

**Overview**

Students complete practical work and theory tasks to gain an understanding of different commodities, health and safety, different types of food service, residential and non residential establishments as well as job roles in the Hospitality sector. This is all working towards the first written exam about “Hospitality in action” in the summer term.

# Hospitality and Catering

## Year 10

**Term 3**

You will complete the theory of Unit 1 and start to prepare for your first exam in the summer. The practical tasks will move away from skills-based dishes to you making dishes that are starter, main or desert. This change in focus is to start to prepare you for your Unit 2 work where you will eventually cook two dishes at the same time for your Y11 Unit 2 final work.

**Term 1**

A recap of health and safety is taught to ensure that you understand how to work in the kitchen and a reminder is given of what is expected over the next 2 years. Practical work will take place involving the use of two different groups of commodities; fruit and vegetables in the first half term and dairy products in the second half term. Theory work will take place which will enable you to understand the nutrition, provenance (where they come from), classification and production of the commodities. We will focus our theory work around what is the hospitality sector and how it works with food safety and legislation as a focus.

**Term 2**

Practical work will take place involving the use of two different groups of commodities; Cereals, flour, bread and pasta in the first half term and meat, fish, poultry, eggs in the second half term. Theory work will take place which will enable you to understand Environmental issues, customer needs, commodities and Quality Assurance.

