



Bishop Stopford's School

Curriculum Map: Year 11

WJEC: Eduqas Hospitality and catering vocational award

Curriculum Intent:

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit of work	Standards and ratings • Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration)	Personal attributes Working conditions • Different types of employment contracts • Working hours • Rates of pay • Holiday entitlement. Note: Mock 1	Factors • Costs • Profit • Economy • Environmental • Technology • Emerging and innovative	Causes: • Bacteria • Microbes • Chemicals • Metals • Poisonous plants • Allergies • Intolerances Common types • Campylobacter • Salmonella • E-coli • Clostridium perfringens • Listeria • Bacillus cereus • Staphylococcus aureus Evaluation/Revision. Note: Mock 2	Revision: 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)	Exams:
Core Skills	• Recapping Knowledge on Hospitality and Catering Industry	• Recapping knowledge on Employment contracts	• Recapping knowledge on Kitchen brigade	• Health and Safety at Work Act. Customer needs • Customer expectations • Customer right	• Risks • To health • To security • Level of risk (low, medium, high) in relation to employers,	
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
Link to prior learning	Within this qualification the examination unit draws upon all of the knowledge and skills gained through the assignment based units delivered during Y10 and the start of Y11.					
Assesment & Feedback	AC1.1 describe the structure of the hospitality and catering industry. AC1.2 analyse job requirements within the hospitality and catering indu	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 house AC2.1 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