



Topic Overview
Faculty/Subject: Innovation/DT
Year Group: KS4
Topic: H&C 1.1



What BIG IDEAS will you cover in this topic?

1.1.1 Hospitality and catering providers
 1.1.2 Working in the hospitality and catering industry
 1.1.3 Working conditions in the hospitality and catering industry
 1.1.4 Contributing factors to the success of hospitality and catering provision

Students should know and understand:

- The two different types of hospitality and catering provision.
- The importance of the following standards and ratings.
- Types of employment roles and responsibilities within the industry.
- Specific personal attributes, qualifications and experience an employer would look for to fulfil roles.
- Different types of employment contracts and working hours.
- Remuneration and benefits in the industry.
- Basic costs incurred within the hospitality and catering industry.
- Fluctuating needs of the industry
- How new technology impacts the hospitality and catering service industry in a positive way.
- Positive and negative impacts that the following media types can have on the hospitality and catering industry.

Students will reflect on practical sessions and look at areas for improvement, and celebrate successes. In the practical sessions, students will look at cross-contamination, they are reminded about correct knife skills (bridge and claw method), look at different skilled dishes, and learn to up-skill dishes. Throughout all of this, the students learn time management.

What other key concepts, knowledge and skills will you learn in this topic?

Listen with maintained attention and show understanding of what they hear during class discussions.
 Experiment with ingredients to help enhance flavours in the dishes.
 Students will look at:

- Commercial and non-commercial.
- The following types of service in commercial and non-commercial provision: Food service, Residential service
- Front of house, housekeeping, kitchen brigade, and management.
- Personal attributes, qualifications, and experience.
- salary, a wage (hourly), holiday entitlement, pension, sickness pay, rates of pay, tips, bonuses and rewards. Students should be aware of the fluctuating needs of the industry, such as supply and demand, staffing during peak times, large events, seasonal times, and the location of the provision.
- Labour, material, overheads.
- Basic calculations of gross profit and net profit

Successfully complete practical dishes to a good standard – working safely at all times during practical lessons.

- What constitutes high-quality
- Collating the correct equipment
- Equipment, uses, and health & safety
- Peer and self-evaluation
- Basic revisiting of cooking skills
- Time management

What important prior knowledge will you use from your prior learning?

- Looked at safety and hygiene in the food room
- The 4C's (cleaning, cooking, chilling and cross-contamination)
- Taught correct knife skills (bridge and claw method)
- Looked at different types of cooking methods
- Freezing temperatures and chilling temperatures
- The danger zone
- HACCP
- EHO
- Looked at nutritional requirements
- Allergies and intolerances.
- RIDDOR, HASHAWA, MHOR, PPE

Where does this topic fit into the curriculum plan for this subject?
 Students will follow up on having a more in-depth look at allergies and intolerances. RIDDOR, HASHAWA, MHOR, PPE. They have looked at the bridge and claw skill for chopping and looked at cross-contamination, danger zone, all of which are fundamental skills used in each year moving forward. They will look at Commercial, non-commercial, residential, non-residential, kitchen brigade, and working contracts

Assessment:
How and when will you be assessed on this topic?
What will the success criteria be?

Listen with maintained attention and show understanding of what they hear during class discussions.
 Discuss experiences of healthy eating in everyday life.
 Select and use basic equipment correctly.
 Experiment with ingredients to help enhance flavours in the dishes.
 Work to time limits and improve time management.
 Learn about Hospitality and catering providers, working in the hospitality and catering industry, working conditions in the hospitality and catering industry, and contributing factors to the success of hospitality and catering.
 Complete higher-skilled practical dishes to a good standard – working safely at all times during practical lessons.

Grade	Percentage
Level 1 Pass	20%
Level 1 Merit	30%
Level 1 Distinction	40%
Level 1 Distinction*	50%
Level 2 Pass	60%
Level 2 Merit	70%
Level 2 Distinction	80%
Level 2 Distinction*	90%

What is the key vocabulary that you will need to know in this topic?

- As defined in objectives, activities, and outcomes through writing, speaking, listening, and reading.

What is the structure of learning/lessons in this topic?
 Theory- Commercial V non Commercial
 Practical- Meringues
 Theory- Analyse job roles/kitchen brigade

<ul style="list-style-type: none">• Through the activities in this unit, pupils will be able to understand, use, and spell correctly words relating to: Commercial, non-commercial, residential, non-residential, kitchen brigade, working contracts	Practical- Roux practical Theory- Analyse job roles/Front of house Theory- Working contracts Practical- Dishes using higher skills Theory-Standards reviews and ratings Theory- Service styles Practical- Choux buns Theory- Factors affecting success Theory- Consolidation/revision questions Theory- Assessment
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