

**Long
Term Plan**

To learn, through the study of hospitality and catering, understanding the industry, how businesses operate, health and safety requirements, food-induced ill health. In line with the theory, we will develop our practical skills and focus on increasing the complexity of both the preparation, cooking and presentation of dishes.

Year 11: Catering

Learning Cycle		Key Concepts and Themes	Vocabulary
HT1	Working conditions in the hospitality and catering industry	<ul style="list-style-type: none"> • Types of employment • Contracts • Working hours • Remuneration & benefits • Costing • Economy • Media • Environmental impacts 	Demographic, Lifestyle, Trend, Sustainable, Seasonal
	Contributing factors to the success of H&C provision		
	The operation of the front and back of house		
	Customer requirements		
	Hospitality and catering provision		
HT2	Health and safety in hospitality and catering provision	<ul style="list-style-type: none"> • Workflow • Equipment • Stock control • Customer needs & rights • Inclusion & equality • Customer requirements / expectations / demographics 	Stock, FIFO, Workflow, Operational, Salamander
	Food safety		
HT3	Health and safety in hospitality and catering provision	<ul style="list-style-type: none"> • COSHH 2002 and HASAWA 1974 • MHOR 1992 and PPER 1992 • RIDDOR 2013 • Risks to employees & employers and Accident forms • HACCP 	Toque, Risk assessment, H&S Policy, PPE
	Food safety		
HT4	Food related causes of ill health	<ul style="list-style-type: none"> • Allergies • Bacteria • Chemicals in food • Intolerances • Food poisoning • Visible & non-visible symptoms • Control measures 	Microbes, Pathogenic, Symptom, Toxin, Coeliac
	Preventative control measures		
HT5	The Environmental Health Officer (EHO)	<ul style="list-style-type: none"> • collecting evidence and enforcing environmental health laws • follow ups • inspecting business • reports. 	Enforcement, Due diligence, Farm to fork, HACCP, Hot holding
HT6	Revision Program		

Skill Development	<ul style="list-style-type: none"> • To identify and be able to different dietary groups • To explain the science behind cooking food • To develop practical skills and creativity • To understand the role of nutrients in good health and the consequences of malnutrition.
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**Long
Term Plan**

Over the course of the year we will be focusing on a mixture of NEA and exam content, developing students understanding of the design process, materials, processes and techniques, and the impact design and technology has on the wider world.

Year 11: Design & Technology

Learning Cycle		Key Concepts and Themes	Vocabulary
HT1	Designing Principles <ul style="list-style-type: none"> Identifying and investigating design possibilities Producing a design brief and specification 	<ul style="list-style-type: none"> Investigation, primary and secondary data The work of others Design strategies Communication of design ideas 	Context, Target Market, Client, Market Research, Reference, Primary, Secondary, Questionnaire, data, analysis, Issues; environmental, social, cultural, economic, Product Life Cycle, Obsolescence, Ergonomics, Anthropometrics, Brief, Specification,
HT2	Generating design ideas Developing design ideas	<ul style="list-style-type: none"> Ergonomics and Anthropometrics Modelling & Testing Material Properties and Uses Computer Aided Design & Manufacture Technical Drawing: 	Freehand, Annotation, Iterative, collaborative, Systems, User orientated, Selection, Rejection, Isometric, Perspective, oblique & Orthographic Projection, Mock-up, Prototype, Development, Materials, manufacture, construction, finish, function, dimensions, Computer Aided Design, Render,
HT3	Making Principles <ul style="list-style-type: none"> Realising design ideas 	<ul style="list-style-type: none"> Selection of materials and components Tolerances Material management Tools, equipment, techniques and finishes Surface treatments and finishes 	Manufacturing Specification, Production Plan, Cutting List, Diary of Making, Risk assessment, Hazard, Control Measures, Quality Assurance, Quality Control,
HT4	Analysing & evaluating	<ul style="list-style-type: none"> Client testing Evaluation of products Specialist Technical Principles New and emerging technologies 	Evaluation, Testing, Modifications, Evidence, Industry, Enterprise, sustainability, People, Culture, Society, Environment, Production Techniques and Systems,
HT5	Revision Program		
HT6	Revision Program		

Skill Development

- Research Analysis, Creativity & innovation, Freehand Sketching, technical drawing, annotation, Computer Aided Design, Rendering, Production Planning, Marking out, cutting, wasting, finishing processes. Testing, Problem solving, Resilience, Evaluation.