

	Term 1		Term 2		Term 3	
<b>Key focus</b>	UNIT 1 Introduction to the Hospitality industry EXAM content	UNIT 6 Food preparation and cooking	Unit 3	Unit 2	Completion of reports and deadlines	Completion of reports and deadlines
<b>Purpose of the scheme</b>	To introduce students to the structure of the hospitality industry including a range of settings and concepts and to be able to identify and explain key words and definitions including hygiene and safety laws underpinning the industry.	To introduce basic Food preparation and cooking techniques and introduce simple nutritional concepts.	To develop knowledge of how to maintain food safety in the industrial kitchen.	To develop knowledge of job roles in the hospitality industry, To demonstrate skills in a hospitality setting.		
<b>Pre read (suggested)</b>	Pearson BTEC hospitality text book	Exploring food and nutrition key stage 3 Hodder education	Food safety act 1974	Pearson BTEC hospitality text book		
<b>Key knowledge and skills</b>	<p>Students will learn:</p> <p>1) Building block concepts in Hospitality They will consider the importance of the following 'the structure and scope of the industry</p> <p>2) Hospitality settings; values, roles, franchises , settings and the commercial and catering sectors</p> <p>3) The economic importance and media influences on the industry</p> <p>4) They will understand the importance of the role of environmental affects within the industry and employment opportunities</p> <p>5) The Industry's Economic importance in the UK.</p>	Students will learn the basic skills of hygiene and safety and knife skills and develop skills with a range of tools and electrical equipment to prepare food to a satisfactory standard of presentation and develop knowledge of the nutritional benefit of foods using 'explore food 'soft ware'	Students will learn the basics of safety regulations and legislation that control safe working practices within the hospitality industry.	Students will learn the range of job roles and requirement of skills in the hospitality settings. Students will develop skills in food preparation and presentation and communication skills in a hospitality setting.		

## Curriculum Map – Hospitality– Year 12

<b>Key words/ vocabulary</b>	Franchise Hotel restaurant pub Managed licensee free hold	Temperature control Thermometer Nutrients Dial control Anti bacterial	Contamination Pest infestation Stock rotation bacteria growth Protective clothing	Accommodation Barista service Work wear		
<b>Exam board</b>	BTEC Hospitality first award level 2 Pearson					
<b>End point</b>	Exam unit 1 January 2024	Plan Prepare and cook and present 2 course meal	2 x Written reports	Marked work against criteria		
<b>Assessment method</b>	Mock Paper November Minu Tests – HW booklet	Observation records against pass /merit /distinction criteria	Marking of reports against criteria	Observation records /reports		
<b>Wider reading / links / research</b>	Pearson BTEC hospitality text book	AQA food and nutrition text book Good house keeping	Pearson BTEC hospitality text book	Pearson BTEC hospitality text book		
<b>Careers links</b>						