



Hospitality and Catering

BIG PICTURE

Scheme of Work - Module Outlines

YEAR	THEORY MODULES			THROUGHOUT THE YEAR	PRACTICAL MODULES	
10	Module 1 WHAT IS HOSPITALITY AND CATERING? Catering in the classroom Hospitality in Industry	Module 10 NUTRITIONAL DEFICIENCIES RESULTS OF A DEFICIENT DIET Effects on the Body	Module 18 PORTION CONTROL HOW TO MANAGE PORTIONS. Pros and Cons	THROUGHOUT THE YEAR CREATING A TIMEPLAN COMPLETED FOR PRACTICALS MUST INCLUDE; Timings Method Special Reminders Contingencies Ingredients List Equipment List Mise En Place Cooking Cooling Hot Holding Completion Serving TESTING and RECAP MODULES THROUGHOUT Multiple choice TEST Written Exam questions Review knowledge learnt UPON COMPLETION OF MODULE 1 - 25 Controlled Assessment Units AC 1.1 Describe the functions of nutrients in the human body. AC 1.2 Compare the needs of specific groups. AC 1.3 Explain the characteristics of unsatisfactory nutritional intake. AC 1.4 Explain how cooking methods impact on nutritional value of food. AC 2.1 Explain factors to consider when proposing dishes for a menu. AC 2.2 Explain how dishes on a menu address environmental issues. AC 2.3 Explain how menu dishes meet customer needs. AC 2.4 Plan production of dishes for a menu.	PRACTICAL 1 HOMEMADE BURGERS Handling raw meat Frying	PRACTICAL 11 TEACAKE CHALLENGE Presentation Skills
	Module 2 HEALTH AND HYGIENE Catering in the classroom Hospitality in Industry	Module 11 COOKING METHODS 1 EFFECTS ON NUTRITION Effects on the ingredient	Module 19 PACKAGING 1 DIFFERENT TYPES OF Sustainability factors		PRACTICAL 2 SPAGHETTI BOLOGNAISE Handling raw meat Frying	PRACTICAL 12 CORNISH PASTY Combining Ingredients and Baking
	Module 3 NUTRITION RECAP 1 EATWELL PLATE Healthy Diet	Module 12 COOKING METHODS 2 EFFECTS ON NUTRITION Effects on the ingredient	Module 20 PACKAGING 2 DIFFERENT TYPES OF Sustainability factors		PRACTICAL 3 TIRAMASU Whisking	PRACTICAL 13 MACARONI CHEESE Preparing a Sauce
	Module 4 NUTRITION RECAP 2 EATWELL PLATE Healthy Diet	Module 13 COOKING METHODS 3 EFFECTS ON NUTRITION Effects on the ingredient	Module 21 PACKAGING 3 DIFFERENT TYPES OF Sustainability factors		PRACTICAL 4 VIENNESSE WHIRLS Whisking and Baking	PRACTICAL 14 APPLE TART Mixing and Baking
	Module 5 NUTRITION RECAP 3 EATWELL PLATE Healthy Diet	Module 14 COOKING METHODS 4 EFFECTS ON NUTRITION Effects on the ingredient	Module 22 CONSERVATION 1 ENERGY AND WATER Sustainability factors		PRACTICAL 5 PIZZA Kneading and Baking	PRACTICAL 15 CHOCOLATE BROWNIES Folding and Baking
	Module 6 NUTRITION RECAP 4 EATWELL PLATE Healthy Diet	Module 15 TYPES OF SERVICE 1 SERVICE Variations on food service Customer opinions	Module 23 CONSERVATION 2 ENERGY AND WATER Sustainability factors		PRACTICAL 6 GINGERBREAD BISCUITS Kneading and Baking	PRACTICAL 16 DESIGN YOUR OWN PIZZA Skill Building
	Module 7 VISIBLE AND NON-VISIBLE 1 RESULTS OF A POOR DIET Effects on the Body	Module 16 TYPES OF SERVICE 2 SERVICE Variations on food service Customer opinions	Module 24 CUSTOMER NEEDS DIETARY REQUIREMENTS Budgets		PRACTICAL 7 LEEK AND POTATO SOUP WITH BREAD ROLL Kneading, Baking and Preparing	PRACTICAL 17 CHEESECAKE Preparing Ingredients
	Module 8 VISIBLE AND NON-VISIBLE 2 RESULTS OF A POOR DIET Effects on the Body	Module 17 TYPES OF CLIENT SERVICE Variations on Clientele, Customer opinions	Module 25 ORGANOLEPIC 5 SENSES Appeal for Consumer		PRACTICAL 8 POTATOES 3 WAYS Boiling Frying and Baking	PRACTICAL 18 TRIFLE Production Planning
	Module 9 NUTRITIONAL EXCESSES RESULTS OF AN EXCESSIVE DIET Effects on the Body		Module 26 CONTROLLED ASSESSMENT PREPARATION REVIEW OF AC1.1-2.4 EXPECTATIONS AND DEADLINES!		PRACTICAL 9 PANCAKES Piping, Frying and Temperature Control	PRACTICAL 19 SKILL BUILDING
					PRACTICAL 10 VICTORIA SPONGE Mixing and Baking	PRACTICAL 20 SKILL BUILDING
				PRACTICAL 21 SKILL BUILDING		
				PRACTICAL 22 SKILL BUILDING		



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YEAR	MODULES – including CONTROLLED ASSESSMENT 30% Theory, 30% Practical, 40% Examination					
11	UPON COMPLETION OF MODULE 1 – 25 CONTROLLED ASSESSMENT UNITS LO1 AC 1.1 MERIT DESCRIBE THE FUNCTIONS OF NUTRIENTS IN THE HUMAN BODY. Nutrients; Protein, Fat, Carbohydrate, Vitamins, Minerals, Water, Dietary Fibre (NSP)	LO2 AC 2.1 MERIT EXPLAIN FACTORS TO CONSIDER WHEN PROPOSING DISHES FOR A MENU Factors; Time of year e.g. Seasonality of commodities, Seasonal Events, Skills of Staff, Equipment Available, Time available, Type of Provision, Finance, Client Base	Controlled Assessment PRACTICAL examination day Practical Assessment LO3 AC 3.1 DISTINCTION USE TECHNIQUES IN PREPARATION OF COMMODITIES Techniques; Weighing and Measuring Chopping, Shaping, Peeling, Whisking, Melting, Rub-In, Sieving Segmenting, Slicing, Hydrating Blending Commodities; Poultry, Meat, Fish, Eggs Dairy Products, Cereals, Flour, Rice Pasta, Vegetables, Fruit, Soya Products	EXAMINATION ASSESSMENTS LO1 HOSPITALITY AND CATERING INDUSTRY Types of provider, Types of service, Commercial establishments, Non-commercial catering establishments, Services provided, Suppliers, where hospitality is provided at non-catering venues, Standards and ratings, Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration) LO1 REQUIREMENTS Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rates of pay, Training, Qualifications and experience, Personal attributes LO1 WORKING CONDITIONS Different types of employment contracts, working hours, Rates of pay, Holiday entitlement, Remuneration (tips, bonus payments, rewards)	LO2 CUSTOMER Leisure, Business/Corporate, Residents. LO2 REQUIREMENTS Customer needs, Customer expectations, Customer trends, Equality, Customer rights LO3 RESPONSIBILITIES Of employees, of employers, Health and Safety at Work Act, Reporting of Injuries, Diseases and Dangerous Occurrences, Regulations (RIDDOR), Control of Substances Hazardous to Health Regulations (COSHH), Manual Handling Operations Regulations, Personal Protective Equipment at Work Regulations (PPER)	LO4 LEGISLATION Food Safety Act, Food Safety (General Food Hygiene Regulations), Food Labelling Regulations LO4 FOOD POISONING Common types Campylobacter, Salmonella, E-coli, Clostridium perfringens, Listeria, Bacillus cereus, Staphylococcus aureus LO4 SYMPTOMS Visible symptoms, Signs, Non-visible symptoms, Length of time until symptoms appear, Duration of symptoms LO4 FOOD INDUCED ILL HEALTH Intolerances, Allergies, Food poisoning LO5 HOSPITALITY AND CATERING PROVISION <i>Review</i> Summarise different options, Advantages/disadvantages of different options, use of supporting information which justify how this meets specified needs <i>Recommend</i> Propose ideas, justify decisions in relation to specified needs, Use of supporting information e.g. structured proposal
	LO1 AC 1.2 DISTINCTION COMPARE THE NEEDS OF SPECIFIC GROUPS. Specific Groups; Different life stages – Childhood, Adulthood, Later Adulthood Special Diets; Medical Conditions, Activity Levels	LO2 AC 2.2 PASS EXPLAIN HOW DISHES ON A MENU ADDRESS ENVIRONMENTAL ISSUES Dishes: Preparation and cooking Methods, Ingredients used, Packaging Environmental Issues. Conservation of Energy and Water, Reduce, Reuse, Recycle, Sustainability, Food Miles	LO3 AC 3.2 MERIT ASSURE QUALITY OF COMMODITIES TO BE USED IN FOOD PREPARATION Quality; Smell, Aroma, Touch, Storage, Packaging	LO1 REQUIREMENTS Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rates of pay, Training, Qualifications and experience, Personal attributes LO1 WORKING CONDITIONS Different types of employment contracts, working hours, Rates of pay, Holiday entitlement, Remuneration (tips, bonus payments, rewards)	LO3 RISKS To health, To security, Level of risk (low, medium, high) in relation to employers, employees, suppliers, and customers LO3 CONTROL MEASURES For employees, For customers	LO4 FOOD INDUCED ILL HEALTH Intolerances, Allergies, Food poisoning LO5 HOSPITALITY AND CATERING PROVISION <i>Review</i> Summarise different options, Advantages/disadvantages of different options, use of supporting information which justify how this meets specified needs <i>Recommend</i> Propose ideas, justify decisions in relation to specified needs, Use of supporting information e.g. structured proposal
	LO1 AC 1.3 MERIT EXPLAIN THE CHARACTERISTICS OF UNSATISFACTORY NUTRITIONAL INTAKE. Characteristics; Visible, Non-Visible Unsatisfactory; Nutritional Deficiencies; Nutritional Excesses	LO2 AC 2.3 MERIT EXPLAIN HOW MENU DISHES MEET CUSTOMER NEEDS Needs; Nutritional, Organoleptic, Cost	LO3 AC 3.3 DISTINCTION USE TECHNIQUES IN COOKING OF COMMODITIES Techniques; Boiling, Blanching, Poaching, Braising, Steaming, Baking, Roasting, Grilling, Frying, Chilling, Cooling, Hot holding.	LO1 REQUIREMENTS Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rates of pay, Training, Qualifications and experience, Personal attributes LO1 WORKING CONDITIONS Different types of employment contracts, working hours, Rates of pay, Holiday entitlement, Remuneration (tips, bonus payments, rewards)	LO3 RISKS To health, To security, Level of risk (low, medium, high) in relation to employers, employees, suppliers, and customers LO3 CONTROL MEASURES For employees, For customers	LO4 FOOD INDUCED ILL HEALTH Intolerances, Allergies, Food poisoning LO5 HOSPITALITY AND CATERING PROVISION <i>Review</i> Summarise different options, Advantages/disadvantages of different options, use of supporting information which justify how this meets specified needs <i>Recommend</i> Propose ideas, justify decisions in relation to specified needs, Use of supporting information e.g. structured proposal
	LO1 AC 1.4 PASS EXPLAIN HOW COOKING METHODS IMPACT ON NUTRITIONAL VALUE OF FOOD Cooking Methods; Boiling, Steaming, Baking, Grilling, Stir-Fry, Roasting, Poaching	LO2 AC 2.4 DISTINCTION PLAN PRODUCTION OF DISHES FOR A MENU. Time Plan. Sequencing, Timings, Method, Special Reminders, Contingencies, Ingredients List, Equipment List, Mise En Place, Cooking, Cooling, Hot Holding, Completion, Serving, Waste, Quality Points, Storage, Health Safety and Hygiene These units must be complete by the controlled assessment deadline date.	LO3 AC 3.4 DISTINCTION COMPLETE DISHES USING PRESENTATION TECHNIQUES Presentation Techniques; Portion Control, Position on serving dish, Garnish, Creativity	LO1 REQUIREMENTS Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rates of pay, Training, Qualifications and experience, Personal attributes LO1 WORKING CONDITIONS Different types of employment contracts, working hours, Rates of pay, Holiday entitlement, Remuneration (tips, bonus payments, rewards)	LO3 RISKS To health, To security, Level of risk (low, medium, high) in relation to employers, employees, suppliers, and customers LO3 CONTROL MEASURES For employees, For customers	LO4 FOOD INDUCED ILL HEALTH Intolerances, Allergies, Food poisoning LO5 HOSPITALITY AND CATERING PROVISION <i>Review</i> Summarise different options, Advantages/disadvantages of different options, use of supporting information which justify how this meets specified needs <i>Recommend</i> Propose ideas, justify decisions in relation to specified needs, Use of supporting information e.g. structured proposal
			LO3 AC 3.5 MERIT USE FOOD SAFETY PRACTISES In relation to preparation and cooking of commodities and in relation to use of equipment	LO1 REQUIREMENTS Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rates of pay, Training, Qualifications and experience, Personal attributes LO1 WORKING CONDITIONS Different types of employment contracts, working hours, Rates of pay, Holiday entitlement, Remuneration (tips, bonus payments, rewards)	LO3 RISKS To health, To security, Level of risk (low, medium, high) in relation to employers, employees, suppliers, and customers LO3 CONTROL MEASURES For employees, For customers	LO4 FOOD INDUCED ILL HEALTH Intolerances, Allergies, Food poisoning LO5 HOSPITALITY AND CATERING PROVISION <i>Review</i> Summarise different options, Advantages/disadvantages of different options, use of supporting information which justify how this meets specified needs <i>Recommend</i> Propose ideas, justify decisions in relation to specified needs, Use of supporting information e.g. structured proposal
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CONTROLLED ASSESSMENT GRADING PASS L1 PASS L2 MERIT DISTINCTION
EXAMINATION ASSESSMENT GRADING PASS L1 30/90 PASS L2 45/90 MERIT 55/90 DISTINCTION 65/90 YOU MUST OBTAIN A MINIMUM GRADE IN EVERY ASPECT TO ACHIEVE THIS QUALIFICATION