

Year 11 Hospitality and Catering: Curriculum Intent

During year 11 learners gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety

Year 11 Essential Knowledge Summary

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
<p>Composite Knowledge: Hospitality and catering providers commercial and non commercial, residential and non residential.</p> <p>Component Knowledge:</p> <p>Foundational Knowledge: <i>Declarative Knowledge:</i></p> <ul style="list-style-type: none"> • Types of service • Standards and ratings • Employment roles and responsibilities • Personal attributes • Qualifications • Employment contracts • Remuneration and benefits <p>Procedural Knowledge: Learners should know and understand the basic costs incurred within the hospitality and catering industry.</p> <p>Upper Hierarchical Knowledge: Analyse contributing factors to the success of hospitality and catering provision</p>	<p>Composite Knowledge: Learners will gain an understanding of the roles and responsibilities within the front and back of house</p> <p>Component Knowledge:</p> <p>Foundational Knowledge: <i>Declarative Knowledge:</i></p> <ul style="list-style-type: none"> • The operational requirements of: • workflow of the front of house workflow of the catering kitchen • equipment and materials required, used and managed within catering provision/kitchens: • Dress code requirements for front and back of house of hospitality and catering establishments. <p>Procedural Knowledge: Learners should know and understand how hospitality and catering provision meets the requirements of:</p> <ul style="list-style-type: none"> • customer needs (catering, equipment, accommodation) • customer rights and inclusion (disability) • equality. <p>Upper Hierarchical Knowledge: Learners should know and understand how hospitality and catering provision adapts to satisfy the following ever-changing customer climate.</p>	<p>Composite Knowledge: Know the responsibilities for personal safety in the workplace of employers and of employees</p> <p>Component Knowledge:</p> <p>Foundational Knowledge: <i>Declarative Knowledge:</i> The following laws</p> <ul style="list-style-type: none"> • Control of Substances Hazardous to Health Regulations (COSHH) 2002 • Health and Safety at Work Act 1974 • Manual Handling Operations Regulations 1992 • Personal Protective Equipment at Work Regulations (PPER) 1992 • Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013 <p>Risks to health and security including the level of risk (low, medium,high) in relation to employers, employees, suppliers and customers.</p> <p>The importance of and be able to complete the following documentation:</p> <ul style="list-style-type: none"> • accident forms • risk assessments. <p>Procedural Knowledge: Learners should know and understand the principles of Hazard Analysis and Critical Control Points (HACCP)</p> <p>Upper Hierarchical Knowledge:</p> <ul style="list-style-type: none"> • identify any critical control points and ensure that risks are removed or reduced to safe levels • decide on what actions to take if something goes wrong • complete a HACCP document • complete records to show that procedures are working 	<p>Composite Knowledge: Food related causes of ill health Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health The Environmental Health Officer (EHO)</p> <p>Component Knowledge:</p> <p>Foundational Knowledge: <i>Declarative Knowledge:</i> Learners should know that ill health could be caused by the following:</p> <ul style="list-style-type: none"> • allergies • bacteria • chemicals • intolerances. <p>Procedural Knowledge: Learners should know the following food poisoning causes:</p> <ul style="list-style-type: none"> • bacillus cereus • campylobacter • clostridium perfringens • e-coli • listeria • salmonella • staphylococcus aureus. <p>Learners should know and understand the following food related causes of ill health: Food allergies:</p> <ul style="list-style-type: none"> • cereals (gluten) • crustaceans • dairy products • eggs • fish • fruit and vegetables • lupin • molluscs • nuts • peanuts • sesame seeds • soya • wheat. <p>Food intolerance:</p> <ul style="list-style-type: none"> • gluten • lactose • aspartame • MSG. <p>Symptoms and signs of food-induced ill health Visible Non-Visible Know and understand the role of the Environmental Health Officer (EHO) and their responsibilities</p> <p>Upper Hierarchical Knowledge: Learners should know and understand the control measures to prevent food-induced ill health:</p> <ul style="list-style-type: none"> • cross contamination • correct temperature in delivery, storage, preparation and service • physical contamination.

Year 11 Final Composite Knowledge End Point

- To clearly explain the structure of the Hospitality and Catering Industry and how it operates including the various styles of service and how standards and ratings are used
- To explain the supply and demand of staffing including job roles, personal attributes, qualifications and necessary training needed in the industry
- To explain in detail the various factors which contribute to the success or failure of a Hospitality and Catering establishment including costs, profit, economy, environmental factors, trends in technology, customer service and service provision, political factors, media and competition
- Laws that students need to be aware of including the Food Safety Act (1990), HACCP and the responsibilities of food handlers
- To understand food related causes of ill health, microbes, chemicals and how to read food labels linking to allergies and intolerances