

SJBC Curriculum Termly Plan: Y10 Hospitality & Catering

Term	Topic(s) and links to other subjects	Core Knowledge	Core Vocabulary	Assessment	Resources
Autumn 1	<p>UNIT 1: 1.4.1 - 1.4.2 Food related causes and symptoms of ill health 1.3.1 Health and safety in hospitality and catering provision</p> <p>UNIT 2: Understanding the Importance of Nutrition: Nutrients</p> <p>Practical lessons</p>	<p>In Unit 1, students will explore the causes and symptoms of food-related illness and learn how to prevent them through hygiene and safety practices. They will also understand how to work safely in hospitality settings.</p> <p>In Unit 2, students will learn the importance of nutrition and the role of key nutrients in maintaining good health.</p> <p>In practical lessons, students will develop essential food preparation skills, apply health and safety practices, and understand how nutrients relate to the ingredients and dishes they create.</p>	<p>Allergen Allergic reaction Anaphylaxis Food labeling-regulations Food Safety Act Intolerances Micro-organism Non-visible symptoms Pathogenic Visible symptoms Risk Assessment HASAWA PPER COSHH MHOR</p>	<p>Mini quizzes</p> <p>End of topic assessment</p> <p>Skills audit</p> <p>Success criteria (formative assessment)</p>	<p>Booklets Teams Organizers</p>
Autumn 2	<p>UNIT 1: 1.1.1 Hospitality and catering providers</p> <p>UNIT 2: How Cooking Methods Can Impact on Nutritional Value</p> <p>Practical lessons</p>	<p>In Unit 1, students will explore a range of hospitality and catering providers, such as hotels, restaurants, and contract caterers, gaining an understanding of the services they offer and their role within the industry.</p> <p>In Unit 2, students will learn how cooking methods affect nutrition and apply this in practical lessons by building skills and using safe, healthy techniques.</p>	<p>Hospitality Catering Accommodation Provision Ratings Residential Non-Residential Commercial Non-Commercial Customer Menu</p>	<p>Mini quizzes</p> <p>End of topic assessment</p> <p>Skills audit</p> <p>Success criteria (formative assessment)</p> <p>PPE</p>	<p>Booklets Teams Organizers</p>

SJBC Curriculum Termly Plan: Y11 Hospitality & Catering

Term	Topic(s) and links to other subjects	Core Knowledge	Core Vocabulary	Assessment	Resources
Autumn 1	Unit 1: <ul style="list-style-type: none"> The environment EHO health and safety law Bacteria Unit 2: <ul style="list-style-type: none"> Nutritional needs Plating Techniques 	<p>Students will learn how the hospitality and catering industry operates, focusing on environmental responsibilities, the role of Environmental Health Officers, and how to prevent food poisoning through safe food handling and awareness of bacteria.</p> <p>Students learn how to meet different nutritional needs and develop practical skills in preparing, cooking, and professionally presenting dishes using safe, hygienic, and effective methods.</p>	Sustainability Legislations Environmental Health Officer Micro-organisms Dietary requirements Techniques Garnish	Mini quizzes End of topic assessment Skills audit Success criteria (formative assessment)	Booklets Teams Organizers
Autumn 2	Unit 1: <ul style="list-style-type: none"> Target Customer Customer needs Unit 2: <ul style="list-style-type: none"> Cooking methods Menu Planning Factors affecting dishes 	<p>Students learn how the hospitality and catering industry identify their target customers and meet customer needs through appropriate services, facilities, and food choices.</p> <p>Students apply knowledge of cooking methods and menu planning to create dishes that meet customer needs, considering factors such as nutrition, skill level, and equipment in a professional kitchen.</p>	Leisure Business Residents Customer rights Inclusion Nutritional value Factors	Mini quizzes End of topic assessment Skills audit Success criteria (formative assessment) PPE	Booklets Teams Organizers