

Co-op Academy North Manchester - Year 10 Hospitality & Catering Curriculum

Y10	HT1	HT2	HT3	HT4	HT5	HT6
Topic(s)	<p>Food related causes of ill health</p> <p>Symptoms and signs of food induced ill health.</p> <p>Preventative control measures of food-induced ill health</p>	<p>Hospitality and catering providers</p> <p>The operation of the front and back of house</p> <p>Working conditions in the hospitality and catering industry</p>	<p>Working conditions in the hospitality and catering industry</p> <p>Contributing factors to the success of hospitality and catering provision</p>	<p>Contributing factors to the success of hospitality and catering provision</p> <p>The operation of the front and back of house</p> <p>Customer requirements in hospitality and catering</p>	<p>Customer requirements in hospitality and catering</p> <p>Hospitality and catering provision to meet customer requirements</p>	<p>Health and safety in hospitality and catering provision</p> <p>Food safety</p>
Substantive Knowledge (Know That...)	<p>To know that there are a range of food related causes of ill health.</p> <p>To know that there are a range of Symptoms and signs of food induced ill health.</p> <p>To know that there is Preventative control measures of food-induced ill health.</p>	<p>To know that there is a range of Hospitality and catering providers.</p> <p>To know that there is operational structures to the front and back of house.</p> <p>To know that there are working conditions in the hospitality and catering industry</p>	<p>To know that there are laws on Working conditions in the hospitality and catering industry.</p> <p>To know that there are Contributing factors to the success of hospitality and catering provision.</p>	<p>To know that there are operation procedures for the front and back of house.</p> <p>To know that there are Customer requirements in hospitality and catering.</p> <p>To know that Hospitality and catering provisions are to meet customer requirements.</p>	<p>To know that there is an importance of nutrition.</p> <p>To know that cooking methods can impact on nutritional value.</p> <p>To know that there are factors affecting menu planning.</p>	<p>To know that there are methods when preparing and make dishes.</p> <p>To know that presentation techniques enhance dishes.</p> <p>To know that Food safety practices are vital in the catering industry.</p>
Disciplinary Knowledge (Know How...)	<p>To know how to follow the safety rules, to keep themselves and others safe in the kitchen.</p> <p>To know how to use a range of tools and equipment effectively.</p>	<p>To know how to prepare and cook tempered chocolate leaves etc.</p> <p>To know how to prepare and cook Poached Pears with visual appealing presentation skills.</p>	<p>To know how to follow the safety rules, to keep themselves and others safe in the kitchen.</p> <p>To know how to use a range of tools and equipment effectively.</p>	<p>To know how to prepare and cook a flapjack - Healthy option- substituting ingredients.</p> <p>To know how to prepare a sterilised jar for jam making.</p>	<p>To know how to follow the safety rules, to keep themselves and others safe in the kitchen.</p> <p>To know how to use a range of tools and equipment effectively.</p>	<p>To know how to prepare and cook a chicken Kiev (skinning fillet thighs / breast) &amp; veg accompaniment.</p> <p>To know how to prepare and cook lamb koftas, naan and Tzatziki Sauce.</p>

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	<p>To know how to follow Basics- Food safety rules.</p> <p>To know how to utilise cooking presentation techniques.</p> <p>To know how to prep for tea cake challenge competition.</p> <p>To know how to develop menu ideas and plans.</p> <p>To know how to manufacture a hot buffet dish.</p> <p>To know how to use vegetable cuts terminology.</p> <p>To know how to use garnish to decorate food.</p> <p>To know how to prepare and cook minestrone soup.</p> <p>To know how to prepare and cook chicken goujons and wedges.</p> <p>To know how to prepare and cook Meatballs and pasta and tomato sauce.</p> <p>To know how to prepare and cook a kebab- meat/ fish / vegetable of choice (sauce / bread / potato accompaniment)</p>	<p>To know how to create and develop the feathering technique.</p> <p>To know how to prepare and cook a Bakewell tart.</p> <p>To know how to prepare and cook Cheesecake &amp; coulis.</p> <p>To know how to use organoleptic descriptions and sensory characteristics in an evaluation.</p> <p>To know how to prepare and cook sugar spun work in developing decorative presentation skills.</p> <p>To know how to prepare and cook Sticky toffee pudding.</p> <p>To know how to prepare and cook Focaccia art and use organoleptic properties to develop an evaluation.</p> <p>To know how to prepare and cook Choux pastry</p>	<p>To know how to follow Basics- Food safety rules.</p> <p>To know how to prepare and cook homemade pasta shapes / spaghetti - Carbonara.</p> <p>To know how to prepare and cook Lasagne -bechamel sauce.</p> <p>To know how to prepare and cook ravioli and tomato sauce - Filling suitable for vegetarian.</p> <p>To know how to prepare and cook rough puff Pastry.</p> <p>To know how to prepare and cook Sausage Plait- rough puff and potato accompaniment.</p> <p>To know how to prepare and cook Lemon drizzle cake.</p>	<p>To know how to prepare and cook jam using seasonal fruits.</p> <p>To know how to prepare and cook Victoria sponge and use presentational skills.</p> <p>To know how to prepare and cook Swiss roll and use presentational skills.</p> <p>To know how to prepare and cook Mini pavlova and use presentational skills.</p> <p>To know how to work as a Group developing an afternoon tea (must include a bread product, a savoury pastry product and 2 cake/dessert)</p>	<p>To know how to follow Basics- Food safety rules.</p> <p>To know how to complete HACCP documents.</p> <p>To know how to prepare a Filleted fish and cook a Battered fish.</p> <p>To know how to Spatchcock, debone and fillet a chicken – theory.</p>	<p>To know how to prepare and cook a Burger and bread roll.</p> <p>To know how to prepare and cook Fish cakes and tartar sauce.</p> <p>To know how to prepare and cook Triple cooked chips and mayonnaise.</p> <p>To know how to write a detailed evaluation, using technical terminology and showing an understanding of changes that would improve the product.</p>
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		rings both sweet and savoury options.				
Key Concepts	<p>To know that there are a range of food related causes of ill health.</p> <p>To know that there are a range of Symptoms and signs of food induced ill health.</p> <p>To know that there is Preventative control measures of food-induced ill health.</p>	<p>To know that there is a range of Hospitality and catering providers.</p> <p>To know that there is operational structures to the front and back of house.</p> <p>To know that there are working conditions in the hospitality and catering industry.</p>	<p>To know that there are laws on Working conditions in the hospitality and catering industry.</p> <p>To know that there are Contributing factors to the success of hospitality and catering provision.</p> <p>To know that there are operation procedures for the front and back of house.</p>	<p>To know that there are Customer requirements in hospitality and catering.</p> <p>To know that Hospitality and catering provisions are to meet customer requirements.</p>	<p>To know that there is an importance of nutrition.</p> <p>To know that cooking methods can impact on nutritional value.</p> <p>To know that there are factors affecting menu planning.</p>	<p>To know that there are methods when preparing and make dishes.</p> <p>To know that presentation techniques enhance dishes.</p> <p>To know that Food safety practices are vital in the catering industry.</p>
Assessment	<p>Longer answer exam questions</p> <p>Practical assessment</p>	<p>Longer answer exam questions</p> <p>Practical assessment</p>	<p>Longer answer exam questions</p> <p>Practical assessment</p>	<p>Longer answer exam questions</p> <p>Practical assessment</p>	<p>Longer answer exam questions</p> <p>Practical assessment</p>	<p>Longer answer exam questions</p> <p>Practical assessment</p>
Homework	<ul style="list-style-type: none"> <li>Quiz - Food safety</li> <li>Quiz - Vegetable cuts</li> <li>Evaluation</li> <li>Accompaniment research</li> <li>Plating up ideas research - for practical lesson</li> <li>Quiz- Food safety</li> <li>Quiz - WHO Role</li> </ul>	<ul style="list-style-type: none"> <li>Quiz - types of providers</li> <li>Cheesecake coulis presentation ideas research</li> <li>Quiz - food service</li> <li>Research Focaccia art design ideas for a xmas theme for practical lesson</li> </ul>	<ul style="list-style-type: none"> <li>Quiz - job roles</li> <li>Research vegetarian pasta filling ideas</li> <li>potatoes Sides research</li> <li>rough puff Quiz - Equipment</li> <li>Evaluation</li> <li>Healthy eating - Flapjack</li> </ul>	<ul style="list-style-type: none"> <li>Cake making methods</li> <li>Evaluation</li> <li>quiz- qualifications</li> <li>Research Suitable afternoon tea requirements/ recipes/ presentation ideas)</li> <li>Quiz- documentation</li> </ul>	<ul style="list-style-type: none"> <li>Quiz- factors affecting business</li> <li>QUIZ spatchcock /deboning chicken</li> <li>Quiz - customer requirements</li> <li>Quiz – HACCP</li> <li>regulations / Risk assessments quiz</li> </ul>	<ul style="list-style-type: none"> <li>Revision</li> <li>Revision</li> <li>Revision</li> <li>Burger Research ideas- for a family event</li> <li>Quiz - revision</li> </ul>

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		<ul style="list-style-type: none"> <li>• Research- savour / sweet choux pastry ingredients</li> <li>• Quiz- standards and ratings</li> </ul>	<p>development - Sugar / fat / Fibre</p> <ul style="list-style-type: none"> <li>• quiz- job roles / skills</li> </ul>			
Wider reading	Teens Cook: How to Cook What You Want to Eat - by Megan Carle ISBN-10 : 1580085849	Chew on This: Everything You Don't Want to Know About Fast Food - by Eric Schlosser ISBN-10 : 0141318449	The Healthy Teen Cookbook: Around the World in 80 Fantastic Recipes by Remmi Smith	The Teen Kitchen: Recipes We Love to Cook by Emily Allen ISBN-10 : 0399581871	Chew on This: Everything You Don't Want to Know About Fast Food - by Eric Schlosser ISBN-10 : 0141318449	The Cookbook for Teens: How to Cook Easy Recipes. 75 Fun & Delicious Recipes for Teenagers. by Julia Peters (Author) ISBN-13 : 979-8676741327
How to help at home	<a href="https://resource.download.wjec.co.uk/vtc/2021-22/el21-22_14-18c/wjec/1-1-1_standards-and-ratings.pdf">https://resource.download.wjec.co.uk/vtc/2021-22/el21-22_14-18c/wjec/1-1-1_standards-and-ratings.pdf</a>					