



# Hospitality and Catering - Year 10



## AUTUMN 1

Unit 1 NEA Assessment Objectives:  
Structure of Hospitality and Catering  
Types of Service

Types of residential establishments  
Michelin Stars and Rosettes awards / ratings  
Roles / jobs

Rubbing in creaming. All in one skills.  
Different styles of providers

*Practical lessons run alongside all theory lessons*

## PRIOR LEARNING

Health and safety, food hygiene, food safety, prep skills and cooking methods, eat well guide, nutritional knowledge, functions of ingredients, time plans.

## Summative Assessment 1

Knowledge assessment of Unit 1 topics - End of unit knowledge assessments at end of each assessment criteria.

## AUTUMN 2

Hazards / Risk Assessment  
Equipment Use  
COSHH risk assessment school kitchen

Skills: Deboning  
Presentation  
Practical lessons run alongside all theory lessons.

*Practical lessons run alongside all theory lessons.*

As above

## SPRING 1

Equipment - Large scale  
Recording keeping for kitchens / catering  
Timeplans and dovetailing recipes.

*Practical lessons run alongside all theory lessons.*

## PRIOR LEARNING

As above

## SPRING 2

Eatwell plate - nutrition knowledge building  
Micro and macro nutrients  
Reviewing of dishes

Presentation techniques  
Accompaniment recipe building

*Practical lessons run alongside all theory lessons.*

As above

## Summative Assessment 2

NEA 2 practical practices - 2 weekly assessments in students NEA2 Practical Booklets. Self assessment after each practical.

## SUMMER 1

Pineapple upside down cake and custard  
Bean burger and wedges, bread bun  
Chicken flat bread

Scone bread  
Yeast bread  
Swiss roll

*Practical lessons run alongside all theory lessons.*

## PRIOR LEARNING

As above

## SUMMER 2

Chicken and noodle soup  
INCLASS practical assessment  
Pastry - pastries /pie

Food exam prep  
Sauce - Mac and cheese  
Meat / Fish Demonstration.

*Practical lessons run alongside all theory lessons.*

As above



# Hospitality and Catering - Year 11



## AUTUMN 1

NEA 2: Mock Scenerario set by WJec exam board  
AC 2.1 The importance of nutrition

AC 2.1.2 Impact of cooking methods on nutrition  
AC 2.3.1. 2.3.2 2.3.3. Practical skills and techniques of preparation, cooking and presentation of dishes

## PRIOR LEARNING

Health and safety, food hygiene, food safety, prep skills and cooking methods, eat well guide, nutritional knowledge, functions of ingredients, time plans.

Summative Assessment 1  
Knowledge assessment of Unit 1 topics - End of unit knowledge assessments at end of each assessment criteria.

## AUTUMN 2

Mock NEA2 setting and exam practical practices.  
AC 2.2.1 Factors affecting menu planning

AC 2.2.2 How to plan production  
AC 2.3.1. 2.3.2 2.3.3. Practical skills and techniques of preparation, cooking and presentation of dishes

As above

## SPRING 1

NEA Mock Scenerario  
2.4.1 Reviewing of dishes  
2.4.2 Reviewing own performance

AC 2.3.1. 2.3.2 2.3.3. Practical skills and techniques of preparation, cooking and presentation of dishes  
NEA2 Exam

## PRIOR LEARNING

As above

## SPRING 2

NEA 1 Exam revision - Revisit Unit 1.  
Past paper guidance

Exam practice  
Command words

As above

Summative Assessment 2  
NEA 2 practical practices - 2 weekly assessments in students NEA2 Practical Booklets. Self assessment after each practical.

## SUMMER 1

## PRIOR LEARNING

## SUMMER 2