

Module/Unit of Learning	Taught During	What will students learn?	How are students challenged to become experts?	Links to other Subjects
Unit 1 AC1.1 The structure of the Hospitality and Catering industry	Autumn Term	<p>Students will learn the definition of the term hospitality and catering, linking to industrial examples. They will learn how to identify commercial and non-commercial businesses, as well as different types of food services. The students will then go on to learn about the structure of a catering kitchen, learning about the hierarchy of staffing and job structures.</p> <p>Alongside the theory throughout the year students will also be learning a range of practical skills to support their knowledge and understanding.</p>	<p>Students will use industrial inks and examples routinely in lessons.</p> <p>In practical tasks students will be challenged to use high order cooking skills – for example:</p> <ul style="list-style-type: none"> <li>• roux sauce making</li> <li>• filleting and boning fish</li> <li>• portioning chicken</li> <li>• Poaching</li> <li>• Use of a bain marie</li> <li>• Piping</li> </ul> <p>The practical outcomes aim to ensure students have experience of using a wide range of food commodities and cooking skills confidently and independently.</p>	Business Studies, Science
Unit 1 AC1.2 Analysing the job requirements within the Hospitality and Catering industry	Spring Term	<p>Students will learn the different types of job roles and responsibilities that are available within hospitality and catering venues, employee/employer expectations. At the end of this term students will move on to learn about the role of Environmental Health Officers and focus in on risk assessments. They will also cover the safe storage of foods and how to identify common industrial equipment.</p>		Links to basic food hygiene Level 2 qualification, Science, Business Studies
Unit 1 AC1.3/4 Working conditions of jobs across the Hospitality and Catering industry & Factors which affect the success of Hospitality and Catering providers	Summer Term	<p>Students will learn the different contract types available to workers, as well as pay structures and holiday pay entitlements. At the end of this term students will move on to learn about how to cost dishes and calculate profit margins for businesses, as well as looking at fixed and variable costs. This will also encompass methods of making businesses more environmentally friendly and sustainable.</p>		Business Studies, Science, Geography