



## QPHS Year 10 Hospitality and Catering Curriculum Map

Term	Title	Unit summary	Assessment
1 2	<b>Hospitality and catering providers 1.1</b>	Working in industry Working conditions Contributing factors to success of hospitality and catering Practical - Knife skills, Presentation, Bread, Pastry	Work is assessed holistically and will evidence students ability to:  A01 What you know and understand about the topic using the correct terminology A02 You can apply your skills, knowledge and understanding to answer questions about the topic A03 You can analyse the topic the make judgements and conclusions
3 4	<b>How hospitality and catering providers operate 1.2</b>	1.2.1 operation of the front and back of house 1.2.2. Customer requirements in hospitality and catering 1.2.3 Provision to meet specific requirements Practical – Food preparation techniques – Complex/medium Adapting recipes to specific needs.	Work is assessed holistically and will evidence students ability to:  A01 What you know and understand about the topic using the correct terminology A02 You can apply your skills, knowledge and understanding to answer questions about the topic A03 You can analyse the topic the make judgements and conclusions
5 6	<b>Health and Safety in hospitality and catering provision 1.3</b>	1.3.1 Health and Safety 1.3.2 Food Safety Practical – Food preparation techniques – Complex/medium Production plan Unit 2 Factors affecting menu planning Unit 2	Work is assessed holistically and will evidence students ability to:  A01 What you know and understand about the topic using the correct terminology A02 You can apply your skills, knowledge and understanding to answer questions about the topic A03 You can analyse the topic the make judgements and conclusions