



# KS4 Food and Hospitality

	Content
Year 10 HT1	<p><b><u>Unit 1 The Hospitality and Catering Industry</u></b>            Hospitality and catering provision            Hospitality and catering providers (Commercial/non-commercial)            Food Service            Hotel and Guest house/Restaurants standards/ratings</p>
Year 10 HT2	<p><b><u>Unit 1 The Hospitality and Catering Industry</u></b>            Working in the hospitality and catering industry            Front of house/Back of house            House Keeping            Kitchen Brigade            Management            Personal attributes</p>
Year 10 HT3	<p><b><u>Unit 1 The Hospitality and Catering Industry</u></b>            Working conditions in the hospitality and catering industry</p>
Year 10 HT4	<p><b><u>Unit 1 The Hospitality and Catering Industry</u></b>            Health and safety in hospitality and catering</p>
Year 10 HT5	<p><b><u>Unit 1 The Hospitality and Catering Industry</u></b>            Food safety in hospitality and catering</p>
Year 10 HT6	<p><b><u>Unit 1 The Hospitality and Catering Industry</u></b>            Revising for Year 10 mocks            This unit will use knowledge checks, testing, model answers to guide students through the exam expectations, alongside students completing the practical assessment.</p>
Year 11 HT1	<p><b><u>Unit 2 Hospitality and Catering in Action</u></b>  <b>Launch of the Controlled Assessment from WJEC.</b></p>
Year 11 HT2	<p><b><u>Unit 2 Hospitality and Catering in Action</u></b>            Task 1 - The Importance of Nutrition (Linked to CAU)</p>
Year 11 HT3	<p><b><u>Unit 2 Hospitality and Catering in Action</u></b>  <b>Year 11 Practical Examination</b></p>
Year 11 HT4	<p><b><u>Unit 2 Hospitality and Catering in Action</u></b>  <b>Year 11 Practical Examination</b>            2.4 Evaluating cooking techniques            Completion of Controlled Assessment</p>
Year 11 HT5	<p><b><u>Revision linked to Unit 1 only:</u></b>  <b>Hospitality and catering provision</b>  <b>Working in the hospitality and catering industry</b>  <b>Working conditions in the hospitality and catering industry</b>            This half term, students will use model answers, past papers and answers, shared mark schemes to build on their exam technique, alongside improving their range, and use, of specific vocabulary.</p>