

KS4 – Year 10 – Hospitality and Catering

Term	Topic Titles	Brief Overview
1	Unit 1.1.4 Food related causes of ill health	Causes of food-related ill health Microbes Chemicals
	Unit 1.4.2 Symptoms and signs of food-related ill health	Food allergies and intolerances Food allergies Food intolerance Lactose intolerance Coeliac disease Aspartame and phenylketnouria (PKU) Monosodium glutamate (MSG) Choosing food if you are allergic or have a food intolerance
	Unit 1.4.3 Preventing control measures of food-induced ill health	Food safety legislation Food labelling regulation
	Unit 1.4.4 The environmental Health Officer (EHO)	The role and responsibilities of the environmental health officer (EHO)
2	Unit 1.1.1 Hospitality and catering providers	The structure of the Hospitality and Catering industry Types of food service system Hospitality and catering standards and ratings
	Unit 1.1.2 Working in the Hospitality and Catering industry	Introduction Supply of and demand for staff JOb roles in the Hospitality and Catering industry Front of house Housekeeping Personal attributes for working in the Hospitality and Catering industry Training to work in the Hospitality and Catering industry
	Unit 1.1.3 Working conditions in the Hospitality and Catering industry	Employment rights and contracts Working hours and rates of pay Remuneration

		Holiday entitlement Pension
	Unit 1.1.4 Contributing factors to the success of hospitality and catering provision	Introduction Costs Profit Economy Environmental factors Trends in technology Customer service and service provision Providing services for customer needs and wants Political Factors Media Competition
3	Unit 1.2.1 The operation of the front and back of house	Front of house Workflow of the front of house Materials for food service, cleaning, first aid kit and safety Stock control Dress code requirements Back of house Workflow of the catering kitchen Equipment and material required
	Unit 1.3.1 Health and safety in hospitality and catering provision	Food and safety equipment in the kitchen Stock control Documentation and administration requirements Dress code requirements
	Unit 1.2.2 Customer requirement in hospitality and catering	Customer needs, requirements and expectation Customer rights, equality and inclusion
	Unit 1.2.3 Hospitality and catering provision to meet specific requirements	The benefits of good customer service Customer trends Dietary requirements Leisure requirements Business/corporate requirements Local residents

	Mock NEA	Students complete a practice of the assessed coursework
	Unit 1.3.2 Food safety	Safety and security in the front and back of house Laws about personal safety that you need to be aware of Health and Safety at Work Act (HASAWA) Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) Control of Substances Hazardous to Health Regulations (COSHH) Manual Handling Operations Regulations (MHOR) Personal Protective Equipment at Work Regulations (PPER) Risks and control measures Front-of-house employees Back-of-house employees Customers Suppliers
	Unit 1.3.1 Health and safety in hospital and catering provision	The Food Safety Act 1990 Food Safety (General Food Hygiene Regulations) 2006 amended in 2013 HACCP Food Premises Responsibilities of food handlers