

# Barnsley Academy – Year 10 Hospitality & Catering Curriculum Overview 2024-25

Autumn Term			Spring Term			Summer Term		
	Class Focus	Homework		Class Focus	Homework		Class Focus	Homework
Week 1	<b>Unit 1-1.1.1</b> Types of service in commercial and non commercial provisions Types of Hospitality and catering providers Two different types of hospitality and catering provision: commercial and non-commercial Residential.  Standards and ratings AAA, Michelin Star, AA rosette award <b>Practical</b> <b>Short crust pastry</b>		Week 1	<b>Unit 1</b> Food related causes of ill health Introduction Learners should know and understand the following food related causes of ill health: <b>Food allergies:</b> • cereals (gluten) • crustaceans • dairy products • eggs • fish • fruit and vegetables • lupin • molluscs • tree nuts • peanuts • sesame seeds • soya • wheat. Food intolerance: • gluten • lactose •		Week 1	<b>Unit 1</b>  Types of Service Provided Food service: • table: plate, family-style, silver, Gueridon, banquet • counter • cafeteria, buffet, fast food • personal: tray or trolley, vending, home delivery, takeaway.  Practical: Build preparation and cooking skills  <b>Practical</b> <b>Shepherds pie in a pastry case</b>	
Week 2	<b>Unit 1.1.2.3</b> Understanding the importance of nutrition Theory: Introduction Different life-stages: • adults; early, middle, late (elderly) • children; babies, toddlers, teenagers.  <b>Practical:</b> <b>creaming method of cake making</b>  <b>Unit 1.1.1.2</b> Special dietary needs (SDN) for individuals who: • require different energy requirements based on lifestyle, occupation, age or activity level • require special diets • have medical conditions; allergens, lactose intolerance, gluten intolerance, diabetes (type 2), cardiovascular disorder, iron deficiency • have dietary requirements, such as religious beliefs • are pescatarians, vegetarians, vegans. <b>Practical Chocolate ganache</b>		Week 2	<b>Unit 1</b> Symptoms and signs of food induced ill health Visible symptoms Non-visible symptoms Allergic anaphylactic reaction  <b>Practical</b> <b>Bread making</b>		Week 2	<b>Unit 2.2.2.1</b> Factors affecting menu planning Time of year Seasonal Skills of the chef Time available	

# Barnsley Academy – Year 10 Hospitality & Catering Curriculum Overview 2024-25

Week 3	<b>Unit 1.1.1.2</b> Personal attributes  Customer requirements in Hospitality and Catering Business and leisure customers  Practical Pasta making		Week 3	<b>Unit 2.2.11</b> Nutrition at different life stages Adults Toddlers Teenagers Lifestyles Older adults Medical conditions Allergens Lactose intolerant Coeliac CHD		Week 3	<b>Unit 1.1.4.3</b> Preventative control Preventing cross contamination Preventing physical; contamination  Practical Turkey and courgette burgers	
Week 4	<b>Unit 1.1.1.2</b> Types of employment roles and responsibilities within the industry Front of House Housekeeping Kitchen brigade Management		Week 4	<b>Unit 2.2.1.1</b> The importance of nutrition Macro Nutrients Micronutrients Vitamins and minerals  Practical		Week 4	<b>Unit2.2.2.2</b> How to plan production Commodity list Equipment list Timing mise en place Cooking and hot holding Contingencies Health and safety	
Week 5	<b>Unit 1.1.1.3</b> Types of employment contracts and working hours Casual Full Time Seasonal Zero hours Pay and benefits in the industry Salary Holiday entitlement Pension Sick pay Practical Minestrone soup		Week 5	<b>Unit 2.2.1.2</b> How cooking methods can impact on nutritional value Boiling Frying Steaming Roasting Baking Stir frying Grilling		Week 5	<b>Unit 2.2.2.1</b> Reduce reuse recycle What can be made from left overs?  Practical Swiss roll	
Week 6	<b>Unit 1 1.1.3.1</b> Safety documents in Hospitality and Catering		Week 6	<b>Unit 2.2.2.1</b> Factors affecting menu Planning		Week 6	<b>Unit 2</b> <b>Revisiting</b> Menu Planning	

# Barnsley Academy – Year 10 Hospitality & Catering Curriculum Overview 2024-25

	Accident forms Risk Assessment			Environmental Issues Sustainability Reduce Recycle Reuse  Practical			Starters Soups and nutritional value Using bread as an accompaniment croutons	
Week 7	<b>Unit 1.1.3.1</b> Health and Safety in Hospitality and Catering Provisions HASAWA Manual handling Operations RIDDOR COSHH PPE  Practical red pepper and chorizo soup		Week 7	<b>Unit 2.2.3.3</b> Food Safety Practices Personal safety and hygiene practices Food Safety and hygiene practices		Week 7	<b>Unit 2</b> Revisiting Menu Planning Main meals How to garnish a plate Practical mayonnaise	
Week 8	<b>Unit 1: 1.4.1</b> Food related causes of ill health Introduction Learners should know that ill health could be caused by the following: • allergies • bacteria • chemicals • intolerances. Learners should know the following food poisoning causes: • bacillus cereus • campylobacter • clostridium perfringens • e-coli • listeria • salmonella • staphylococcus aureus.		Week 8	<b>Unit 2.2.3.1</b> Practical skills and techniques (these will run throughout the whole course) Skills and techniques Presentation  Basic cooking skills*  Medium skills** Complex skills***  Practical Pizza and pasta sauce		Week 8	<b>Unit 2</b> Revisiting Menu planning Desserts Short crust pastry tarts Custard Ganache Creaming method Whisking method Melting method	
Week 9	<b>Unit 1.1.1.4</b> Positive and negative uses of the media Printed media Broadcast Internet Competitive Positive impacts Negative impacts  Practical Quiche		Week 9	<b>Unit 2 2.3.2</b> Presentation Techniques Creativity Accompaniments Garnish Decoration Portion control Plating styles		Week 9	<b>Unit 1.1.1.4</b> Revisit Environmental Health Officer   Practical Lemon meringue pie	
	<b>Unit 1.1.4.1</b>		Week 10	Look at revision papers		Week 10		

# Barnsley Academy – Year 10 Hospitality & Catering Curriculum Overview 2024-25

Week 10	Hospitality and Catering and the Law Food Labelling laws Food Safety legislation Food Hygiene						<b>Practical Making bread</b> Know and understand the following symptoms of food-induced  Learners should be able to plan dishes for a menu and know and understand the following: • commodity list with quantities • contingencies • equipment list • health, safety and  hygiene • Quality points • sequencing/dove-tailing	
Week 11	<b>Unit 1</b> Contributing factors to the success of Hospitality and Catering Provision Environmental Profit Media Economy Basic Costs <b>Practical Chicken bhuna and chapattis</b>		Week 11	<b>Unit 2.2.4.2</b> Reviewing own performance Decision making Planning Organisation		Week 11	<b>Unit 2.1</b> Kitchen equipment Large equipment Small equipment Mechanical equipment Cleaning, safety materials and equipment  <b>Practical</b> <b>Chicken and chorizo Paella</b>	
Week 12	<b>Unit 1.1.4.4</b> The role of the environmental health  Officer EHO inspections EHO and the Law Complaints by the public					Week 12	<b>Unit 2 2.2.4.1</b> <b>Reviewing own performance</b> Dish production Dish Selection Waste Improvements Presentation Health and safety Organoleptic  <b>Practical</b> <b>Spanish Omelette</b>	

Barnsley Academy – Year 10 Hospitality & Catering Curriculum Overview 2024-25

Week 13	Closing the gap Revisit topics			Week 13	Closing the gap	
			Week 12  Unit 2.2.4.2 Reviewing own performance Organisation Decision making Time management Planning			