

Catering

Scheme of Work for Academic Year September 2024 - July 2025

	Lesson	Term 1	Lesson	Term 2	Lesson	Term 3	Lesson	Term 4	Lesson	Term 5	Lesson	Term 6
Class		Introduction to the Hospitality Industry		Introduction to Customer Service		Using Kitchen Equipment / Basic Cooking		Basic Food Preparation / Service Food and Drink		Introduction to Healthy Eating		Food Commodities
KS4 - Entry Level 3	1	Identify different outlets in the industry	1	To communicate positively with customers in routine situations	1	Identify and understand large kitchen equipment, what their purpose is and how to use safely	1	Understand how to prepare food safely and how to reduce the risk of cross-contamination	1	Research why the body uses food	1	Develop knowledge and understanding of food commodities
	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge
	3	To understand the different services offered in the industry	3	Know how to present self appropriately to serve customers	3	Identify and understand small kitchen equipment, what their purpose is and how to use safely	3	Understand how to store food safely to prevent food borne illnesses and the risk associated	3	Research why different people need different diets in order to stay healthy	3	Understand how and where food commodities can be obtained
	4	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	4	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	4	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	4	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	4	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	4	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge
	5	Identify various job roles in the industry	5	Identify examples of good personal presentation	5	Understand the safety requirements when using various pieces of equipment when in the kitchen and how to check equipment to ensure fit for purpose	5	To review portfolios to ensure all outstanding work is complete. Documentation signed and feedback forms are complete.	5	To learn the major food groups and how they provide a health, balanced diet	5	Identify the benefits of using different suppliers of commodities
	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge
	7	Identify various job opportunities in the industry	7		7		7		7		7	
Class		Hospitality Industry (UV11258)		Customer Service (UV11049)		Using Kitchen Equipment (UV11064) / Basic Cooking and Preparation (UV11052)		Food Service (UV11050)		Preparing and Serving Drinks (UV11057) / Healthy Eating (UV11051)		Food Commodities (UV11042)
KS4 Level 1 Catering and Hospitality VCTC AT10348	1	To identify different outlets that fall into a sector of the hospitality industry	1	To understand the appropriate form of communication with customers.	1	Be able to select and use kitchen equipment and work safely	1	To know how to serve food safely and hygienically	1	Be able to prepare and serve different drinks safely and hygienically	1	Know the main food commodities
	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills
	3	To identify various job opportunities that are available within the hospitality industry	3	To identify how to communicate effectively with a diverse range of customers	3	To identify What Went Well, What Didn't and to suggest improvements or adapt if required.	3	To know how to work in a food service team effectively	3	Be able to work in a drinks service area	3	Know where the main food commodities can be obtained
	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills
	5	To understand various shift patterns that are available when working in the hospitality industry	5	To identify the importance and benefits of good personal presentation to a company.	5	To identify different cooking methods	5	To understand the safe and hygienic requirements when serving food safely	5	Know the effects of food on the body	5	Know how the main food commodities should be stored safely and hygienically
	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills
	7	To understand where you can source information on training or job opportunities for the industry	7	To identify different uniforms or work attire in the industry to identify different job roles.	7	To identify cooking methods required by various food commodities	7	To demonstrate learnt skills and knowledge and to gain new skills	7	Know the different food groups and their contribution to a healthy, balanced diet	7	To update and review portfolio
Class		Safe, hygienic and secure working environments in hospitality		Effective teamwork		Food safety in catering		Principles of producing basic meat dishes		Principles of producing basic vegetable dishes		Principles of producing basic fish dishes
FPP02 – VICT (Skillsfirst) Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (RQF) 600/3221/2 - YEAR 1	1	State personal responsibility for health and safety when in the workplace	1	Know how to organise their own work	1	Understand how individuals can take personal responsibility for food safety	1	Know how to cook basic meat dishes	1	Know how to cook vegetable dishes	1	Know how to cook basic fish dishes
	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills	2	To demonstrate learnt skills and knowledge and to gain new skills
	3	State why it is important to maintain good personal hygiene	3	Know how to support the work of a team	3	Understand the importance of keeping him/herself clean and hygienic	3	Describe how to deal with problems with meat	3	Describe cooking methods for vegetable dishes	3	State the importance of using the correct tools and equipment to cook fish
	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills	4	To demonstrate learnt skills and knowledge and to gain new skills
	5	Identify the types of common hazards found in the workplace	5	Know how to contribute to their own learning and development	5	Understand the importance of keeping the work areas clean and hygienic	5	Know how to finish basic meat dishes	5	Know how to finish vegetable dishes	5	Know how to finish basic fish dishes
	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills	6	To demonstrate learnt skills and knowledge and to gain new skills
	7	Describe security procedures	7	Describe how a learning plan could improve aspects of work	7	Understand the importance of keeping food safe	7	Describe garnish and presentation methods for meat dishes	7	Describe finishing methods for vegetable dishes	7	Explain how to correct a fish dish to ensure it meets dish requirements for colour, consistency and flavour
Class		Principles of producing basic poultry dishes		Principles of producing basic pastry products		Principles of producing basic rice, pulse and grain dishes		Principles of completing kitchen documentation		Principles of how to maintain an efficient use of resources in the kitchen Principles of setting up and closing the kitchen		Principles of customer service in hospitality, leisure, travel and tourism
iccate in 'roduction AR 2	1	Know how to cook basic poultry dishes	1	Know how to cook basic pastry products	1	Know how to cook rice, pulse and grain dishes	1	Know how to complete kitchen documentation	1	Know how to use resources effectively	1	Understand the importance to the organisation in providing excellent customer service in the hospitality, leisure, travel and tourism industries

