

## Hospitality and Catering Yr11 12-Week Plan 2025

Week Commencing	Curriculum Time	Revision topic	Supporting resources	Further Support
6 <sup>th</sup> January 2025	<p><b>Students are completing outstanding coursework – Task 1, 2a and 2b should be completed and submitted to Synergy</b></p> <p><b>Once done – use Quizlet to revise</b></p>	<p>Types of Contracts</p> <p>Job Roles</p>	<p><a href="#">Types of contract.pptx</a></p> <p><a href="#">Job roles in the industry.pptx</a></p>	<p>Intervention afterschool for controlled assessment in T5</p>
13 <sup>th</sup> January 2025		<p>HACCP</p> <p>Food Safety Revision</p>	<p><a href="https://quizlet.com/gb/838392375/food-poisoning-bacteria-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/838392375/food-poisoning-bacteria-flash-cards/?i=46q9mt&amp;x=1jqt</a></p> <p><a href="https://quizlet.com/gb/705503370/key-temperaturesfood-poisionin9ag-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/705503370/key-temperaturesfood-poisionin9ag-flash-cards/?i=46q9mt&amp;x=1jqt</a></p>	
20 <sup>th</sup> January 2025		<p>Hospitality and Catering Provisions</p> <p>Types of food service</p>	<p><a href="https://quizlet.com/gb/656794714/types-of-establishments-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/656794714/types-of-establishments-flash-cards/?i=46q9mt&amp;x=1jqt</a></p> <p><a href="https://quizlet.com/gb/656794714/types-of-establishments-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/656794714/types-of-establishments-flash-cards/?i=46q9mt&amp;x=1jqt</a></p> <p><a href="#">Standards and Ratings.pdf</a></p>	

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		Importance of Standards and ratings		
27 <sup>th</sup> January 2025		Health and Safety in Hospitality and Catering	<a href="#">Health and Safety..pdf</a>  <a href="https://quizlet.com/gb/705493153/lo3-health-and-safety-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/705493153/lo3-health-and-safety-flash-cards/?i=46q9mt&amp;x=1jqt</a>  <a href="https://quizlet.com/gb/705501258/coshh-symbols-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/705501258/coshh-symbols-flash-cards/?i=46q9mt&amp;x=1jqt</a>	
3 <sup>rd</sup> February 2025		Mock Exams		
10 <sup>th</sup> February 2025				
17 <sup>th</sup> February 2025		Half Term		
24 <sup>th</sup> February 2025			<p>Final Practical exam prep – students will ensure time plans are updated and finalised in preparation for exams</p> <p>We will discuss procedures and expectations</p> <p>We will go through mock exam papers and improve responses</p>	
3 <sup>rd</sup> March 2025	<p><b>Catering practical exams will take place across these two weeks.</b></p> <p><b>Each student will have one 3 hour slot to prepare, cook and present two mwls with accompaniment</b></p> <p><b>NB: This is not a mock examination – this counts to the final grade awarded .</b></p>			
10 <sup>th</sup> March 2025				
17 <sup>th</sup> March 2025		Completion of NEA Controlled assessment	Students will write a brief review of their planning, preparation and cooking; highlighting areas of success and of potential further development. Areas to consider: • dish production • dish selection • health and safety • hygiene • improvements • organoleptic • presentation • waste.	

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			<p>Students will write a review to identify personal strengths and weaknesses relating to: • decision making • organisation • planning – including the advantages and disadvantages of chosen options and how they meet specific needs • time management</p> <p>Students will also collate paper work and sign documentation for the exam board.</p>	
24 <sup>th</sup> March 2025		The operation of the front and back of house	<p><a href="https://quizlet.com/gb/705512238/kitchen-operations-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/705512238/kitchen-operations-flash-cards/?i=46q9mt&amp;x=1jqt</a></p> <p><a href="https://quizlet.com/gb/851616452/large-equipment-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/851616452/large-equipment-flash-cards/?i=46q9mt&amp;x=1jqt</a></p> <p><a href="https://quizlet.com/gb/851630745/small-equipment-flash-cards/?i=46q9mt&amp;x=1jqt">https://quizlet.com/gb/851630745/small-equipment-flash-cards/?i=46q9mt&amp;x=1jqt</a></p> <p><a href="#">Operation of a Kitchen..pdf</a>                      <a href="#">Operation of Front of house.pdf</a></p>	
31 <sup>st</sup> March 2025		<p>Role of the EHO</p> <p>Food Poisoning Bacteria/ causes of ill health</p> <p>Meeting Customer needs</p>	<p><a href="#">EHO.pdf</a></p> <p><a href="#">Food related causes of ill health.pdf</a></p> <p><a href="#">meeting specific needs.pdf</a></p>	
7 <sup>th</sup> April 2025		Easter Holidays		
14 <sup>th</sup> April 2025				

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21 <sup>st</sup> April 2025		Risk Assessments - identifying hazards and assessing risk  Completing accident forms	<a href="#">Risk-Assessments.pptx</a>	
28 <sup>th</sup> April 2025				
8 <sup>th</sup> May 2025	External exams begin			
Examination Dates	Thursday 12 <sup>th</sup> June.			