

George Stephenson High School Secondary Scheme of Work: Key Stage 4 Hospitality and Catering

| Unit | Lessons - Guided Learning Hours | Key Progression Indicators Knowledge, Understanding and Skills |
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| <p>Unit 1: The Hospitality and Catering Industry</p> | <p align="center">48</p> | <p><u>Unit 1: Exam Unit</u></p> <ul style="list-style-type: none"> • The structure of the Hospitality and Catering Industry • Commercial and non-commercial sectors • Job roles • Standards and ratings • Job requirements and working conditions • Personal attributes • Employment rights and contracts • Factors affecting the success of hospitality and catering providers • Costs and profit and the economy • Innovative cooking techniques • Customer demographics and lifestyle and expectations • Competition, the media, political factors. • The operation of the Kitchen- equipment, materials, stock control, documentation and administration, workflow and layout. • The operation of front of house- operational activities, workflow, equipment, materials, stock control, dress code, safety and security. • Meeting customer requirements- needs, requirements and expectations, trends, rights and equality, leisure requirements, business. • Health and Safety laws and legislation. • Risks and control measures for personal safety • Food related causes of ill health, Food allergies and intolerances. • Food safety legislation • The role and responsibilities of the Environmental Health Officer. • Hospitality and catering provision for specific requirements. |

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| Unit 2: Hospitality and Catering in Action | <p>72</p> | <p><u>Unit 2: Coursework unit involving practical elements</u></p> <ul style="list-style-type: none"> • The functions of the nutrients in the body • Nutritional needs of specific groups of people • Unsatisfactory nutritional intake • The impact of cooking methods on nutritional value • Menu planning • Environmental issues and menu planning • The production of dishes for a menu • Commodities • Techniques used in the preparation of commodities • The cooking methods • Presentation techniques • Recipes for different commodities |
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YEAR 10

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| Week 1 | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | Week 7 | Week 8 | Week 9 | Week 10 | Week 11 | Week 12 | Week 13 |
| <p align="center">Unit 1: The Hospitality and Catering Industry- Exam in June.</p> | | | | | | | | | | | | |

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| Week 14 | Week 15 | Week 16 | Week 17 | Week 18 | Week 19 | Week 20 | Week 21 | Week 22 | Week 23 | Week 24 | Week 25 | Week 26 |
| <p align="center">Unit 1: The Hospitality and Catering Industry- Exam in June.</p> | | | | | | | | | | | | |

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| Week 27 | Week 28 | Week 29 | Week 30 | Week 31 | Week 32 | Week 33 | Week 34 | Week 35 | Week 36 | Week 37 | Week 38 | Week 39 |
| <p>Unit 1: The Hospitality and Catering Industry- Exam in June.</p> | | | | | | | <p>Unit 2: Hospitality and Catering in Action - Coursework</p> | | | | | |

YEAR 11

| Week 1 | Week 2 | Week 3 | Week 4 | Week 5 | Week 6 | Week 7 | Week 8 | Week 9 | Week 10 | Week 11 | Week 12 | Week 13 |
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| Unit 2: Hospitality and Catering in Action - Coursework | | | | | | | | | | | | |

| Week 14 | Week 15 | Week 16 | Week 17 | Week 18 | Week 19 | Week 20 | Week 21 | Week 22 | Week 23 | Week 24 | Week 25 | Week 26 |
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| Unit 2: Hospitality and Catering in Action - Coursework | | | | | | | | | | | | |

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