

## Year 10 Curriculum Overview Plan: Eduqas Hospitality and Catering

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Key Theme: Unit 1 LO4 How food can cause ill health	Key Theme: Unit 1 LO1 The environment in which hospitality and catering providers operate	Key Theme: Unit 1 LO2 How Hospitality and Catering provisions operate	Key Theme: Unit 1 LO3 How hospitality and catering provision meets health and safety requirements	Key Theme: Unit 1 LO5 Propose hospitality and catering provisions to meet specific requirements	Key Theme: Unit 2 LO1 The importance of nutrition when planning menus
Unit 3 LO3 Cooking dishes	Unit 2 LO3 Cooking dishes	Unit 2 LO3 Cooking dishes	Unit 3 LO3 Cooking dishes	Unit 2 LO3 Cooking dishes	Unit 2 LO3 Cooking Dishes
Key Concepts, Knowledge & Skills to be Embedded:	Key Concepts, Knowledge & Skills to be Embedded:	Key Concepts, Knowledge & Skills to be Embedded:	Key Concepts, Knowledge & Skills to be Embedded:	Key Concepts, Knowledge & Skills to be Embedded:	Key Concepts, Knowledge & Skills to be Embedded:
Food related causes of ill health. The role and responsibilities of the Environmental. Health Officer (EHO) food safety legislation. Common types of food poisoning. The symptoms of food induced ill health	The structure of the hospitality and catering industry. Job requirements within the hospitality and catering industry. Working conditions of different job roles across the hospitality and catering industry. factors affecting the success of hospitality	Operation of the kitchen. Operation of front of house. How hospitality and catering provision meet customer requirements.	Personal safety responsibilities in the workplace. Risks to personal safety in hospitality and catering. Personal safety control measures for hospitality and catering provision.	Reviewing and Recommending options for hospitality and catering provision.	Functions of nutrients in the human body. Characteristics of unsatisfactory nutritional intake. How cooking methods impact on nutritional value.



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	and catering				
Links to Prior	providers.				
Learning:					
	Links to Prior	Links to Prior	Links to Prior	Links to Prior	Links to Prior
KS3 DT Food and	Learning:	Learning:	Learning:	Learning:	Learning:
Nutrition					
	KS3 DT Food and	KS3 DT Food and	KS3 DT Food and	KS3 DT Food and	KS3 DT Food and
	Nutrition	Nutrition	Nutrition	Nutrition	Nutrition
Key Assessment		Unit 1 LO1	Unit 1 LO2	Unit 1 LO3	
Pieces:					
Kitchen Working	Key Assessment	Key Assessment	Key Assessment	Key Assessment	Key Assessment
Practices	Pieces:	Pieces:	Pieces:	Pieces:	Pieces:
Cooked Dishes	Kitchen Working	Kitchen Working	Kitchen Working	Kitchen Working	Kitchen Working
Examination	Practices	Practices	Practices	Practices	Practices
Questions	Cooked Dishes	Cooked Dishes	Cooked Dishes	Cooked Dishes	Cooked Dishes
	Examination	Examination	Examination	Examination	External Exam
	Questions	Questions	Questions	Questions	Controlled
Tier 3 Vocabulary		Mock Exam			Assessment
Vault:					
	Tier 3 Vocabulary	Tier 3 Vocabulary	Tier 3 Vocabulary	Tier 3 Vocabulary	
Causes, Bacteria,	Vault:	Vault:	Vault:	Vault:	Tier 3 Vocabulary
Microbes, Chemicals,					Vault:
Metals, Poisonous,	Industry, Provider,	Layout, Work Flow,	Responsibilities,	Review, Summarise,	
Allergies,	service, Commercial,	Operational	employees,	options, Advantages,	Nutrients, Protein,
Intolerances, Role,	establishments,	activities, Equipment	employers, Health	disadvantages,	Fat, Carbohydrate,
Enforcing,	Suppliers, venues,	and materials, Stock	and Safety at Work	supporting	Vitamins, Minerals,
environmental,	Standards, ratings,	control,	Act, Reporting of	information, justify,	Water, Dietary fibre
health, laws,	roles, management,	Documentation and	Injuries, Diseases and	specified, needs,	(NSP), Specific
Responsibilities,	kitchen brigade, front	administration, Staff	Dangerous	Recommend,	groups, life stages,
Inspecting, safety	of house,	allocations, Dress	Occurrences,	Propose, ideas,	Childhood,
standards, follow up,	housekeeping,	code, Safety and	Regulations	decisions, structured.	Adulthood, Later
complaints,	administration,	security. Customer,	(RIDDOR), Control of		adulthood, Special



Ambition · Bravery · Respect							
outbreaks, samples,	Supply, demand,	Leisure,	Substances	Reading Exposure:	diets, Medical		
testing, evidence,	availability,	Business/corporate,	Hazardous to Health		conditions, Activity		
prosecutions,	seasonality, location,	Local residents,	Regulations (COSHH),	Text Book	levels,		
Submitting,	Jobs, needs, pay,	Requirements,	Manual Handling	Case Studies	Characteristics,		
Legislation, Food	Training,	Customer needs,	Operations	Hospitality and	Visible, Non-visible,		
Safety Act, Food	Qualifications,	Customer	Regulations, Personal	Catering reviews and	Unsatisfactory,		
Safety, General Food	experience, Personal	expectations,	Protective	reports	Nutritional		
Hygiene Regulations,	attributes, Working	Customer trends,	Equipment at Work	Recipes	deficiencies,		
Food Labelling	conditions, contracts,	Equality, Customer	Regulations (PPER),	Technical Instruction	Nutritional excesses,		
Regulations,	Working hours, Rates	rights,	Risks, health,	Exam Questions	cooking methods,		
Symptoms, induced.	of pay, Holiday		security, Level of risk		Boiling, Steaming,		
	entitlement,	Reading Exposure:	(low, medium, high),	Strategies to enable	Baking, Grilling, Stir-		
Reading Exposure:	Remuneration, tips,		Customer control	new concepts,	fry, Roasting,		
	bonus payments,	Text Book	measures, Employer	knowledge & skills	Poaching.		
Text Book	rewards, Factors,	Case Studies	control measures	to embed in long-			
Case Studies	Costs, Profit,	Hospitality and		term memory:	Reading Exposure:		
Hospitality and	Economy,	Catering reviews and	Reading Exposure:				
Catering reviews and	Environmental,	reports		Application and recall	Case Studies		
reports	Technology,	Recipes	Text Book	of Key Concepts,	Hospitality and		
Recipes	Emerging, innovative,	Technical Instruction	Case Studies	knowledge and Skills	Catering reviews and		
Technical Instruction	demographics,	Exam Questions	Hospitality and	in a practical	reports		
Exam Questions	lifestyle,		Catering reviews and	environment	Recipes		
	expectations,		reports	Practicing and	Technical Instruction		
Strategies to enable	Competition, Trends,		Recipes	Demonstrating Food	Coursework		
new concepts,	Political factors,		Technical Instruction	preparation, cooking	Exemplars		
knowledge & skills	Media.		Exam Questions	and presentation			
to embed in long-				techniques			
term memory:		Strategies to enable			Strategies to enable		
	Reading Exposure:	new concepts,	Strategies to enable		new concepts,		
Application and recall		knowledge & skills	new concepts,		knowledge & skills		
of Key Concepts,	Text Book	to embed in long-	knowledge & skills		to embed in long-		
knowledge and Skills	Case Studies	term memory:			term memory:		



Ambition		Braver	y .	Respe
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in a practical	Hospitality and		to embed in long-	
environment	Catering reviews and	Application and recall	term memory:	Application and recall
Practicing and	reports	of Key Concepts,		of Key Concepts,
Demonstrating Food	Job Adverts and	knowledge and Skills	Application and recall	knowledge and Skills
preparation, cooking	Applications, CVs	in a practical	of Key Concepts,	in a practical
and presentation	Recipes	environment	knowledge and Skills	environment
techniques.	Technical Instruction	Practicing and	in a practical	Practicing and
	Exam Questions	Demonstrating Food	environment	Demonstrating Food
		preparation, cooking	Practicing and	preparation, cooking
	Strategies to enable	and presentation	Demonstrating Food	and presentation
	new concepts,	techniques	preparation, cooking	techniques
	knowledge & skills		and presentation	
	to embed in long-		techniques	
	term memory:			
	Application and recall			
	of Key Concepts,			
	knowledge and Skills			
	in a practical			
	environment			
	Practicing and			
	Demonstrating Food			
	preparation, cooking			
	and presentation			
	techniques			