



King Harold Academy

Hospitality and Catering Curriculum



YEAR 10

	Autumn Term	Spring Term	Summer Term	Rationale
Composites	The Industry	Food Safety and Health and Safety	Hospitality Operations	<p>The level 1/2 Hospitality and catering qualification is vocational therefore a hands on approach is embedded from the start. Students are encouraged to develop the skills in the practical room through learning basic techniques in pastry and cakes in term one. The skills of weighing, measuring, shaping, rolling and baking are consistently needed during the course. In order for them to develop accuracy and precision students need a good basis of recipes to follow.</p> <p>Students can take the written exam in June of year 10. The first term looks at the industry as a whole, from the specific jobs to the different types of service. Understanding this first section is key to the exam and creates an interest in future careers. Students look at wider range of safety issues than they did at key stage 3 and look to use this information in specific hospitality locations and situations.</p>
Key Components	Structure of the hospitality industry Chef brigade and roles within the kitchen Front of house and back of house	Practical work moves onto sauces and savoury dishes Food poisoning and the legal responsibility of food providers	Design of the kitchen and the effects on work flow Health and Safety, Hazards within the premises for staff and customers	
Tier 3 language	Commercial, non commercial, residential, non residential . Establishment , service, Hierarchy and Gueridon	FIFO, EHO, Pathogens, Campylobacter, Bacillus Ce-reus Clostridium Perfringens Microbiological and allergen, spoilage	Control measures, hazards, productivity, efficiency , stock control, Equality	
Assessment	Written assessment Practical assessment 1 hour	Written assessment Practical assessment 1 hour	Written assessment Practical assessment 1 hour	
The best that has been thought and said	Richard Branson—Entrepreneur, businesses include Virgin Atlantic, Virgin Holidays 5* Corinthia	Food standards agency Antonio Carluccio—Italian chef	Health and safety executive	

YEAR 11

	Controlled Assessment	Complete controlled assessment	Exam Revision	Rationale
Composites		Exam Revision		<p>Students start the coursework in year 11 having covered the majority of exam theory in year 10. Students are able to execute independently having learned many of these nutritional facts throughout key stage 3. Students will need to design the controlled assessment to fit their brief and make products which stretch them in order to achieve the merit and distinction grades. Students must be able to plan in detail and take into account timings as well as quality control.</p> <p>Students will have the opportunity to retake their exam in June and therefore throughout year 11 students will revisit topics from year 10 particularly the sections that students found challenging. Particular areas to revisit will be work flow in the kitchen and designing menus with justification. This will take them into merit and distinction . Being able to design creative menus for a customer with specific dietary needs is a particular skill.</p>
Key Components	Research into nutrients and the effects on the cooking Special diets structures and the effects on our bodies	Factors to consider when planning menu Time plans for practical work Presentation of dishes	Designing menu's with justification Designing your own venue	
Tier 3 language	High Biological value, Low biological value, potassium, fluoride, osteoporosis , folate and antioxidant	Garnish, quality control, portion control	Justification , customer requirements	
Assessment	Controlled assessment practical Mock Exam	WJEC controlled assessment marking	WJEC EXAM	
The best that has been thought and said	Students are to select recipes from Chefs that fulfil the brief	Heston Blumenthal—demonstrates how foods can be presented	Menu—The IVY Contract caterers—Jamie's	