



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Revision: Hygiene: Food Poisoning. Hygiene: Bacterial Growth. Hygiene: Growth of Moulds and Yeasts.	Revision: Hygiene: Food Allergies and Intolerances. Hygiene – Food Legislation.	Revision: Nutrition: Impact of cooking techniques on Nutritional Intake (positives and Negatives). Hospitality and Catering Industry:	Revision: Job requirements and working conditions: Factors effecting the success of Hospitality and Catering providers The Operation of a Kitchen: The operation of 'Front of House' operations	Revision: Meeting Customer requirements: - Customer wants, requirements and expectations - Trends and changes in requirements. - Customer wants, requirements and expectations - Customer rights and equality - Leisure/business/Corporate requirements and how they can differ. - Local customers	Revision: Risks in the Hospitality and Catering Industry Food Safety Legislation: HACCP and Food Labelling. Role and Responsibilities of an Environmental Health Office (EHO):
Knowledge & Skills development	Food hygiene and bacteria Nutritional information Job requirements in the hospitality industry Customer requirements Food safety and HACCP					
Assessment / Feedback Opportunities	Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.					
Key Vocabulary	Allergies, bacteria, intolerance, legislation, nutrition, operations, environmental health, HACCP					
Literacy/Reading opportunities	Reading research on Hospitality and Catering sectors and organisations.					
Cross curricular themes	English – extended writing NEA and exam questions					

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	Chef, food manufacturer, food technologist, food scientist, chefs' assistant, hotel manager, bar manager, waiting staff, Maitre'd, safety inspector