

# Hospitality & Catering: Year 10

## 1.1 Hospitality and Catering providers.

- The structure of the Hospitality and Catering industry.
- Working in the Hospitality and Catering industry.

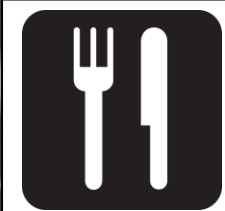


## 1.2 Working conditions in the Hospitality and Catering industry.

- Employment conditions.
- Contributing factors to the success of hospitality and catering provision.



Assessment Opportunity: Exam paper practise.



## 2.1 Menu planning

- Reduce, reuse, recycle.
- Food storage, preparation and cooking methods.
- Needs of customers and meeting their needs.
- Nutritional, organoleptic.
- How do smell and taste work together.



## 2.1 Menu Planning

- Menus and menu styles, how you plan a menu.
- Climate change, carbon footprint, food miles.
- Food production methods for ingredients.
- Packaging.
- Sustainability of food production.
- Cost



Assessment opportunity: Complete external exam for Unit 1.

## 2.2 How to plan production.

- Planning the production of dishes for a practical assessment.



Assessment opportunity: Creating a production plan for a practical assessment

## Practical work:

A range of practical activities covering complex skills, poaching. Tempering, emulsifying, baking blind. Portion control, presenting food and accompaniments.



## Evaluation:

Throughout the year students will practice reviewing and evaluating their practical work. This is a key skill to help students move forward.