

Hospitality and Catering Yr11 12-Week Plan 2025

Week Commencing	Curriculum Time	Revision topic	Supporting resources	Further Support
24 th November 2025	Students will be planning and carrying out trial runs of meals chosen for practical exams They will review and make changes as necessary		Mrs Windle's Recipes Practical skills and techniques Presentation techniques Food Safety Practices	
1 st December 2025				
8 th December				
15 th December				
22 nd December	Christmas Revision			
6 th January 2026	Students are completing outstanding coursework – Task 1, 2a and 2b should be completed and submitted to Synergy	Types of Contracts	Types of contract.pptx Job roles in the industry.pptx	
		Job Roles		Intervention afterschool for controlled assessment in T5

Hospitality and Catering Yr11 12-Week Plan 2025

	Once done – use Quizlet to revise			
12 th January 2026		HACCP Food Safety Revision	https://quizlet.com/gb/838392375/food-poisoning-bacteria-flash-cards/?i=46q9mt&x=1jqt https://quizlet.com/gb/705503370/key-temperaturesfood-poisonin9ag-flash-cards/?i=46q9mt&x=1jqt https://quizlet.com/gb/992338119/haccp-flash-cards/?funnelUUID=40ac8598-0064-43cb-8794-08dc2ecc730d	
19 th January 2026		Hospitality and Catering Provisions Types of food service Importance of Standards and ratings	https://quizlet.com/gb/656794714/types-of-establishments-flash-cards/?i=46q9mt&x=1jqt https://quizlet.com/gb/705504308/types-of-food-service-flash-cards/?funnelUUID=5ed908ca-f62f-4b5c-aaaa-2fce32636367 Standards and Ratings.pdf	
26 th January 2026		Health and Safety in Hospitality and Catering	Health and Safety..pdf https://quizlet.com/gb/705493153/lo3-health-and-safety-flash-cards/?i=46q9mt&x=1jqt	

Hospitality and Catering Yr11 12-Week Plan 2025

			https://quizlet.com/gb/705501258/coshh-symbols-flash-cards/?i=46q9mt&x=1jqt	
2 nd February 2026		Mock Exams		
9 th February 2026				
16 th February 2026		Half Term		
23 th February 2026			<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>	
2 nd March 2026	Catering practical exams will take place across these two weeks. Each student will have one 3 hour slot to prepare, cook and present two meals with accompaniments NB: This is not a mock examination – this counts to the final grade awarded .			
9 th March 2026				
16 th March 2026		Completion of NEA Controlled assessment	<p>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.</p> <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>	

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23 th March 2026		The operation of the front and back of house	https://quizlet.com/gb/705512238/kitchen-operations-flash-cards/?i=46q9mt&x=1jqt https://quizlet.com/gb/851616452/large-equipment-flash-cards/?i=46q9mt&x=1jqt https://quizlet.com/gb/851630745/small-equipment-flash-cards/?i=46q9mt&x=1jqt Operation of a Kitchen..pdf Operation of Front of house.pdf	
31 st March 2026		Easter Holidays		
7 th April 2026				
14 th April 2026				
21 st April 2026		Risk Assessments - identifying hazards and assessing risk Completing accident forms	Risk-Assessments.pptx	
28 th April 2026		Role of the EHO Food Poisoning Bacteria/ causes of ill health Meeting Customer needs	EHO.pdf Food related causes of ill health.pdf meeting specific needs.pdf	

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8 th May 2025	External exams begin			
Examination Dates				