

Year	Term	LL1 Title Hospitality and Catering	LL2 Title Hospitality and Catering
9	Autumn	Knife skills – developing to industry standard	End of topic exam Health and safety
9	Spring	Mid term developed skills dish	Developed dish students choice
9	Summer	EXAM – AO1	Presentation skills challenge

<b>AUTUMN TERM 9</b>	<b>Objectives</b>	<b>Wider Learning</b>	<b>Outcome (LL) To be marked using colour wheel markers</b>
<b>KNIFE SKILLS / HEALTH AND SAFETY IN INDUSTRY</b>	Students to undertake a series of practical investigations into building knife skills to professional levels inc cooking	Understand and apply methods practiced in industry  Understand the wider needs the working environment	Knife skills assessment of a range of skills developed over the term into a simple presented outcome.
<b>KNIFE SKILLS CONT DEVELOPING DISHES</b>	Theoretical studies to focus on H&S		End of unit test focusing on H&S theory element
<b>SPRING TERM 9</b>	<b>Objectives</b>	<b>Wider Learning</b>	<b>Outcome (LL) To be marked using colour wheel markers</b>
<b>DEVELOPING DISHES UNIT 1 AO1</b>	Students to undertake a range of practical dishes implementing their skills in the kitchen preparation areas	Understand and apply methods practiced in industry – Focusing on developing dishes from simple recipes	Mid-term developed skills dish
<b>DEVELOPING DISHES UNIT 1 AO1</b>	Theoretical studies to focus on Hospitality and Catering industry AO1 (spec criteria)	Understand the H&C workings – roles of front of house and kitchen set up – Industry links	Developed dish based on students choice
<b>SUMMER TERM 9</b>	<b>Objectives</b>	<b>Wider Learning</b>	<b>Outcome (LL) To be marked using colour wheel markers</b>
<b>PRESENTATION SKILLS UNIT 1 AO1</b>	Plating up challenges – presentation techniques for starters, mains and desserts	Understand and apply methods practiced in industry – Focusing on presentation linking to exam prep	Year 9 exam – written exam focusing on AO1
<b>PRESENTATION SKILLS UNIT 1 AO1</b>	Theoretical studies to focus on Hospitality and Catering industry AO1 (spec criteria)	Understand the H&C workings – roles of front of house and kitchen set up – Industry links	Presentation skills challenge

Year	Term	LL1 Title Hospitality and Catering	LL2 Title Hospitality and Catering
10	Autumn	Pastry and dough challenge	UNIT AO2 / 3
10	Spring	Developed dish challenge	MOCK EXAM AO1-4
10	Summer	Internal Mock Exam / skills based	EXAM – External / practical assessment

<b>AUTUMN TERM 10</b>	Objectives	Wider Learning	Outcome (LL) <i>To be marked using colour wheel markers</i>
<b>KNIFE SKILLS / HEALTH AND SAFETY IN INDUSTRY</b>	Students to undertake a series of practical skills and training in pastry and dough development	Understand and apply methods practiced in industry	Pastry and dough challenge
<b>KNIFE SKILLS CONT DEVELOPING DISHES</b>	Theoretical studies to focus on AO2-3 spec criteria	Understand the wider needs the working environment  Develop core knowledge and application	UNIT AO2 / 3 test
<b>SPRING TERM 10</b>	Objectives	Wider Learning	Outcome (LL) <i>To be marked using colour wheel markers</i>
<b>DEVELOPING DISHES UNIT 1 AO1</b>	Students to undertake a series of developed dishes utilising presentation techniques where applicable	Understand and apply methods practiced in industry – Focusing on developing dishes from simple recipes	Developed dish challenge
<b>DEVELOPING DISHES UNIT 1 AO1</b>	Theoretical studies to focus on Hospitality and Catering industry AO1-4 (spec criteria)	Understand the H&C workings – wider roles in industry and the environment	MOCK EXAM – AO1 - 4
<b>SUMMER TERM 10</b>	Objectives	Wider Learning	Outcome (LL) <i>To be marked using colour wheel markers</i>
<b>PRESENTATION SKILLS UNIT 1 AO1</b>	Theoretical studies to focus on External exam in June After exam students prepare a range of dishes under the controlled assessment theme as part of their research task for the mock Controlled Assessment	Understand the H&C workings – wider roles in industry and the environment  Focusing on developing dishes from an exam context to develop ideas further than realms of the classroom	INTERNAL MOCK EXAM / .SKILLS BASED
<b>EXTERNAL EXAM</b>			EXTERNAL EXAM / practical assessment

Year	Term	LL1 Title Hospitality and Catering	LL2 Title Hospitality and Catering
11	Autumn	CA demo	Mock exam - Practical
11	Spring	Controlled assessment	Controlled assessment (final)
11	Summer	Resit if required	N/A

<b>AUTUMN TERM 11</b>	<b>Objectives</b>	<b>Wider Learning</b>	<b>Outcome (LL)</b> <i>To be marked using colour wheel markers</i>
<b>CONTROLLED ASSESSMENT DEMO</b>	Students to undertake a demo walk through into controlled assessment methods	Understand the needs and requirements of a variety of users – contextual studies	MOCK EXAM / CA SUBMISSION
<b>CONTROLLED ASSESSMENT MOCK</b>	Produce a range of dishes in timed conditions Application of theoretical notes	Impact of the food industry  Applying core knowledge	PRACTICAL OUTCOME IN TIMED CONDITIONS
<b>SPRING TERM 11</b>	<b>Objectives</b>	<b>Wider Learning</b>	<b>Outcome (LL)</b> <i>To be marked using colour wheel markers</i>
<b>DEVELOPING DISHES UNIT 1 AO1</b>	Apply the core knowledge of wider needs into a controlled assessment design brief in timed conditions (9 hours)	Understand and apply the knowledge the meet the needs and requirements of a variety of users – contextual studies	CONTROLLED ASSESSMENT
<b>DEVELOPING DISHES UNIT 1 AO1</b>	Produce a range of dishes within the 3 hours allocated for practical	Impact of the food industry	CONTROLLED ASSESSMENT SUBMISSION MARKS (FINAL)
<b>SUMMER TERM 11</b>	<b>Objectives</b>	<b>Wider Learning</b>	<b>Outcome (LL)</b> <i>To be marked using colour wheel markers</i>
<b>EXTERNAL EXAM (resit if required)</b>	Theoretical studies to refocus for exam Unit 1 AO1 – 4		EXTERNAL EXAM (resit)