



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Meeting Customer requirements: Discuss the requirements of customers in a hospitality and catering setting and how to meet those wants and expectations. - Customer wants, requirements and expectations - trends and changes in requirements. Practical Element: The portioning of a whole chicken – BBQ Chicken legs	Meeting Customer requirements: Discuss the requirements of customers in a hospitality and catering setting and how to meet those wants and expectations. - Customer wants, requirements and expectations - Customer rights and equality - Leisure/business/Corporate requirements and how they can differ. - Local customers Practical Element: Stuffed chicken breast.	Risks in the Hospitality and Catering Industry: Discuss the present risks associated with working in a dangerous place of work. - Risk and the control measured applied - Risk to back of house workers Practical Element: Roux pastry - Choux Pastry Profiteroles	Risks in the Hospitality and Catering Industry: Discuss the present risks associated with working in a dangerous place of work. - Risks to front of house works and customers - Risk to suppliers Practical Element: Setting – No cook cheesecake	Food Safety Legislation: HACCP and Food Labelling. Discuss the legislation governing all aspects of commercial premises; focus on: - HACCP - Manual Handling - COSHH reports - Reporting of injuries (RIDDOR). Practical Element: Homemade Pasta	Role and Responsibilities of an Environmental Health Officer (EHO): Discuss the varied role of EHO officers and the role they play in keeping the local community safe. - Food safety inspections - responsibilities to the local community - Legislation associated with EHO officers and their powers. Practical Element: Layering - Lasagne
Knowledge & Skills development	Portioning a whole chicken Risks and control measures Legislation – HACCP, COSHH, RIDDOR The role of Environmental Health Officers					
Assessment / Feedback Opportunities	Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.					
Key Vocabulary	Portioning, customer requirements and expectations, risk and control measures, legislation, HACCP, COSHH, RIDDOR, Environmental Health					
Literacy/Reading opportunities	Reading research on Hospitality and Catering sectors and organisations.					

Cross Curricular themes	Business studies – supply and demand of services
Personal Development (including British values, RSE, Citizenship)	Patience and tolerance of others whilst following social distancing rules. Career opportunities that are available to diligent pupils. Pupils develop understanding of Hospitality and Catering sectors and roles involved.
Careers	Environmental Health Officer, Chef, sous chef, restaurant manager, kitchen porter, waiting on staff