

Long Term Plan Y11 Unit 1 Hospitality

Term	Unit title	Key knowledge/ Content to learn and retain	Essential skills to acquire (subject & generic)	Link to subject ethos and driver (rename)	Anticipated misconceptions	Links to previous KS	Links to future KS	Opportunity for stretch for high prior attainers	SMSC & British Values	Cultural Capital	Career Link
1	Baseline Exam	KS3 knowledge Types of service, Chef hierarchy, Health and Safety, Food Poisoning and illness through food,	Exam skills Reading the questions. Answering the questions in full sentences and attempting every question.	Wisdom to use their knowledge to answer questions. Respect other students Courage to carry on.	New and unfamiliar words associated with the Hospitality and Catering Industry.	Y7,8 9	A level Food science Level 3 courses in Hospitality and Catering Level 3 Food Hygiene certificate BSc Food Science degree. MSc Food Science Degree in Environmental Health	All questions are set by the exam board and are differentiated to ensure pupils gain a P1,P2, M2 or D2 depending on their responses	Some questions focus on SMSC and British values.	Questions are set by the exam board ensuring that a number of the questions set include this.	All areas of the Hospitality and Catering Industry.
	1.1 Describe the structure of the hospitality and catering industry	Types of providers. Job Roles	How HC is structured. Jobs & services Ratings	Courage to engage in a new lesson with unfamiliar students	Front of House and Back of House are the house.	Y7,8,9	A level Food science Level 3 courses in Hospitality and Catering Level 3 Food Hygiene certificate	Differentiated learning outcomes for each lesson.	Students in Hospitality & Catering are heavily focused on people - the focus on service to customers and the communication between individuals and as a team – and the relationships that need to be built for this	Specific food items and cooking equipment provided to ensure inclusion for all pupils. Every year the school holds a Macmillan Coffee Morning and other charitable activities – the cakes, biscuits and other items for this are	
	Practicals are set 1 in 2/3 lessons	Practical skills are built upon week on week.	Key skills set out by the EDUQAS exam board are followed - This enables students	Wisdom to use their knowledge to choose wisely foods for							

		Different foods are introduced and used.	to build a repertoire of dishes ready to cook for their Unit 2 Controlled assessment exam in Y11	specific diets, religions or ethical choices. Respect other students and their views. Courage to carry on. Community to work as a team in Food practical lessons.			BSc Food Science degree. MSc Food Science Degree in Environmental Health		to work is of high importance. Therefore, catering is a subject which is well equipped to contribute to students' Spiritual, Moral, Social and Cultural education. In every lesson, students are expected to consider the needs and experiences of themselves and others, or come up with their own personal responses to events or dilemmas which prepares learners to take into account the diverse array of beliefs and cultures that they will encounter every day – both inside and outside of school life. This subject equips learners with the knowledge, skills, attitudes and values necessary for their futures as citizens as well as professional employees and ensures they, as young people, can be part of a vibrant, cohesive society. Spiritual education in Hospitality and Catering ensures that students achieve their best in a creative and innovative way. The	made in Food lessons. Harvest Festival we work together to collect food donations. KS3/4 Food lessons follows and introduces to the students not only our own school values but also to (SMSC) how to work together and respect other people's views, religions and cultures as well as observing British values. Each student is provided with ingredients every lesson to encourage cooking with fresh ingredients and to ensure no student is singled out through deprivation as a result of their home circumstances.	Hotel Manager for National and International companies. Executive Chefs Sous Chef Station Chefs Commis Chef Bartender Waiter Waitress Baristo Wine Waiter Head Receptionist Porter Night Porter Concierge Head of Housekeeping Chambermaid Development chefs Food Buyers Contract Catering Events Manager EHO In house food inspector Health and Safety Officer Food Quality inspector Nutritionist Own food Business Equipment demonstrator Food Technician Home Economist Food
	1.1.2 analyse job requirements within the hospitality and catering industry	Rates of pay Training Personal attributes	What skills/ qualifications are needed.	Wisdom to think about the different jobs the Hospitality Industry can offer.	Skills and Qualifications are the same.	N/A		Differentiated learning outcomes for each lesson.			
	Practical assessment			Wisdom to use their knowledge to follow a recipe. To show respect to other students in the lesson. Courage to carry on. Community to work as a team giving encouragement to others who may find the situation difficult.							
	1.1.2 describe working conditions of different job roles across the	Working conditions Contracts	Working laws Full Time Part Time Casual	Wisdom to apply knowledge from the	Zero means no hours.	N/A		Differentiated learning outcomes for each lesson.			

	hospitality and catering industry		Zero - hours contracts	different job roles to working conditions.					freedom to adapt recipes and create unique, innovative products excites the students and enables them to ensure that their work reflects their individual personality and creates their own unique twist. Adapting, making and evaluating products unlocks the creativity of our students and creates a sense of challenge, pride and self-fulfilment.		demonstor Publican Recruitment Marketing Food photographer Supply chain Food factory NHS Airline industry - In flight meals Railway chefs Cruise line chefs Armed Forces Prisons Kitchen design Lab work
	Exam 1.1 - 1.3			Wisdom to use their knowledge to answer questions. Respect other students Courage to carry on.							
2	1.1.4 explain factors affecting the success of hospitality and catering providers	Costings - Profit & Loss Customer service Technology	What makes a business successful	Courage to carry on with a topic which can be quite demanding if they lack confidence in maths.	The food	N/A		Differentiated learning outcomes for each lesson.			
	1.2 describe the operation of the kitchen	Kitchen layouts Workflow Equipment	The layout of a commercial kitchen to ensure food is arriving and leaving safely	Wisdom to persevere and work out what is the best way to work in a kitchen.	Same as a domestic kitchen	N/A		Differentiated learning outcomes for each lesson.			
	1.2.1 describe the operation of front of house	Dress codes Safety and Security	Organisation of front of house in a restaurant and hotel	Respect other people's views and ideas on dress codes.	Confusion with back of house	Dress codes		Differentiated learning outcomes for each lesson.			
	1.2.2 explain how hospitality and catering provision	Customer needs and rights	Three levels of expectations Essential Desirable	Wisdom and Courage to engage in a very	All customers want the same	N/A		Differentiated learning outcomes for each lesson.			

	meet customer requirements		Extras Customer Laws - Trade Descriptions Act, Customer Protection Act Equality Act	demanding lesson on the laws found in the Hospitality business.							
	1.3 describe personal safety responsibilities in the workplace	Safety responsibilities for staff and customers.	How to avoid accidents at work. Personal Safety Laws HASAWA RIDDOR COSHH MHOR	Wisdom Respect To engage in a very demanding lesson on the laws found in the Hospitality business. Courage to persevere with remembering the laws.	Safety is about my own safety	KS3 Personal Safety & Kitchen safety		Differentiated learning outcomes for each lesson.			
	1.3.1 identify risks to personal safety in hospitality and catering	Risks to health	What is a personal safety risk - common accidents	Wisdom to identify and follow personal safety laws.	Risk and accident is the same	KS3 Accidents in the food Room		Differentiated learning outcomes for each lesson.			
	1.3.1 recommend personal safety control measures for hospitality and catering provision	Control measures for customers and employees.	The measures we take to prevent accidents	Respect and Courage to recommend why and how we follow safety laws.	Personal and general safety is the same	KS3 Consequen ces of accidents		Differentiated learning outcomes for each lesson.			
We have three lessons per week, one of which will be a practical lesson.											

3	1.4 .1 describe food related causes of ill health	What makes food become unsafe to eat.	Bacteria Moulds Chemicals Metals Plants Food allergies & intolerances	Wisdom to follow hygiene safety to prevent ill health at school or at home when cooking.	Why would you eat metal Would you not realise you were eating metal	KS3 Pathogenic bacteria		Differentiated learning outcomes for each lesson.			
	1.4.4 describe the role and responsibilities of the Environmental Health Officer (EHO)	Role and Responsibilities of EHO	How the EHO works to protect people from becoming ill.	Wisdom to follow advice from EHO in the future when working in a food establishment	They only inspect dirty places	KS3 What the EHO does		Differentiated learning outcomes for each lesson.			
	1.4.3 describe food safety legislation	Legislation	Food Safety Act Food Hygiene Regs HACCP	Wisdom to use legislation learnt in the lesson to prevent future food illnesses when storing, preparing and cooking food.	Why would you look for an accident before it happens	KS3 Cleaning up spills to prevent slips and anticipating hazards.		Differentiated learning outcomes for each lesson.			
	1.4.2 describe common types of food poisoning	Types of Food poisoning bacteria	Bacillus cereus Campylobacter E.coli Salmonella Listeria S. aureus which food they are found in.	Courage to pronounce the bacterial words and the	All bacteria are the same	KS3 E.coli Salmonella Bacillus cereus Listeria		Differentiated learning outcomes for each lesson.			
	1.4.2 describe the symptoms of food induced ill health	Symptoms of ill health	Symptoms of eating contaminated food - Visible/Non Visible	Wisdom to remember the bacterial words and link with the signs and symptoms each bacteria	All symptoms are the same for each of the bacteria listed	KS3 Symptoms		Differentiated learning outcomes for each lesson.			

				will cause you to have, if the food is incorrectly prepared, cooked or served.							
We have three lessons per week, one of which will be a practical lesson.											
	<u>UNIT 1 EXTERNAL EXAM</u>	Revision lessons	All areas of Unit 1 to be examined on	Wisdom to use their knowledge to answer questions. Respect other students Courage to carry on and do their best.							