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**Knowledge Rich Curriculum Plan**

Hospitality and Catering

Year 10



| **Lesson/Learning Sequence** | **Intended Knowledge:**  *Students will know that…* | **Tiered Vocabulary** | **Prior Knowledge:**  *In order to know these students, need to already know…* | **Assessment** |
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| 1. Theory: Hospitality and Catering Providers. | * There are two different types of hospitality and catering provision, commercial and non-commercial: | T- Establishment- A business organisation, public institution, or household.  T- Hospitality- The friendly and generous reception and entertainment of guests, visitors, or strangers.  T- Consortium- An association, typically of several companies.  T- Chain- A group of hotels, restaurants, or shops owned by the same company.  T- Corporate- Relating to a large company or group.  T- Residential- A place that provides accommodation for people to stay in, as well as catering and hospitality services.  T- Non-Residential- A place that provides catering and hospitality services but not accommodation for people to stay in.  T- Commercial- The part of the Hospitality and Catering industry that aims to make a profit.  T- Non- Commercial- The part of the Hospitality and Catering industry that does not aim to make a profit. | * Students need to already know examples of hospitality and catering institutions. | Theory:  What does the word hospitality mean?  What services would you find in a 5\* hotel?  What services would you expect to find in a hospital?  Name as many residential establishments as possible.  Name as many non-residential establishments as possible.  What types of restaurants exist? |
| 1. **Skills Focus**:   Victoria Sponge | * P - Students will know how to demonstrate an understanding of coagulation (cooking) and denaturation (beating). * **SF-**  Students will know that the creaming method of cake making is used to make the Victoria Sponge * **SF-**  Students will know how to finish and decorate their Victoria Sponge. | Mixture- A substance that consists of other substances which have been stirred or shaken together.  Creaming- The process of beating fat and sugar together, which traps tiny air bubbles into the mixture.  Combining- The process or an act of combining two or more things.  Raising Agent- In baking, a substance added to dough to make it rise  Equal Size- The same in size, number, standard, or value. | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**: Name the four cake making methods.  [4 marks] |
| 1. Theory-Establishment types.   **Skills Focus** Doughnut Muffins | * T- Students will know how to identify the various establishment types * **SF-** To demonstrate the ability to be able to use the All-In-One method of cake making. | T- Establishment- A business organisation, public institution, or household.  T- Hospitality- The friendly and generous reception and entertainment of guests, visitors, or strangers.  T- Consortium- An association, typically of several companies.  T- Chain- A group of hotels, restaurants, or shops owned by the same company.  T- Corporate- Relating to a large company or group.  T- Residential- A place that provides accommodation for people to stay in, as well as catering and hospitality services.  T- Non-Residential- A place that provides catering and hospitality services but not accommodation for people to stay in.  T- Commercial- The part of the Hospitality and Catering industry that aims to make a profit.  T- Non- Commercial- The part of the Hospitality and Catering industry that does not aim to make a profit. | * T- Students need to already know examples of hospitality and catering institutions. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | What is the difference between each type of establishment?  Describe contract catering.  **Skills Focus**: State one function for each of the ingredients used in making muffins.  1.Sugar  2.Margarine  3.Flour  4.Eggs |
| 1. Theory- Contract Caterers;   **Skills Focus**- Chocolate Brownie Cake | * T- Students will know that contract caterers provide food and drink at places where it is not normally provided. * **SF-**  Students will know how to use mechanical aeration when making cakes. | T- Contract Caterer- Caterers who supply businesses and establishments such as airlines, hospitals, schools, care homes and some private functions in hotels.  Evaluate- Form an idea of the amount, number, or value of; assess.  Success- The good or bad outcome of an undertaking. | * T- Students need to already know where some contract catering may happen e.g. weddings. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  Evaluate  the factors that contribute  to the success of a contract catering  company. (10  **Skills Focus**:  Name the method of cake making used to make the following cakes: [3 marks]  1.Gingerbread-  2.Rock Buns-  3.Swiss Roll- |
| 1. Theory-Hospitality Chains and Types of Service   **Skills Focus**- Scones | * T- Students will know the different types of service used within the Hospitality and Catering industry with regards to restaurants. * **SF-**  Students will demonstrate the ability to use the rubbing in method when making scones. | Plate- Meals are pre-plated in the kitchen.  Gueridon- A person serves food from a side table of trolley.  Silver- Food is served by the staff using a spoon and fork.  Trolley  Family- The food is placed on the table, spoons are  provided and customers serve themselves.  Cafeteria- Counters displaying food. Customers queue  up. Simple basic experience for customers.  Buffet- Food set up along a table, can be self service  or served by staff.  Vending- Food service from a machine. | * Students need to already know some of the major catering chains within the industry e.g. McDonalds. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  There are many different ways food can  be served, the type of service provided  depends on what factors?  **Skills Focus**:  State four ingredients that can be used to flavour scones.  [4 Marks) |
| 1. Theory- Hospitality Chains and Types of Service   **Skills Focus**-Seasonal Cookery | * T- Students will know the different types of service used within the Hospitality and Catering industry with regards to restaurants. * **SF-**  Students will know how to use a range of seasonal produce, demonstrating a range of skills. | Plate- Meals are pre-plated in the kitchen.  Gueridon- A person serves food from a side table of trolley.  Silver- Food is served by the staff using a spoon and fork.  Trolley  Family- The food is placed on the table, spoons are  provided and customers serve themselves.  Cafeteria- Counters displaying food. Customers queue  up. Simple basic experience for customers.  Buffet- Food set up along a table, can be self service  or served by staff.  Vending- Food service from a machine. | * Students need to already know some of the major catering chains within the industry e.g. McDonalds. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  There are many different ways food can  be served, the type of service provided  depends on what factors?  **Skills Focus**:  Describe the rubbing in method.  Give examples of recipes that use this method. [4 marks] |
| 1. Theory-Types of Bedroom Accommodation | * Students will know the different types of bedroom accommodation. | Youth Hostel- Accommodation is usually in comfortable bunk bedded rooms, sharing with people of the same sex.  Deluxe Suite- Stylish suite with separate living room and  large bathroom with free soap, shampoos  and creams. A towelling bath robe and slippers are also provided.  Boutique Hotel- A small stylish hotel, typically one situated in a fashionable urban location.  Motel- a roadside hotel designed primarily for motorists, typically having the rooms arranged in low blocks with parking directly outside.  Cabin Room- Book from just a few hours, day or night, to 24 hours or more.  Bed and Breakfast- Sleeping accommodation for a night and a meal in the morning, provided in guest houses and hotels. | * Students need to already know some types of bedroom accommodation within the industry e.g. McDonalds. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  What are the advantages and disadvantages of each type of bedroom accommodation. |
| 1. Theory- Assessment Lesson, marking and reteach. | * Students will draw on the unit of works knowledge in application to exam style questions. * Students will know how to approach exam style questions. * Students will know how to correctly answer the examination questions using key command words. * Any hinge points identified from the exam will be addressed in a reteach. | T- Establishment- A business organisation, public institution, or household.  T- Hospitality- The friendly and generous reception and entertainment of guests, visitors, or strangers.  T- Consortium- An association, typically of several companies.  T- Chain- A group of hotels, restaurants, or shops owned by the same company.  T- Corporate- Relating to a large company or group.  T- Residential- A place that provides accommodation for people to stay in, as well as catering and hospitality services.  T- Non-Residential- A place that provides catering and hospitality services but not accommodation for people to stay in.  T- Commercial- The part of the Hospitality and Catering industry that aims to make a profit.  T- Non- Commercial- The part of the Hospitality and Catering industry that does not aim to make a profit.  Plate- Meals are pre-plated in the kitchen.  Gueridon- A person serves food from a side table of trolley.  Silver- Food is served by the staff using a spoon and fork.  Trolley  Family- The food is placed on the table, spoons are  provided and customers serve themselves.  Cafeteria- Counters displaying food. Customers queue  up. Simple basic experience for customers.  Buffet- Food set up along a table, can be self service  or served by staff.  Vending- Food service from a machine.  Youth Hostel- Accommodation is usually in comfortable bunk bedded rooms, sharing with people of the same sex.  Deluxe Suite- Stylish suite with separate living room and  large bathroom with free soap, shampoos  and creams. A towelling bath robe and slippers are also provided.  Boutique Hotel- A small stylish hotel, typically one situated in a fashionable urban location.  Motel- a roadside hotel designed primarily for motorists, typically having the rooms arranged in low blocks with parking directly outside.  Cabin Room- Book from just a few hours, day or night, to 24 hours or more.  Bed and Breakfast- Sleeping accommodation for a night and a meal in the morning, provided in guest houses and hotels. | * There are two different types of hospitality and catering provision, commercial and non-commercial: * The various establishment types * That contract caterers provide food and drink at places where it is not normally provided. * The different types of service used within the Hospitality and Catering industry with regards to restaurants. * The different types of bedroom accommodation. | Formal Assessment Week to be used for Tracking. |
| 1. Theory- Standards and Ratings.   **Skills Focus**-  Naan Bread | * T- Students will know and understand the importance of the following standards and ratings; Hotel and guest house standards (star ratings), Restaurant standards, AA Rosette Award, Good Food Guide and Michelin stars. * **SF-**  To investigate the use of raising agents in bread making. | Michelin Guides- A series of guide books published by the French tire company Michelin for more than a century.  AA Rosette Award- A UK wide scheme for assessing the quality of food served by restaurants and hotels.  Good Food Guide- Members of the general public who have visited the establishment fill in a review which is compiled into a guide.  Online Review- An online review is a written opinion or feedback about a product, service, or experience that is shared on the internet. | * Students need to already know some of the standards and ratings used within the industry. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  How could poor reviews affect your reputation?  How could you address these issues?  **Skills Focus**:  State three ways in which the chef can increase the fibre (NSP) content of bread.[3 Marks] |
| 1. Theory- Standards and Ratings.   **Skills Focus**-  Chicken Curry | * T- Students will know and understand the importance of the following standards and ratings; Hotel and guest house standards (star ratings), Restaurant standards, AA Rosette Award, Good Food Guide and Michelin stars. * **SF-**  To demonstrate competence in cooking a curry dish using minimal pieces of equipment. | Michelin Guides- A series of guide books published by the French tire company Michelin for more than a century.  AA Rosette Award- A UK wide scheme for assessing the quality of food served by restaurants and hotels.  Good Food Guide- Members of the general public who have visited the establishment fill in a review which is compiled into a guide.  Online Review- An online review is a written opinion or feedback about a product, service, or experience that is shared on the internet. | * Students need to already know some of the standards and ratings used within the industry. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  How could poor reviews affect your reputation?  How could you address these issues?  **Skills Focus**:  Name Three different birds that are classed as poultry? (3 marks) |
| 1. Theory-   Job Roles within the industry.  **Skills Focus**-  Salt and Pepper Chicken | * T- Students will know and understand the following types of employment roles and responsibilities within the industry: front of house, housekeeping, kitchen brigade, management. * **SF-**  To demonstrate the ability to handle raw meat safely. | Hierarchy- A system in which members of an organization or society are ranked according to relative status or authority.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Porter- A person employed to carry luggage and other loads, especially in a railway station, airport, hotel, or market.  Manager- A person responsible for controlling or administering an organization or group of staff.  Maid- A female domestic servant.  Bartender- A person serving drinks at a bar.  Wait Staff- A team of professional servers responsible for delivering meals and drinks, providing menu recommendations, and ensuring customer satisfaction. | * Students need to already know some of the job roles within the industry. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  Discuss the qualities that a head chef must have in order  to run a successful kitchen. (5 Marks)  **Skills Focus:**  State 2 reasons for marinating meat prior to grilling. [2 marks)  State three safety rules to follow when grilling food. [3 marks] |
| 1. Theory-   Job Roles within the industry.  **Skills Focus**-  Stir Fry | * T- Students will know and understand the following types of employment roles and responsibilities within the industry: front of house, housekeeping, kitchen brigade, management. * **SF-** To demonstrate the ability to use the hob safely. | Hierarchy- A system in which members of an organization or society are ranked according to relative status or authority.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Porter- A person employed to carry luggage and other loads, especially in a railway station, airport, hotel, or market.  Manager- A person responsible for controlling or administering an organization or group of staff.  Maid- A female domestic servant.  Bartender- A person serving drinks at a bar.  Wait Staff- A team of professional servers responsible for delivering meals and drinks, providing menu recommendations, and ensuring customer satisfaction. | * Students need to already know some of the job roles within the industry. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  Discuss the qualities that a head chef must have in order  to run a successful kitchen. (5 Marks)  **Skills Focus:**  What is the purpose of marinating meat  [3 marks] |
| 1. Theory-   Job Roles within the industry. | * T- Students will know and understand the following types of employment roles and responsibilities within the industry: front of house, housekeeping, kitchen brigade, management. | Hierarchy- A system in which members of an organization or society are ranked according to relative status or authority.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Porter- A person employed to carry luggage and other loads, especially in a railway station, airport, hotel, or market.  Manager- A person responsible for controlling or administering an organization or group of staff.  Maid- A female domestic servant.  Bartender- A person serving drinks at a bar.  Wait Staff- A team of professional servers responsible for delivering meals and drinks, providing menu recommendations, and ensuring customer satisfaction. | * Students need to already know some of the job roles within the industry. | Theory:  Discuss the qualities that a head chef must have in order  to run a successful kitchen. (5 Marks) |
| 1. **Skills Focus**   Chocolate Wreath | * To consolidate my knowledge and understanding of yeast and the conditions needed to grow. | Yeast- A microscopic fungus consisting of single oval cells that reproduce by budding, and capable of converting sugar into alcohol and carbon dioxide.  Proving- (of bread dough) Become aerated by the action of yeast; rise.  Conditions- The state of something with regard to its appearance, quality, or working order.  PH- A figure expressing the acidity or alkalinity of a solution on a logarithmic scale on which 7 is neutral, lower values are more acid and higher values more alkaline.  Kneading- Work (moistened flour) into dough with the hands. | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**:  State 3 conditions yeast needs to be able to work.  [ 3 Marks] |
| 1. Theory   Roles and Responsibilities. | * T- Students will know and understand the roles and responsibilities of the following jobs within the industry: front of house, housekeeping, kitchen brigade, management. | Hierarchy- A system in which members of an organization or society are ranked according to relative status or authority.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Porter- A person employed to carry luggage and other loads, especially in a railway station, airport, hotel, or market.  Manager- A person responsible for controlling or administering an organization or group of staff.  Maid- A female domestic servant.  Bartender- A person serving drinks at a bar.  Wait Staff- A team of professional servers responsible for delivering meals and drinks, providing menu recommendations, and ensuring customer satisfaction. | * Students need to already know some of the job roles within the industry. | Theory:  Suggest three important qualities a restaurant  manager would look for when appointing new wait staff (3 marks)  (Describe the duties of wait staff in a busy  restaurant. (3 marks) |
| 1. Theory- Assessment Lesson, marking and reteach.   **Skills Focus**  Fruit Flan | * T-Students will draw on the unit of works knowledge in application to exam style questions. * T-Students will know how to approach exam style questions. * T-Students will know how to correctly answer the examination questions using key command words. * T-Any hinge points identified from the exam will be addressed in a reteach. * **SF-**  To demonstrate the ability to produce and use Pâte Sucrée. | Michelin Guides- A series of guide books published by the French tire company Michelin for more than a century.  AA Rosette Award- A UK wide scheme for assessing the quality of food served by restaurants and hotels.  Good Food Guide- Members of the general public who have visited the establishment fill in a review which is compiled into a guide.  Online Review- An online review is a written opinion or feedback about a product, service, or experience that is shared on the internet.  Hierarchy- A system in which members of an organization or society are ranked according to relative status or authority.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Porter- A person employed to carry luggage and other loads, especially in a railway station, airport, hotel, or market.  Manager- A person responsible for controlling or administering an organization or group of staff.  Maid- A female domestic servant.  Bartender- A person serving drinks at a bar.  Wait Staff- A team of professional servers responsible for delivering meals and drinks, providing menu recommendations, and ensuring customer satisfaction. | * The importance of the following standards and ratings; Hotel and guest house standards (star ratings), Restaurant standards, AA Rosette Award, Good Food Guide and Michelin stars. * The following types of employment roles and responsibilities within the industry: front of house, housekeeping, kitchen brigade, management. * The roles and responsibilities of the following jobs within the industry: front of house, housekeeping, kitchen brigade, management. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Formal Assessment Week to be used for Tracking.  **Skills Focus**  Name the three different component parts of the Fruit Flan. [3 marks] |
| 1. Theory- Contract Types.   **Skills Focus**  Rough Puff Pastry- sausage rolls | * T- Students will know and understand the following types of employment contracts and working hours: casual, full time permanent (temporary), part-time (temporary), seasonal, zero hours contract. * **SF-**  To demonstrate an understanding of the ‘lamination’ process in pastry making. | Full time Contract- No specific number of hours that makes someone either full or part time, but a full time  worker usually works more than 35 hours.  Part Time Contract- Part time work is when a worker is  contracted for anything less than the basic full-time hours.  Permanent Contract- Permanent employment is a salaried position with a contract to work a set number of hours  each week.  Casual Contract- Casual workers are hired on an irregular basis for a short period of time (no more than 12  weeks.  Fixed Term Contract- Employees are on a fixed term contract if both of the following apply; they have an employment contract with the organisation they work for  And their contract ends on a particular date, or on completion of a specific task, e.g. a project or event. | * Students need to already know some contract types. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  According to the scenario-What type of work could they apply for that would  meet their needs and lifestyle?  **Skills Focus:**  Outline the function of egg when making sausage rolls.  [2 marks] |
| 1. Theory- Contract Types- Pay.   Theory- contributing Factors to Success. | * T- Students will know and understand the rights of the individual in relation to the following types of employment contracts and working hours: casual, full time permanent (temporary), part-time (temporary), seasonal, zero hours contract. * T- Students will know and understand the following basic * costs incurred within the hospitality and catering industry: Labour, Material, Overheads. | Entitlement- The amount to which a person has a right.  Holiday Pay- The amount of money paid to an employee when they are taking their statutory holiday entitlement.  Annual Leave- A period of paid time off (PTO) granted to employees by their employer.  Bank Holiday- A day on which banks are officially closed, kept as a public holiday.  Minimum Wage- The lowest wage permitted by law or by a special agreement.  Commission- A financial incentive given to employees based on high performance or achievements.  Rolled Up Holiday Pay- Where an employer is spreading your holiday pay over the year by adding an amount on top of your hourly rate, this is known as 'rolled-up' holiday pay and your employer should not do this.  Pension- A regular payment made by the state to people of or above the official retirement age and to some widows and disabled people.  Labour- Work, especially physical work.  Material- The matter from which a thing is or can be made.  Overheads- An overhead cost or expense. | * Students need to already know the contract types and have an idea of what benefits an employee may obtain when working. | Theory:  Following a calculation of net profit;  What is their net profit in £s?  What is their net profit as a percentage of their sales income?  Who is the most successful? |
| 1. **Skills Focus:**   Chocolate Eclairs | * **SF-**  To understand how steam can be used as a form of raising agent. | Steam- The vapour into which water is converted when heated, forming a white mist of minute water droplets in the air.  Raising Agent- In baking, a substance added to dough to make it rise  Eclairs- A long, thin individual cake of choux pastry filled with cream and topped with chocolate icing.  Combining- The process or an act of combining two or more things.  Mixture- A substance that consists of other substances which have been stirred or shaken together. | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**  Put the statements in the making of choux pastry in the correct order.  [5 marks] |
| 1. Theory- Assessment Lesson, marking and reteach. | * T-Students will draw on the unit of works knowledge in application to exam style questions. * T-Students will know how to approach exam style questions. * T-Students will know how to correctly answer the examination questions using key command words. * T-Any hinge points identified from the exam will be addressed in a reteach. | Full time Contract- No specific number of hours that makes someone either full or part time, but a full time  worker usually works more than 35 hours.  Part Time Contract- Part time work is when a worker is  contracted for anything less than the basic full-time hours.  Permanent Contract- Permanent employment is a salaried position with a contract to work a set number of hours  each week.  Casual Contract- Casual workers are hired on an irregular basis for a short period of time (no more than 12  weeks.  Fixed Term Contract- Employees are on a fixed term contract if both of the following apply; they have an employment contract with the organisation they work for  And their contract ends on a particular date, or on completion of a specific task, e.g. a project or event. | * T- Students will already know and understand the following types of employment contracts and working hours: casual, full time permanent (temporary), part-time (temporary), seasonal, zero hours contract. * T- Students will already know and understand the rights of the individual in relation to the following types of employment contracts and working hours: casual, full time permanent (temporary), part-time (temporary), seasonal, zero hours contract. | Formal Assessment Week to be used for Tracking. |
| 1. Theory- Reducing Food Waste.   **Skills Focus**  Cheesy Potato Bake | * T- Students will know of the importance of environmental needs and the environmental impact within the hospitality and catering industry through: Seasonality and Sustainability: i.e. reduce, reuse, recycle. * **SF-**  To demonstrate the ability to make a carbohydrate-based accompaniment to a main meal. | Recycle- Convert (waste) into reusable material.  Rethink- Consider or assess (something, especially a course of action) again, especially in order to change it.  Repair- Restore (something damaged, faulty, or worn) to a good condition.  Refuse- Indicate that one is not willing to accept or grant (something offered or requested).  Reduce- Make smaller or less in amount, degree, or size.  Reuse- Use again or more than once. | * T- Students will need to already know the 3 R’s. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  Rosa wants to improve her hotel’s  reputation  for being ‘ environmentally friendly ’. Suggest  ways the hotel could achieve this when  preparing, cooking and serving food. (9 marks)  **Skills Focus**  Discuss the nutritional benefits of including potatoes in the diet. [4 Marks] |
| 1. Theory- Technology in the Hospitality and Catering Industry   **Skills Focus**  Garlic Bread- Own Garlic Butter | * T- Students will know and understand how new technology impacts the hospitality and catering service industry in a positive way through: Cashless systems, Innovative digital technology (apps, web-booking, key card access, digital menu) and Software. * **SF-**  To be able to explain the process of making butter/ garlic butter. | Technology- The application of scientific knowledge for practical purposes, especially in industry.  Apps- A an application, especially as downloaded by a user to a mobile device.  ICT- Information and communications technology  EPOS System- Electronic Point of Sale systems (sometimes referred to as POS systems).  Contactless Payments- A wireless financial transaction in which the customer makes a purchase by moving a security token in close proximity to the vendor's point of sale (POS) reader.  WIFI- A wireless networking technology that uses radio waves to provide wireless high-speed Internet access.  Robot Butler- A robot, ridiculously human or not, whose primary functions lie in performing household chores. | * T- Students will already know some of the information technology systems e.g. Apps. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  As a manager of a small  restaurant you have recently  acquired a new computer.  Explain how this computer could  be used to assist the running of  the restaurant.  (6 Marks)  **Skills Focus**  Bread is a staple food in the diet of many families.  Explain how to achieve a quality finished product when making a batch of bread rolls  [6 marks] |
| 1. Theory- The Customer and Technology.   **Skills Focus**  Pasta Bake | * T- Students will know and understand the positive and negative impacts that the following media types can have on the hospitality and catering industry: Printed media (newspaper, magazines), Broadcast (television, radio), Internet (social media, websites), Competitive (other establishments) * **SF-**  : To understand how to make a Béchamel sauce. | Printed Media- Any mass communication which has been printed, such as newspapers and magazines.  Broadcast- Transmit (a programme or some information) by radio or television.  Internet- A global computer network providing a variety of information and communication facilities, consisting of interconnected networks using standardized communication protocols.  Competitive- As good as or better than others of a comparable nature. | * T- Students will already know some of the information technology systems e.g. Instagram, * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  How does the use of  technology contribute  to the success of an  establishment?  [12 marks]  **Skills Focus**  Cheese is widely used in the catering industry.  Discuss how cheese can be used in a variety of dishes.  [6 marks] |
| 1. Theory- Operation of the Front and Back of House. | * T- Students will know and be aware of the operational requirements of front of house – i.e. reception, seating area, counter service, bar and the catering kitchen – delivery, staffing area, wash area, storage area, preparation and cooking area, serving area, washing/cleaning area. | Operations- The work of managing the inner workings of a business so it runs as efficiently as possible.  Carvery- A buffet or restaurant where cooked joints are displayed and carved as required in front of customers.  Banquet- An elaborate and formal meal for many people.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Work Flow- The sequence of industrial, administrative, or other processes through which a piece of work passes from initiation to completion. | * T- Students will already know the terms ‘front of house’ and ‘back of house’. Additionally, they will also know the hierarchy of the front of house. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  The four seasons has introduced a ‘Sunday Carvery’. Describe how the wait staff in the carvery can ensure the customers leave with a good impression of the restaurant {6 Marks} |
| 1. **Skills Focus**   Risotto  Seasonal Cookery | * **SF-**  To understand the function of starch in rice-based dishes. * **SF-**  Students will know how to use a range of seasonal produce, demonstrating a range of skills. | Short Grain- A classification of rice in which the grains must be less than two times longer than they are wide.  Starch- An odourless, tasteless white substance occurring widely in plant tissue and obtained chiefly from cereals and potatoes. It is a polysaccharide which functions as a carbohydrate store and is an important constituent of the human diet.  Sticky- (of a substance) Glutinous; viscous. -  Simmering- Cooking just below boiling point.  Reduce- Boil (a sauce or other liquid) in cooking so that it becomes thicker and more concentrated. | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**  Identify three staple foods from:  pasta, rice, cheese, bread, carrots, potatoes  [3 marks]  Discuss how the Coffee Shop can ensure a high-quality product when making and decorating a range of gâteau.  [6 marks] |
| 1. T- Effective Work Flow- Mini Plenary.   T- Assessment Lesson. | * T- Learners will apply their knowledge of workflow to answer mini plenary questions. * T-Students will draw on the unit of works knowledge in application to exam style questions. * T-Students will know how to approach exam style questions. * T-Students will know how to correctly answer the examination questions using key command words. * T-Any hinge points identified from the exam will be addressed in a reteach. | Operations- The work of managing the inner workings of a business so it runs as efficiently as possible.  Carvery- A buffet or restaurant where cooked joints are displayed and carved as required in front of customers.  Banquet- An elaborate and formal meal for many people.  Kitchen Brigade- The kitchen brigade system, also known as the “brigade de cuisine”, is a framework for hiring and organizing restaurant kitchen staff to maximize efficiency. In the system, everyone has a specific and useful role, which helps the kitchen run like a well-oiled machine.  Concierge- A hotel employee whose job is to assist guests by booking tours, making theatre and restaurant reservations, etc.  Work Flow- The sequence of industrial, administrative, or other processes through which a piece of work passes from initiation to completion. | * T- Students need to already know and be aware of the operational requirements of front of house – i.e. reception, seating area, counter service, bar and the catering kitchen – delivery, staffing area, wash area, storage area, preparation and cooking area, serving area, washing/cleaning area. * T- Students need to already know of the importance of environmental needs and the environmental impact within the hospitality and catering industry through: Seasonality and Sustainability: i.e. reduce, reuse, recycle. * T- Students need to already know and understand how new technology impacts the hospitality and catering service industry in a positive way through: Cashless systems, Innovative digital technology (apps, web-booking, key card access, digital menu) and Software. | Theory  Mini Plenary and assessment questions. |
| 1. T- Kitchen Workflow and Powered Equipment   T-Stock Control and Record Keeping  T- Dress code | * T- Students will know of the following equipment and materials required, used and managed with catering provision/kitchens: large equipment e.g. large convectional oven, materials for cleaning, first aid kit, safety materials, small equipment and utensils. * T- Students will know and understand the following documentation and administration requirements used in a catering kitchen: Stock controlling systems, ordering, delivery notes, invoices, food safety documentation and health and safety documentation. | Work Flow- The sequence of industrial, administrative, or other processes through which a piece of work passes from initiation to completion.  Section- separate an area from a larger one.  Powered Equipment- any equipment energised by an engine or motor and used in the kitchen.  Rotisserie- cooking appliance with a rotating spit for roasting and barbecuing meat.  EPOS System- Electronic Point of Sale systems (sometimes referred to as POS systems).  Record Keeping- The activity or occupation of keeping records or accounts.  Stock control- The fact or process of ensuring that appropriate amounts of stock are maintained by a business, so as to be able to meet customer demand without delay while keeping the costs associated with holding stock to a minimum.  FIFO- First In, First Out (FIFO) is an accounting method in which assets purchased or acquired first are disposed of first.  Documentation- Material that provides official information or evidence or that serves as a record.  Dress Code- a set of rules specifying the required manner of dress within a particular department. | * T- Students need to already know the names of equipment found within the Food Rooms. * Students will need to already know health and safety rules within the Food Rooms. * Students need to already know uniforms that are worn by hospitality and catering staff. | Theory  According to the scenario- suggest suitable large-scale equipment.  Discuss how keeping records of waste and profit is essential to being  successful in the hospitality industry. {6 Marks}  It is important to present a positive image to the customer. Suggest the ways in which this can be achieved by the staff and the establishment. |
| 1. **Skills Focus**   Chicken Disassembly  Chicken Goujons and Wedges | * **SF-**  To demonstrate the ability to joint a chicken for use in a range of dishes. * **SF-**  To learn how to handle raw meat safely. | Joint - A structure in the human or animal body at which two parts of the skeleton are fitted together.  Wings- (In a bird) a modified forelimb that bears large feathers and is used for flying.  Legs- Each of the limbs on which a person or animal walks and stands.  Rib-Cage-The bony frame formed by the ribs round the chest.  Carcass- The dead body of an animal.  Breast-Bone- A thin, flat bone running down the centre of the chest, to which the ribs are attached.  Contamination- The action or state of making or being made impure by polluting or poisoning. | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**  State three ways of preventing cross-contamination.  [3 Marks]  Explain the food safety and hygiene procedures a carvery chef would follow when preparing food [ 3 marks] |
| 1. Theory- Customer requirements in Hospitality and Catering.   **Skills Focus**  Chicken Biryani | * T- Students will know how hospitality and catering provision meets the requirements of; customer needs, Customer rights and inclusion (disability) and Equality. * **SF-**  To demonstrate the ability to use chicken in a range on interesting dishes. | Leisure- Time when one is not working or occupied; free time.  Corporate- Relating to a large company or group.  Residents- A person who lives somewhere permanently or on a long-term basis.  Equality Act 2010- Legally protects people from discrimination in the workplace and in wider society. | * T- Students will already know some of the service icons used in the hospitality and catering industry. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  Scenario linked to family and their specific needs.  **Skills Focus**  Give advice to Kris on how the high-risk foods should be prepared and cooked to avoid food poisoning.  [8 Marks] |
| 1. Theory- Provision to meet specific requirements.   **Skills Focus**  Sweet and Sticky Thighs/Wings with Classic Slaw | * T- Students will know how hospitality and catering provision adapts to satisfy the following ever changing customer climate: customer requirements/needs, customer expectations, customer demographics. * **SF-** To demonstrate the ability to handle raw meat safely. | Provision- The action of providing or supplying something for use.  Needs- Of necessity.  Expectations- A strong belief that something will happen or be the case.  Demographics- Statistics that describe populations and their characteristics. | * T- Students need to already know some customer expectations and influences e.g. influencers. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory:  Two scenarios of ‘Holidays gone Wrong’. And consumer rights. Students to  **Skills Focus**  Many foods served in a salad bar can be classed as high risk. Describe how food served from a salad bar can be kept safe and hygienic.  [5 Marks] |
| 1. Theory- Health and safety in hospitality and catering provision.   **Skills Focus**  Fajita Drumstick & Flatbread | * T- Students should know the responsibilities for personal safety in the workplace of employers and of employees. * **SF-** To explore presentation opportunities for a technical challenge dish. | Employee- A person employed for wages or salary, especially at non-executive level.  Employer- A person or organization that employs people.  Rights- A moral or legal entitlement to have or do something.  Responsibilities- A thing which one is required to do as part of a job, role, or legal obligation.  Regulation- A rule or directive made and maintained by an authority.  Protection- The action of protecting, or the state of being protected.  Working Time Regulations 1998- Govern working hours in the UK, setting a maximum of 48 hours for the working week  HASAWA- Health and Safety at Work etc Act 1974 | * T- Students need to already know some health and safety procedures. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  Who is responsible for Health and Safety at work?  **Skills Focus**  Discuss how food poisoning can be prevented when preparing and cooking a chicken dish.  [6 marks] |
| 1. Theory- COSHH- Control of Substances Hazardous to Health Regulations 2002 & RIDDOR   Theory- Assessment Lesson. | * T- Students should know the responsibilities for personal safety in the workplace of employers and of employees in relation to COSHH (Control of Substances Hazardous to Health Regulations 2002) and RIDDOR (Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013.) * T- Learners will apply their knowledge of workflow to answer mini plenary questions. * T-Students will draw on the unit of works knowledge in application to exam style questions. * T-Students will know how to approach exam style questions. * T-Students will know how to correctly answer the examination questions using key command words. * T-Any hinge points identified from the exam will be addressed in a reteach. | COSHH- Control of Substances Hazardous to Health Regulations 2002  RIDDOR- Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013.  Regulation- A rule or directive made and maintained by an authority.  Protection- The action of protecting, or the state of being protected. | * T- Students need to already know the following equipment and materials required, used and managed with catering provision/kitchens: large equipment e.g. large conventional oven, materials for cleaning, first aid kit, safety materials, small equipment and utensils. * T- Students need to already know and understand the following documentation and administration requirements used in a catering kitchen: Stock controlling systems, ordering, delivery notes, invoices, food safety documentation and health and safety documentation. * T- Students need to already know how hospitality and catering provision meets the requirements of; customer needs, Customer rights and inclusion (disability) and Equality. * T- Students need to already know how hospitality and catering provision adapts to satisfy the following ever changing customer climate: customer requirements/needs, customer expectations, customer demographics. * T- Students need to already know the responsibilities for personal safety in the workplace of employers and of employees. | Theory  Scenarios linked to COSHH and RIDDOR.  Theory-  Formal Assessment Week to be used for Tracking. |
| 1. Dish Research for Practical Exam. | * Students will Know how to analyse a task and carry out research on a life stage/dietary group or culinary tradition and suggest appropriate dishes to meet the brief. | Ingredients- any of the foods or substances that are combined to make a particular dish.  Recipe- A set of instructions for preparing a particular dish, including a list of the ingredients required.  Brief- A set of instructions given to a person about a job or task. | * Students will already know how to access the L-drive and appropriate websites in order to conduct research. | Students will choose appropriate low/medium or high skill dishes according to their ability. |
| 1. **Skills Focus-** Pavlova | * **SF-** To demonstrate an understanding of coagulation (cooking) and denaturation (beating). | Separation- Extract or remove for use or rejection.  Stiff Peaks- Firm tips of egg whites which have been beaten and are so aerated that they stand up straight.  Meringue- An item of sweet food made by beating egg whites and folding sugar through.  Coagulation- When proteins set  Denaturation- When proteins changes shape. | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**  Explain the many uses of eggs that make them an important commodity to the chef.  [6 marks] |
| 1. Theory- HSE, Uniform checklist/PPE & Manual Handling Operations Regulations   **Skills Focus**  Milk chocolate & raspberry cheesecake | * T- Students should know the responsibilities for personal safety in the workplace of employers and of employees in relation to the HSE (Health and Safety Executive), PPER (Personal Protective Equipment at Work Regulations and MHOR (Manual Handling Operations Regulations). * **SF-** To demonstrate the ability to use cold cookery techniques. | HSE- Health and Safety Executive  PPER- Personal Protective Equipment at Work Regulations  MHOR- Manual Handling Operations Regulations  Regulation- A rule or directive made and maintained by an authority.  Protection- The action of protecting, or the state of being protected. | * T- Students will already know examples of PPE. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  What does HSE stand for?  What is the purpose of PPE?  Which PPE apply to the hospitality and catering industry?  **Skills Focus**  Discuss ways in which people can manage their food intake to reduce obesity.  [6 marks] |
| 1. Theory- Safety and Security in Hospitality Establishments-The Data Protection Act.   **Skills Focus**  Sticky Toffee Pudding | * T- Students will know ways in which safety and security are employed in hospitality establishments. * **SF-** : To demonstrate the ability to be able to use the All-In-One method of cake making. | Data Protection Act- Controls how your personal  information is used by organisations , businesses or  the government.  Safety- The condition of being protected from or unlikely to cause danger, risk, or injury.  Security- The state of being free from danger or threat. | * T- Students will already know ways in which they can keep themselves safe. * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | Theory  Which member of the  hospitality team must be  trustworthy and why?  **Skills Focus**  Discuss how the coffee shop can ensure a high-quality product when making and decorating a range of gâteau. [6 marks] |
| 1. **Skills Focus**   Honeycomb and no-churn ice-cream  Fudge | * **SF**- To demonstrate an understanding of raising agents in the preparation and cooking of confectionary. | Dissolve- (With reference to a solid) become or cause to become incorporated into a liquid so as to form a solution.  Brittle-Threads- A term meaning that sugar syrup being heated has reached 106 - 112 C. It is a test of how hot sugar syrup is, and of how much water is left in it. At this point of heating, the sugar concentration in the syrup is 80%.  Sugar-Thermometer- A thermometer used to measure the temperature and therefore the stage of a cooking sugar solution.  Bicarbonate of Soda- A white powder which is used in baking to make cakes rise | * **SF-**  Routines and expectations include; removing blazers, handwashing, tying hair back, putting an apron on, filling sinks with hot water/washing up liquid, storing bags appropriately and meeting their class teacher at the front of the room. * How to appropriately prepare themselves and the environment for a practical lesson using the acronym HATTIE. * How to wash up**-**  using the departmental washing up procedures. | **Skills Focus**  Carbohydrates are needed for…  A lack of …in the diet can cause anaemia.  Government guidelines suggest we should eat less…… [3 Marks] |
| 1. Theory- Risk Assessment | * T- Learners will know how accidents in the kitchen and at work can be avoided. | Safety- The condition of being protected from or unlikely to cause danger, risk, or injury.  Burns- To be hurt, by fire or extreme heat.  Scalds- To burn the skin with boiling liquid or steam: | * T- Students will know ways in which safety and security are employed in hospitality establishments. * Students will already know ways in which they can keep themselves safe. * Students will already know examples of PPE. | Theory  A risk assessment will need to be completed for the school prom. Identify the possible health and safety issues and discuss control measures to reduce any risks. |
| 1. Theory- Hazard Analysis and Critical Control Points (HACCP) | * Learners should know and understand the principles of   Hazard Analysis and Critical Control Points (HACCP) and be able to: 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. | HACCP- Hazard Analysis and Critical Control Points.  Identify- to recognise a problem, need, fact, etc. and to show that it exists.  Critical Control Points- A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.  Risk- the possibility of something bad happening.  Records- To keep information for the future, by writing it down or storing it on a computer: | * T- Students will already know ways in which they can keep themselves safe. | Theory-  Why are temperatures such a  crucial part of risk assessment  for food production?  What is  HACCP used for?  Who uses  HACCP?  Additional past paper questions on HACCP for students to complete with mark scheme. |