22/06/2020	LO1 & 2 Retrieval & Recall Practical cooking session	AR3
29/06/2020	AR2 Assessment – LO1 & LO2 Practical demonstration	AR3
06/07/2020	Practical cooking session AR3 DDI Wave 1 and 2	
13/07/2020	LO3 – AC3.3 – Recommend personal safety control measures for Hospitality and Catering provision	

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