

10	Theme	Food Related causes of ill health	The importance of Nutrition and factors affecting food choice and Complex skills	Hospitality and Catering provision	Hospitality and Catering provision	NEA mock assessment and written exam
	Concept	Food Related Ill Health	The importance of Nutrition and factors affecting food choice Complex cooking and prep skills		Roles and responsibilities of those working in H&C	Creating a dish for a client
	Skills Knowledge	Intro to the course and outline of the year	<u>The importance of Nutrition</u> Pupils will look at the importance of nutrition and the two main groups of nutrients: Macronutrients and Micronutrients. Pupils will look closely at the food groups and how each life-stage will need different amounts of nutrients to ensure a healthy lifestyle. Pupils will also explore the different cooking methods and their impact on nutritional value.		<u>Assessment – Written exam 1.1 1.3 1.4</u> <u>Hospitality and catering provision</u> Pupils ill look at the different types of provision and services offered in the hospitality and catering industry and the range of diverse and exciting job opportunities available. Pupils will explore the roles and responsibilities of those working in hospitality and catering and the way in which they industry is constantly evolving and adapting to different demands.	<u>NEA mock assessment</u> Pupils will complete a mock assessment for NEA 2 Pupils will look at the importance of nutrition linked to a life stage from a brief. From this they will explore the different cooking methods and their impact on nutritional values, Pupils will also be asked to look at menu planning, the skills needed for chefs working in various provisions and the range of factors affecting menu planning. Pupil will need to complete a production plan for their dish and make the dish. Pupils will then be asked to review their performance and work.
		Pupils will look at the cause and the visible and non-visible symptoms associated with food-induced ill health. Pupils will consider some of the most common intolerances and allergies and the best ways of preventing illnesses which are food related. Pupils will also take a close look at the roles of an Environmental Health Officer in the hospitality and catering industry	Factors affecting food choice Pupils will look at menu planning and the range of factors affecting Pupils will continue using cooking skills linked with a medium / complex skill. Pupils will be introduced to how to select a recipe for a life stage. <u>Practical's:</u> Sushi Focus on Pastry: • Shortcrust • Choux • Flaky • Rough puff • Laminated • Enriched Focus on Bread • Bread • Enriched bread • Focaccia	Pupils ill look at the different types of provision and services offered in the hospitality and catering industry and the range of diverse and exciting job opportunities available. Pupils will explore the roles and responsibilities of those working in hospitality and catering and the way in which they industry is constantly evolving and adapting to different demands. Pupils will continue using cooking skills linked with a medium / complex skill. Pupils will be linking dishes to a food service. <u>Practical's:</u> Chicken portioning Chicken – stuffed chicken breast Chicken – nuggets Lasagne – fresh pasta and sauce	<u>NEA Practical – 2 hours</u> Pupils will recall basic, medium and complect cooking and knife skills and will create several dishes with a medium / complex skill.	
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11	Theme	NEA	<u>1.4 Food safety in Hospitality and Catering</u>	<u>1.1 Hospitality and catering provision</u>	<u>1.2 How hospitality and catering provisions operate</u>	Exam techniques and revision for written exam	
	Concept	Hospitality and catering in action					
	Skills Knowledge	Preparation for NEA, recap of main topics Practical exam – wc 13/10/2025 An assignment brief will be provided by WJEC which will include a scenario and several tasks for pupils to complete.	<u>1.4 Food safety in Hospitality and Catering</u> Pupils will look at the cause and the visible and non-visible symptoms associated with food-induced ill health. Pupils will consider some of the most common intolerances and allergies and the best ways of preventing illnesses which are food related. Pupils will also take a close look at the roles of an Environmental Health Officer in the hospitality and catering industry	<u>1.1 Hospitality and catering provision</u> Pupils will look at the different types of provision and services offered in the hospitality and catering industry and the range of diverse and exciting job opportunities available. Pupils will explore the roles and responsibilities of those working in hospitality and catering and the way in which the industry is constantly evolving and adapting to different demands.	<u>1.2 How hospitality and catering provisions operate</u> Pupils will look at the operation of the front and back of house, the responsibilities of those working in different areas of a hospitality and catering provision, and the various equipment used to carry out duties successfully, depending on the size and needs of a provision. Pupils will also consider the requirements of customers visiting a provision and how to best meet the needs of those individuals.	Exam techniques and revision for written exam	
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