		Catering								
			Scheme of Work for Academic Year September 2024 - July 20					25		
	Lesson	Term 1	Lesson	n Term 2		Term 3	Lesson Term 4		Lesson	Term 5
Class		Introduction to the Hospitality Industry		Introduction to Customer Service		Using Kitchen Equipment / Basic Cooking		Basic Food Preparation / Service Food and Drink		Introduction to Hea
	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 bo
	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 pra knowledge and gain new p knowledge
Level 3	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 bourne illnesses and the risk associated	3	Research why different peo diets in order to sta
Entry Le	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 pra knowledge and gain new p knowledge
KS4 - I	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 oustanding work is complete. Documentation signed and feedback forms are complete.	5	To learn the major food gro provide a health, ba
	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 pra knowledge and gain new p knowledge
	7	Identify various job opportunities in the industry	7		7		7		7	
	Lesson	Term 1	Term 1 Lesson		Lesson	n Term 3		Term 4	Lesson	Term 5
Class	Lesson	Hospitality Industry (UV11258)	Lesson	Term 2 Customer Service (UV11049)	Lesson	Using Kitchen Equipment (UV11064) / Basic Cooking and Preparation (UV11052)	Lesson	Food Service (UV11050)	Lesson	Preparing and Serv (UV11057) / Healthy Ea
>	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 drinks safely and h
oitalit	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 skill and to gain new
Hosh	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 drin
g and 1034	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 skill and to gain new
1 Catering and Hospitality VCTC AT10348	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 foo
Level 1	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 skill and to gain new
KS4 Le	7	To understand where you can source information on training or job opportunites 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 g contribution to a healthy
	Lesson	Term 1	Lesson	Term 2	Lesson	Term 3	Lesson	Term 4	Lesson	Term 5
Class		Safe, hygienic and secure working environments in hospitality		Effective teamwork		Food safety in catering		Principles of producing basic meat dishes		Principles of produ vegetable di
ng ing)	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 veg
evel 2 Caterii 1 Cook R 1	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 skill and to gain new
VTCT (Skillsfirst) Level 2 in Hospitality and Cateri ood Production and Cool 600/3221/2 - YEAR 1	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 method dishes
Skillsfi oitality oductio 221/2	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 skill and to gain new
/TCT (n Hosp od Pro 600/3	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 veg
FPP02 – VTCT (Skillsfirst) Level 2 Certificate in Hospitality and Catering Principles (Food Production and Cooking) (RQF) 600/3221/2 - YEAR 1	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 skill and to gain new
	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 method dishes
	Lesson	Term 1	Lesson	Term 2	Lesson	Term 3	Lesson	Term 4	Lesson	Term 5
Class		Principles of producing basic poultry dishes		Principles of producing basic pastry products		Principles of producing basic rise, pulse and grain dishes		Principles of completing kitchen documentation		Principles of how to cient use of resources ir Principles of setting up kitchen
icate 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 resou

n 5	Lesson	Term 6					
lealthy Eating		Food Commodities					
		Develop her sode des so deve develop de s					
body uses food		Develop knowledge and understanding of food commodities					
practical skills and w practical skills and dge	2	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge					
beople need different stay healthy	3	Understand how and where food commoditi can be obtained					
practical skills and w practical skills and dge	4	To demonstrate learnt practical skills and knowledge and gain new practical skills an knowledge					
groups and how they balanced diet	5	Identify the benefits of using different suppliers of commodities					
practical skills and w practical skills and dge	6	To demonstrate learnt practical skills and knowledge and gain new practical skills and knowledge					
	7						
		_					
n 5	Lesson	Term 6					
erving Drinks Eating (UV11051)		Food Commodities (UV11042)					
nd serve different d hygienically		Know the main food commodities					
kills and knowledge new skills	2	To demonstrate learnt skills and knowledge and to gain new skills					
drinks service area	3	Know where the main food commodities can be obtained					
kills and knowledge new skills	4	To demonstrate learnt skills and knowledg and to gain new skills					
food on the body	5	Know how the main food commodities should be stored safely and hygienically					
kills and knowledge new skills	6	To demonstrate learnt skills and knowledge and to gain new skills					
d groups and their lthy, balanced diet	7	To update and review portfolio					
	•	Tarina C					
n 5 oducing basic	Lesson	Term 6 Principles of producing basic fish					
dishes		dishes					
vegetable dishes		Know how to cook basic fish dishes					
kills and knowledge new skills	2	To demonstrate learnt skills and knowledge and to gain new skills					
hods for vegetable es	3	State the importance of using the correct tools and equipment to cook fish					
kills and knowledge new skills	4	To demonstrate learnt skills and knowledge and to gain new skills					
vegetable dishes	5	Know how to finish basic fish dishes					
kills and knowledge new skills	6	To demonstrate learnt skills and knowledge and to gain new skills					
hods for vegetable es	7	Explain how to correct a fish dish to ensure it meets dish requirements for colour, consistency and flavour					
n 5	Lesson	Term 6					
to maintain an s in the kitchen up and closing the en	203011	Principles of customer service in hospitality, leisure, travel and tourism					
ources effectively	1	Understand the importance to the organisation in providing excellent customer service in the hospitality, leisure, travel and tourism industries					

2 Certifi (Food P 1/2 - YE/	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 to gain new
irst) Level 2 Principles (F) 600/3221/	3	State the importance of using the correct tools and equipment to cook poultry	3	Describe how to use tools and equipment when preparing and cooking pastry products	3	State the importance of using the correct tools and equipment to cook rice, pulses and grains		Explain how to complete kitchen documents	3	State the principles of
llsfirst) ing Prir RQF) 60	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 to gain new
· VTCT (Skill and Caterir Cooking) (R	5	Know how to finish basic poultry dishes	5	Know how to finish basic pastry products	5	Know how to finish rice, pulse and grain dishes	5	State when documentation needs to be copied and where this needs to be kept	5	Know how to set up t
	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 to gain new
FPP02 Hospitality and	7	Explain how to correct a poultry dish to ensure it meets dish requirements for colour, consistency and flavour	7	Describe how to identify when pastry products have the correct colour, texture and flavour	7	State how to identify when rice, pulse and grain based dishes have the correct flavour, colour, texture and quality	7	State which information needs to be recorded and retained to comply with legislation	7	Know how to close t

kills and knowledge new skills	2	To demonstrate learnt skills and knowledge and to gain new skills
of stock control	3	Understand the role of the individual in delivering customer service in the hospitality, leisure, travel and tourism industries
kills and knowledge new skills	4	To demonstrate learnt skills and knowledge and to gain new skills
up the kitchen	5	Understand the importance of customers' needs and expectations in the hospitality, leisure, travel and tourism industries
kills and knowledge new skills	6	To demonstrate learnt skills and knowledge and to gain new skills
se the kitchen	7	Identify what is meant by customer needs and expectations in the industries