Bishop Stopford's School

Curriculum Map: Year 10   WJEC: Eduqas Hopsitality and catering vocational award

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit of work	f provider • Types of service • Commercial establishments • Non-commercial catering establishments • Services provided • Suppliers Hospitality and catering industry • Where hospitality is provided at non-catering venues • Standards and ratings • Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration))	Requirements • Supply and demand (availability of trained staff, seasonality, location) • Jobs for specific needs • Rates of pay • Training • Qualifications and experience • PersonalattributesWorking conditions • Different types of employment contracts • Working hours • Rates of pay • Holiday entitlement • Remuneration (tips, bonus payments, rewards)	Factors • Costs • Profit • Economy• Environmental • Technology • Emerging and innovative cooking techniques • Political factors Operation • Layout • Work Flow • Operational activities Equipment and materials • Stock control Staff allocations • Dress code • Safety and security• Staff allocations • Dress code Safety and security	Customer • Leisure • Business/corporate • Local residents Requirements • Customer needs • Customer expectations • Customer rights Responsibilities • Of employees • Of employers In relation to • 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)	Role • Enforcing environmental health laws. Responsibilities • Inspecting business for food safety standards. • Follow up complaints • Follow up outbreaks of food poisoning • Collecting samples for testing • Giving evidence in prosecutions • Maintaining evidence • Submitting report Risks • To health • To security • Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers Control measures • For employees • For customers	Causes • Bacteria • Microbes • Chemicals • Metals • Poisonous plants • Allergies • Intolerances Common types • Campylobacter • Salmonella • E-coli • Clostridium perfringens • Listeria • Bacillius cereus • Staphylococcus aureus Symptoms • Visible symptoms • Signs • Non-visible symptoms • Length of time until symptoms appear • Duration of symptoms Food induced ill health • Intolerances • Allergies • Food poisoning
Core Skills	•Knowledge on Hospitality and Catering Industry	•Employment contracts	•Kitchen brigade	• Health and Safety at Work Act.Customer needs • Customer expectations • Customer rights	• Risks • To health • To security • Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers Control measures • Numeracy	Knowledge on ill-health diseases.
Core Knowledge	•Skills based dems/practice-Cakes • Folding-in and Whisking method All in one, Rubbing-in and Creaming method	•Own choice showing given skills-Find a pastry based recipe. - rolling/cutters, lattice,etc., shaping	• Skills based dems/practice • Bread Making- Sweet dough and Savoury dough • sharpening	Skills based dems/practice • Handling raw meat/poultry (chicken, steak and mince lamb- meat bolls, alternative- quorn, tofu,pulses.)	•Skills based dems/practice • Handling sea food- deboning, fish cake, fresh prawn	• Skills based dems/practice Handling staple foods-Rice, cuscus, potatoes and pasta. • Making pasta • Potatoes-mash, slices and piped • Types of rice- America long rain, basmati and Thai Skills based dems/practice desert bases -baking blind, sponge base and meringue.
Assement & Feedback	AC1.1 describe the structure of the hospitality and catering industry. AC1.2 analyse job requirements within the hospitality and catering industry	AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers	AC1.4 explain factors affecting the success of hospitality and catering providers AC1.4 explain factors affecting the success of hospitality and catering providers	AC2.1 describe the operation of the kitchen/ AC2.2 describe the operation of front of houseAC2.1 describe the operation of the kitchen/ AC2.2 describe the operation of front of house	AC2.3 explain how hospitality and catering provision meet customer requirements	AC2.3 explain how hospitality and catering provision meet customer requirements.AC3.1 describe personal safety responsibilities in the workplace
Link to prior learning	knowledge and skills developed during key stage 3 to a real life career pathway and job requirements for hospitalit Industry .	Knowledge on the hospitality Industry	what factor thrive the success of the hospitality industry	What makes hospitality industry successful	Front of th house, back of the house and key job roles	Customer requirements and individual needs
Outside learning/trips	Research tecniques applied beyond the classroom	Research tecniques applied beyond the classroom	IT based opportunities to widen broader knowledge on	Small group opportunities to work beyond the classroom based on current topic	GCSE Fieldtrip: 5* Hotel	Small group opportunities to work beyond the classroom based on current topic A vit to a 5* Hotel (TBC)