



Key Stage 4 Programme of Study 2023-2024

Year Group	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
10	<p>Topic/Enquiry: UNIT 1</p> <p>LO1 Understand the environment in which hospitality and catering providers operate.</p> <p>AC1.1 describe the structure of the hospitality and catering industry</p> <p>AC1.2 analyse job requirements within the hospitality and catering industry</p> <p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry</p> <p>AC1.4 explain factors affecting the success of hospitality and catering providers</p> <p>Key knowledge:</p> <ul style="list-style-type: none"> Hospitality and catering industry Requirements Working conditions Factors 	<p>Topic/Enquiry:</p> <p>LO2 Understand how hospitality and catering provision operates</p> <p>AC2.1 describe the operation of the kitchen</p> <p>AC2.2 describe the operation of front of house</p> <p>AC2.3 explain how hospitality and catering provision meet customer requirements</p> <p>Key knowledge:</p> <ul style="list-style-type: none"> Operation Customer Requirements <p>Assessment 2</p>	<p>Topic/Enquiry:</p> <p>LO3 Understand how hospitality and catering provision meets health and safety requirements</p> <p>AC3.1 describe personal safety responsibilities in the workplace</p> <p>AC3.2 identify risks to personal safety in hospitality and catering</p> <p>AC3.3 recommend personal safety control measures for hospitality and catering provision</p> <p>Key knowledge:</p> <ul style="list-style-type: none"> Responsibilities Risks Control measures <p>Assessment 3</p>	<p>Topic/Enquiry:</p> <p>LO4 Know how food can cause ill health</p> <p>AC4.1 describe food related causes of ill health</p> <p>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 describe food safety legislation</p> <p>Key knowledge:</p> <ul style="list-style-type: none"> Causes Roles Responsibilities Legislations <p>Assessment 4</p>	<p>Topic/Enquiry:</p> <p>LO4 Know how food can cause ill health</p> <p>AC4.4 describe common types of food poisoning</p> <p>AC4.5 describe the symptoms of food induced ill health</p> <p>Key knowledge:</p> <ul style="list-style-type: none"> Common types of food poisoning Symptoms Food induced ill health <p>Assessment 5</p>	<p>Topic/Enquiry:</p> <p>LO5 Be able to propose a hospitality and catering provision to meet specific requirements</p> <p>AC5.1 review options for hospitality and catering provision</p> <p>AC5.2 recommend options for hospitality provision</p> <p>Key Knowledge:</p> <ul style="list-style-type: none"> Review provisions Recommend options <p>Assessment 6</p>

	Assessment 1					
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11	<p>Topic/Enquiry: UNIT 2 LO1 understand the importance of nutrition when planning menus</p> <p>AC1.1 describe functions of nutrients in the human body</p> <p>AC1.2 compare nutritional needs of specific groups</p> <p>AC1.3 explain characteristics of unsatisfactory nutritional intake</p> <p>AC1.4 explain how cooking methods impact on nutritional value</p> <p><u>Key knowledge:</u></p> <ul style="list-style-type: none"> • Nutrients • Specific groups • Characteristics satisfactory and unsatisfactory • Cooking methods <p>Assessment 1</p>	<p>Topic/Enquiry: LO2 understand menu planning</p> <p>AC2.1 explain factors to consider when proposing dishes for menus</p> <p>AC2.2 explain how dishes on a menu address environmental issues</p> <p>AC2.3 explain how menu dishes meet customer needs</p> <p>AC2.4 plan production of dishes for a menu</p> <p><u>Key knowledge:</u></p> <ul style="list-style-type: none"> • Factors • Dishes on menus • Environmental issues • Consumer needs • Production planning <p>Assessment 2</p>	<p>Topic/Enquiry: LO3 be able to cook dishes</p> <p>AC3.1 use techniques in preparation of commodities</p> <p>AC3.2 assure quality of commodities to be used in food preparation</p> <p>AC3.3 use techniques in cooking of commodities</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 use food safety practices</p> <p><u>Key knowledge:</u></p> <ul style="list-style-type: none"> • Cooking techniques • Commodities • Quality assurance • Presentation techniques <p>Assessment 3: NEA</p>	<p>Topic/Enquiry:</p> <p>This term is used to finish any content not covered and complete the internal assessments for the course including practicing examination papers in preparation for the examination.</p>		
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