








# 2021-22 CURRICULUM MAP FOR Hospitality YEAR 11

<p><b>HALF TERM 1:</b></p> <p><b><u>KQ1 – What is Food safety and legislation?</u></b> Protecting both the customer and the food businesses, Food processes and product manufacture, The food safety act 1990, Food hygiene regulations, HACCAP, Scenario, Food premises, Responsibilities of food handlers, Transportation of food, Equipment, Labelling.</p> <p><b><u>KQ2 - Who is the EHO?</u></b> Purpose of an inspection, Checks, The law, Enforcement of the law</p> <p><b><u>KQ3 - What is a Hospitality and catering provision?</u></b> Advantages and disadvantages, Specific needs, Target audiences, Location, Situation, USPs (unique selling point), Current trends, Potential customers, Competition, Promotion plan, Financial plan.</p> <p><b><u>KQ4 -Why are Nutrients important?</u></b> The functions of ingredients in the diet, Carbohydrates, Fat, Vitamins, Minerals, Water.</p> <p><b><u>KQ5 -What are the Nutritional needs of specific groups of people?</u></b> Needs of the customer, Organoleptic, Senses – sight/touch/taste/smell, Cost, The eat well guide, Preschool nutritional needs, Children age 5-12 nutritional needs, Adolescents nutritional needs, Adults nutritional needs, Older adults’ nutritional needs, Special diets for different food choices and medical conditions, Nutritional needs for different activity levels.</p> <p><b><u>KQ6 – How can I apply my knowledge and skills for the unit 2 task?</u></b> Eat well plate, foods containing protein, vitamins and minerals, target audiences and special diets, planning meals to specific customer needs, specification. Portion control, presentation, food storage, 4 c’s, cooking techniques, different commodities – poultry, meat, fish, eggs, dairy products, cereals, vegetables, fruit, soya products, preventing food waste, practical’s based on a commodity – <b>Fish</b>.</p>		<p>Read the article – What do food critiques do?</p>
		<p>Write a report on a local restaurant as if you were a undercover food critique or external agent vetting the business from a customers point of view.</p>
		<p>Student to use the end of practical sessions to discuss the positives and areas of development of the groups practical outcomes. Verbal peer/self assessment – WWW/EBI.</p>
		<p>Science – Nutrients/Minerals/Vitamins</p> <p>Business – UPS/Business provisions</p>
<p><b>HALF TERM 2:</b></p> <p><b><u>KQ1 - What is Unsatisfactory nutritional intake?</u></b> The impact of cooking methods on nutritional values, how cooking methods affect nutrition in food, Cooking methods, Practical tips, Practical work, The characteristics of unsatisfactory nutritional intake.</p>		<p>Read the article - How to deal with a complaint?</p>
		<p>Write a report on how you can successfully deal with customer complaints.</p>










# 2020-21 CURRICULUM MAP FOR Hospitality YEAR 11

<p><b><u>KQ 2 -How can we break down a menu to analyse and develop for target audiences?</u></b></p> <p>Menu analysis, A la carte, Cyclic menus, Du jour, Menu function, Specialty menu, Table d’hotes, Menu styles, Factors to consider when presenting dishes for menus.</p>		<p>Student to use the end of practical sessions to discuss the positives and areas of development of the groups practical outcomes. Verbal peer/self assessment – WWW/EBI.</p>
<p><b><u>KQ3 -What are the main Environmental factors impacted by the Hospitality and catering industry?</u></b></p> <p>Food and environmental issues, Climate change, the carbon footprint of food production, how to plan menus that have the least impact on the environment, Intensive farming, Pesticides and fertilizers, Animal welfare, Organic food production, Food miles, Packaging, Sustainability of food production, Food storage, preparation and cooking methods, Food waste.</p> <p><b><u>KQ4 - How can we meet the needs of our customers?</u></b></p> <p>Millennials, Customer service and service provision, Competition, Reputation, Trends, Political factors, Licensing laws/employment laws, Health and safety, Tax collection, life expectations.</p> <p><b><u>KQ5 – How can I apply my knowledge and skills for the unit 2 task?</u></b></p> <p>Eat well plate, vitamins and minerals, target audiences and special diets, planning meals to specific customer needs, specification. Portion control, presentation, food storage, 4 c’s, cooking techniques, different commodities – poultry, meat, fish, eggs, dairy products, cereals, vegetables, fruit, soya products, preventing food waste, practical’s based on a commodity – <b>Eggs and dairy.</b></p> <p><b><u>Specialist Exam content</u></b></p> <p>Equipment, commodities, law and legislation, menus, nutrition, special diets, hospitality provisions, cooking methods, techniques.</p>		<p>Geography – Environmental impacts</p> <p>Business – Customer needs and trends</p>
<p><b>HALF TERM 3:</b></p> <p><b><u>KQ1 – what is a Menu production?</u></b></p> <p>Planning the production of dishes for a menu, Contingency, Order, Store, Mise en place, Sequencing, Cooking, Timing, Cooling/hot holding, Completion and serving, Waste.</p> <p><b><u>KQ2 – How can understanding Commodities help my understanding of menu production?</u></b></p> <p>Poultry, Meat, Fish, Eggs, Dairy products, Cereals, Vegetables, Fruits, Soya products.</p> <p><b><u>KQ3- What the main techniques to learn for unit 2?</u></b></p>		<p>Read the article on how Hesten Blumenthal made his fame?</p>
		<p>Write an article on gastronomy – is it art, science or food?</p>
		<p>Student to use the end of practical sessions to discuss the positives and areas of development of the groups practical</p>







# 2020-21 CURRICULUM MAP FOR Hospitality YEAR 11

<p>Weighing and measuring, Knife skills, Peeling, melting ingredients, Whisking, rubbing in, Sieving, Shaping, Blending, Hydrating Boiling, Braising, Poaching, Simmering, Steaming, Stewing, Dry frying, Baking, Grilling/barbecuing, Roasting, Toasting, Sautéing, Shallow frying, Stir frying, Microwaving, Induction cooking, Important temperatures in cooking.</p> <p><b><u>KQ4 – How can I apply my knowledge and skills for the unit 2 task?</u></b> Appearance, Sight, Creativity, Plating, Focal point, Colours and shape, Textures, Sauces, Height, Garnishes and decoration, Portion control.</p>		<p>outcomes. Verbal peer/self assessment – WWW/EBI.</p>
<p><b>HALF TERM 4:</b></p>		
<p><b><u>KQ1 – What Recipes gain the most marks and why?</u></b> Jointing chicken, filleting a whole fish, Using eggs and coagulation, Pasta recipes, Bread, Pastries.</p>		
<p><b><u>KQ2 - What is the Assignment brief?</u></b></p> <p>WJEC Controlled assessment brief, Learner assessment brief, Learning outcomes, Assessment criteria, Examples</p>		<p>Write a report on how other different chefs have made their fame based on the specific chef skills they have become experts in.</p>
<p><b><u>KQ3 - How can I plan and prepare for final coursework and practical?</u></b></p> <p>Analysis of the brief Performance descriptors, Learning outcomes, Presentation of evidence, Comprehensive writing, Evidence Planning for preparing, cooking and presenting dishes.</p>		
<p><b><u>KQ4 – How can I apply my knowledge and skills for the unit 2 task?</u></b></p> <p>Eat well plate, vitamins and minerals, target audiences and special diets, planning meals to specific customer needs, specification. Portion control, presentation, food storage, 4 c's, cooking techniques, different commodities – poultry, meat, fish, eggs, dairy products, cereals, vegetables, fruit, soya products, preventing food waste, practical's based on a commodity – <b>Vegetables and fruit.</b></p>		
<p><b>HALF TERM 5:</b></p>		
<p><b><u>KQ1 – How can I apply my knowledge and skills for the unit 2 task?</u></b></p> <p>Use of knife skills, selecting appropriate equipment, time management skills, working independently, photographic evidence, Hob demonstration/analysis, temperature control, health and safety guidelines,</p>		



# 2020-21 CURRICULUM MAP FOR Hospitality YEAR 11

<p>Poultry, meat, fish. Eggs, dairy products, cereals, vegetable and fruits, soya products.</p> <p><b><u>KQ2 – E-assessment submission – Unit 2 – Did I get it right?</u></b></p> <p>Eat well plate, vitamins and minerals, target audiences and special diets, planning meals to specific customer needs, specification. Portion control, presentation, food storage, 4 c's, cooking techniques, different commodities – poultry, meat, fish, eggs, dairy products, cereals, vegetables, fruit, soya products, preventing food waste, practical's based on a commodity</p> <p><b><u>KQ3 – Unit 1- quality assurance of examination content – how can I revise?</u></b></p> <p>Command words and what they mean, Examples, Mark scheme, Stretch and challenge techniques.</p>		<p>Student to use the end of practical sessions to discuss the positives and areas of development of the groups practical outcomes. Verbal peer/self assessment – WWW/EBI.</p>
<p><b>HALF TERM 6:</b></p> <p><b><u>KQ1 – How do I independently revise for the online examination?</u></b></p> <p>Break down of theory information from year 10 and year 11. Mind maps, knowledge retrieval, recap and recall, Q&amp;A cards, practice exam questions, sequencing and timetables.</p> <p><b><u>KQ2 – what topic areas do I need to know, understand and apply?</u></b></p> <p>All knowledge and skills applied in year 10 and theory classes.</p> <p><b><u>Core Exam content</u></b></p> <p>Sustainability, trends and media, documentation, food related ill health, customers, specifications, working the in Hospitality and Catering sector.</p>		<p>Read through all the notes and theory work you have completed on this course.</p>
		<p>Write out the notes in a condensed format ready for the examination.</p>
		<p>Student to use the end of practical sessions to discuss the positives and areas of development of the groups practical outcomes. Verbal peer/self assessment – WWW/EBI.</p>
	