Handsworth Grange
Community Sports College

YEAR 10 KS4
WJEC HOSPITALITY AND CATERING

Y10 AQA Food Preparation and Nutrition

Autumn Term 1st half

- Knife skills
  Stuffed peppers
  Quiche
- Valuable life skills
  - Importance of health
- **Hospitality and Catering Provision**
  1.1 Hospitality and catering providers
  1.2 Working in the hospitality and catering industry
  1.3 Working conditions
- Resilience
  - Team work
  - Tolerance
  - Independence
- Personal safety in relation to diet
  - Lifestyle choices in relation to diet and budget
- Valuable life skills
  - Importance of health

End of term test

Autumn Term 2nd half

- Valuable life skills
  - Importance of health
- Resilience
  - Team work
  - Tolerance
  - Independence
- Cottage pie
  Swiss roll
  Cheese twists
  Cinnamon rolls
- **Practical**
- **Hospitality and Catering Provision**
  1.4 Contributing factors to success of hospitality and catering provision
  Unit 2: How Hospitality and Catering Provisions Operate
  2.1 The Operation of the front and back of house
- **Unit 1**
- Valuable life skills
  - Importance of health
- Resilience
  - Team work
  - Tolerance
  - Independence

End of term test

Spring Term 1st half

- Ravioli
  Lasagne
  Chicken Kiev
  Sprint time chicken
- Resilience
  - Team work
  - Tolerance
  - Independence
- Valuable life skills
  - Importance of health
- **Practical**
- **How Hospitality and Catering Provisions Operate**
  2.2 Customer requirements in hospitality and catering
  2.3 Hospitality and catering provision to meet specific requirements
- **Unit 2**
- Resilience
  - Team work
  - Tolerance
  - Independence
- Valuable life skills
  - Importance of health

End of term test

Spring Term 2nd half

- Valuable life skills
  - Importance of health
- Resilience
  - Team work
  - Tolerance
  - Independence
- Marinated chicken wings and coleslaw
  Fishcakes
  Mini pavlovas
- **Practical**
- **Health and Safety in Hospitality and Catering**
  3.1 Health and safety in hospitality and catering provision
  3.2 Food Safety
- **Unit 3**
- Resilience
  - Team work
  - Tolerance
  - Independence
- Valuable life skills
  - Importance of health

Y10 mock exam

Summer Term 1st half

- Choux Pastry
  Chocolate Mousse
- Resilience
  - Team work
  - Tolerance
  - Independence
- Valuable life skills
  - Importance of health
- **Practical**
- **Food safety in Hospitality and Catering**
  4.1-4.2 Food related causes and symptoms of ill health
  4.3 Preventative control measures of food induced ill health
- **Unit 4**
- Resilience
  - Team work
  - Tolerance
  - Independence
- Valuable life skills
  - Importance of health

End of term test

Summer Term 2nd half

- **Food safety in Hospitality and Catering**
  4.4 The Environmental Health Officer
  Mock Exam
- **Unit 4**
- Possible enrichment opportunities including trips to restaurant, EHO visit
- Food preparation task
- **Non-Exam Assessment Mock**