



Food and Hospitality

Term	Year 7	Year 8	Year 9	Year 10	Year 11
Autumn Term				<p>Unit 1: The Hospitality Industry Students will understand the structure and service provision in the hospitality industry and how the hospitality industry operates.</p>	<p>Unit 2: Working Skills in the Hospitality Industry Externally Assessed Unit work- Students research and develop the skills required for working in the Hospitality industry and produce logs and records. This unit involves food production and service in realistic working environments.</p>
Spring Term				<p>Unit 1: The Hospitality Industry Students will learn about trends and issues affecting the hospitality industry and how the industry responds to these.</p>	<p>Unit 3: Food safety and Health and safety in the Hospitality industry Externally Assessed Unit work- Students will understand food safety when dealing with food in the hospitality industry, and the safety legislation and regulations that control safe working practices in the hospitality industry</p>



Beamont Collegiate Academy
Summer Term

				<p>Unit 1: The Hospitality Industry Exam preparation and revision External examination May/June</p> <p>Unit 2: Working Skills in the Hospitality Industry Students will begin to research and develop the skills required for working in the Hospitality industry.</p>	<p>Unit 6: Planning, preparing, cooking and finishing food Externally Assessed Unit work- Students will understand how to plan a nutritious meal and be able to prepare food in a safe and hygienic manner.</p> <p>Students will research the various nutritional needs at different ages and life stages and plan a healthy meal for a set client group. They will prepare and make the dish and obtain feedback on their dishes.</p>
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