

| This term in SUBJECT we will be learning about: LO1 Understand the environment in which hospitality and catering providers operate | | | | |
|--|--|---|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC1.1 Describe the structure of the hospitality and catering industry | | | |
| S K I L L S & A P P L I C A T I O N | <p>Be able to state:</p> <ul style="list-style-type: none"> Types of provider Types of service - Commercial establishments Non-commercial catering establishments Services provided Suppliers Where hospitality is provided at non-catering venues Standards and ratings Job roles within the industry (management, kitchen brigade, front of house, housekeeping, | <p>Be able to describe:</p> <ul style="list-style-type: none"> Types of provider Types of service Commercial establishments Non-commercial catering establishments Services provided Suppliers Where hospitality is provided at non-catering venues Standards and ratings Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration) | <p>Be able to describe and apply understanding:</p> <ul style="list-style-type: none"> Types of provider Types of service Commercial establishments Non-commercial catering establishments Services provided Suppliers Where hospitality is provided at non-catering venues Standards and ratings Job roles within industry (mana kitchen brigade of house, | |

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|--|--|---|---|--|
| K N O W L E D G E | AC1.2 Analyse job requirements within the hospitality and catering industry | | | |
| S K I L L S & A P P L I C A T I O N | <p>Be able to state:</p> <ul style="list-style-type: none"> • Supply and demand (availability of trained staff, seasonality, location) • Jobs for specific needs • Rates of pay • Training • Qualifications and experience • Personal attributes | <p>Be able to describe:</p> <ul style="list-style-type: none"> • Supply and demand (availability of trained staff, seasonality, location) • Jobs for specific needs • Rates of pay • Training • Qualifications and experience • Personal attributes | <p>Be able to describe and apply understanding:</p> <ul style="list-style-type: none"> • Supply and demand (availability of trained staff, seasonality, location) • Jobs for specific needs • Rates of pay • Training • Qualifications and experience • Personal attributes | |

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| K N O W L E D G E | AC1.3 Describe working conditions of different job roles across the hospitality and catering industry | | | |
| S K I L L S & A P P L I C A T I O N | <p>Be able to state:</p> <ul style="list-style-type: none"> Working conditions Different types of employment contracts Working hours Rates of pay Holiday entitlement Remuneration (tips, bonus payments, rewards) | <p>Be able to describe:</p> <ul style="list-style-type: none"> Working conditions. Different types of employment contracts Working hours Rates of pay Holiday entitlement Remuneration (tips, bonus payments, rewards) | <p>Be able to describe and apply understanding:</p> <ul style="list-style-type: none"> Working conditions Different types of employment contracts Working hours Rates of pay Holiday entitlement Remuneration (tips, bonus payments, rewards) | |

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| K N O W L E D G E | AC1.4 Explain factors affecting the success of hospitality and catering providers | | | |
| S K I L L S & A P P L I C A T I O N | Be able to state: <ul style="list-style-type: none"> • Factors • Costs • Profit • Economy | Be able to describe: <ul style="list-style-type: none"> • Factors • Costs • Profit • Economy | Be able to describe and apply understanding: <ul style="list-style-type: none"> • Factors • Costs • Profit • Economy | |

| This term in SUBJECT we will be learning about: LO2 Understand how hospitality and catering provision operates | | | | |
|--|--|---|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | <p>AC2.1 Describe the operation of the kitchen</p> <p>AC2.2 Describe the operation of front of house</p> | | | |
| S K I L L S & A P P L I C A T I O N | <p>Be able to state:</p> <ul style="list-style-type: none"> • Layout • Work Flow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security | <p>Be able to describe:</p> <ul style="list-style-type: none"> • Layout • Work Flow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security | <p>Be able to describe and apply understanding:</p> <ul style="list-style-type: none"> • Layout • Work Flow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security | |

| This term in SUBJECT we will be learning about | | | | |
|--|---|--|--|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC2.3 Explain how hospitality and catering provision meet customer requirements | | | |
| S K I L L S & A P P L I C A T I O N | <p>Be able to state:</p> <p>Customer</p> <ul style="list-style-type: none"> • Leisure • Business/corporate • Local residents <p>Requirements</p> <ul style="list-style-type: none"> • Customer needs • Customer expectations • Customer trends • Equality • Customer rights | <p>Be able to describe:</p> <p>Customer</p> <ul style="list-style-type: none"> • Leisure • Business/corporate • Local residents <p>Requirements</p> <ul style="list-style-type: none"> • Customer needs • Customer expectations • Customer trends • Equality • Customer rights | <p>Be able to describe and apply understanding:</p> <p>Customer</p> <ul style="list-style-type: none"> • Leisure • Business/corporate • Local residents <p>Requirements</p> <ul style="list-style-type: none"> • Customer needs • Customer expectations • Customer trends • Equality • Customer rights | |

| This term in SUBJECT we will be learning about: LO3 Understand how hospitality and catering provision meets health and safety requirements | | | | |
|--|---|---|--|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC3.1 Describe personal safety responsibilities in the workplace | | | |
| S K I L L S & A P P L I C A T I O N | <p>Be able to state:</p> <ul style="list-style-type: none"> Responsibilities Of employees Of employers In relation to Health and Safety at Work Act Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) Control of Substances Hazardous to Health Regulations (COSHH) Manual Handling Operations Regulations Personal Protective | <p>Be able to describe:</p> <ul style="list-style-type: none"> Responsibilities Of employees Of employers In relation to Health and Safety at Work Act Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) Control of Substances Hazardous to Health Regulations (COSHH) Manual Handling Operations Regulations Personal Protective Equipment at Work Regulations (PPER) | <p>Be able to describe and apply understanding:</p> <ul style="list-style-type: none"> Responsibilities Of employees □ Of employers In relation to Health and Safety at Work Act Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) Control of Substances Hazardous to Health Regulations (COSHH) Manual Handling Operations Regulations Personal Protective Equipment at W | |

| This term in SUBJECT we will be learning about: LO3 Understand how hospitality and catering provision meets health and safety requirements | | | | |
|--|--|---|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC3.2 Identify risks to personal safety in hospitality and catering | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <p>Risks</p> <ul style="list-style-type: none"> To health To security Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers | <p>To be able to describe:</p> <p>Risks</p> <ul style="list-style-type: none"> To health To security Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers | <p>To be able to describe and apply understanding:</p> <p>Risks</p> <ul style="list-style-type: none"> To health To security Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers | |

| This term in SUBJECT we will be learning about: LO3 Understand how hospitality and catering provision meets health and safety requirements | | | | |
|--|--|---|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC3.3 Recommend personal safety control measures for hospitality and catering provision | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <ul style="list-style-type: none"> • Control measures • For employees • For customers | <p>To be able to describe:</p> <ul style="list-style-type: none"> • Control measures • For employees • For customers | <p>To be able to describe and apply understanding.</p> <ul style="list-style-type: none"> • Control measures • For employees • For customers | |

| This term in SUBJECT we will be learning about: LO4 Know how food can cause ill health | | | | |
|--|--|---|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC4.1 Describe food related causes of ill health | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <p>Causes</p> <ul style="list-style-type: none"> • Bacteria • Microbes • Chemicals • Metals • Poisonous plants • Allergies • Intolerances | <p>To be able to describe:</p> <p>Causes</p> <ul style="list-style-type: none"> • Bacteria • Microbes • Chemicals • Metals • Poisonous plants • Allergies • Intolerances | <p>To be able to describe and apply understanding:</p> <p>Causes</p> <ul style="list-style-type: none"> • Bacteria • Microbes • Chemicals • Metals • Poisonous plants • Allergies • Intolerances | |

| This term in SUBJECT we will be learning about: LO4 Know how food can cause ill health | | | | |
|--|---|---|--|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC4.2 Describe the role and responsibilities of the Environmental Health Officer (EHO) | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <p>Role</p> <ul style="list-style-type: none"> Enforcing environmental health laws <p>Responsibilities</p> <ul style="list-style-type: none"> Inspecting business for food safety standards Follow up complaints Follow up outbreaks of food poisoning Collecting samples for testing Giving evidence in prosecutions Maintaining evidence Submitting reports | <p>To be able to apply:</p> <p>Role</p> <ul style="list-style-type: none"> Enforcing environmental health laws <p>Responsibilities</p> <ul style="list-style-type: none"> Inspecting business for food safety standards Follow up complaints Follow up outbreaks of food poisoning Collecting samples for testing Giving evidence in prosecutions Maintaining evidence Submitting reports | <p>To be able to describe and apply understanding:</p> <p>Role</p> <ul style="list-style-type: none"> Enforcing environmental health laws <p>Responsibilities</p> <ul style="list-style-type: none"> Inspecting business for food safety standards Follow up complaints Follow up outbreaks of food poisoning Collecting samples for testing Giving evidence in prosecutions Maintaining evidence Submitting reports | |

| This term in SUBJECT we will be learning about: LO4 Know how food can cause ill health | | | | |
|--|---|---|--|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | A.3C4 Describe food safety legislation | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <ul style="list-style-type: none"> • Food Safety Act • Food Safety (General Food Hygiene Regulations) • Food Labelling Regulations | <p>To be able to apply:</p> <ul style="list-style-type: none"> • Food Safety Act • Food Safety (General Food Hygiene Regulations) • Food Labelling Regulations | <p>To be able to describe and apply understanding:</p> <ul style="list-style-type: none"> • Food Safety Act • Food Safety (General Food Hygiene Regulations) • Food Labelling Regulations | |

| This term in SUBJECT we will be learning about: LO4 Know how food can cause ill health | | | | |
|--|--|--|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC4.4 Describe common types of food poisoning | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <ul style="list-style-type: none"> • Campylobacter • Salmonella • E-coli • Clostridium perfringens • Listeria • Bacillus cereus • Staphylococcus aureus | <p>To be able to apply:</p> <ul style="list-style-type: none"> • Campylobacter • Salmonella • E-coli • Clostridium perfringens • Listeria • Bacillus cereus • Staphylococcus aureus | <p>To be able to describe and apply understanding:</p> <ul style="list-style-type: none"> • Campylobacter • Salmonella • E-coli • Clostridium perfringens • Listeria • Bacillus cereus • Staphylococcus aureus | |

| This term in SUBJECT we will be learning about: LO4 Know how food can cause ill health | | | | |
|--|--|--|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC4.5 Describe the symptoms of food induced ill health | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <p>Symptoms</p> <ul style="list-style-type: none"> • Visible symptoms signs • Non-visible symptoms • Length of time until symptoms appear • Duration of symptoms | <p>To be able to apply:</p> <p>Symptoms</p> <ul style="list-style-type: none"> • Visible symptoms signs • Non-visible symptoms • Length of time until symptoms appear • Duration of symptoms | <p>To be able to describe and apply understanding:</p> <p>Symptoms</p> <ul style="list-style-type: none"> • Visible symptoms signs • Non-visible symptoms • Length of time until symptoms appear • Duration of symptoms | |

| This term in SUBJECT we will be learning about: LO5 Be able to propose a hospitality and catering provision to meet specific requirements | | | | |
|---|--|--|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | C5.1 Review options for hospitality and catering provision | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <p>Review</p> <ul style="list-style-type: none"> Summarise different options Advantages/disadvantages of different options Use of supporting information which justify how this meets specified needs | <p>To be able to apply:</p> <p>Review</p> <ul style="list-style-type: none"> Summarise different options Advantages/disadvantages of different options Use of supporting information which justify how this meets specified needs | <p>To be able to describe and apply understanding:</p> <p>Review</p> <ul style="list-style-type: none"> Summarise different options Advantages/disadvantages of different options Use of supporting information which justify how this meets specified needs | |

Spring Term 2022

| This term in SUBJECT we will be learning about: LO5 Be able to propose a hospitality and catering provision to meet specific requirements | | | | |
|---|--|--|---|--|
| | Pass | Merit | Distinction | |
| K N O W L E D G E | AC5.2 Recommend options for hospitality provision | | | |
| S K I L L S & A P P L I C A T I O N | <p>To be able to state:</p> <p>Recommend</p> <ul style="list-style-type: none"> Propose ideas Justify decisions in relation to specified needs Use of supporting information e.g. structured proposal | <p>To be able to apply:</p> <p>Recommend</p> <ul style="list-style-type: none"> Propose ideas Justify decisions in relation to specified needs Use of supporting information e.g. structured proposal | <p>To be able to describe and apply understanding:</p> <p>Recommend</p> <ul style="list-style-type: none"> Propose ideas Justify decisions in relation to specified needs Use of supporting information e.g. structured proposal | |

Spring Term 2022

| Unit 2 – Controlled assessment - LO1 Understand the importance of nutrition in planning menus | | | | |
|---|---|---|--|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC1.1 Describe functions of nutrients in the human body | | | |
| S K I L L S & A P P L I C A T I O N | Outlines the functions of a limited range of nutrients in the human body. | Describe functions of a range of nutrients in the human body. | Describe clearly functions of a range of nutrients in the human body.. | |

| Unit 2 – Controlled assessment - LO1 Understand the importance of nutrition in planning menus | | | | |
|--|---|---|--|---|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC1.2 Compare nutritional needs of specific groups | | | |
| S K I L L S & A P P L I C A T I O N | Outlines nutritional needs of two specific groups. Comparison may be implied. | Compares nutritional needs of two specific groups giving some reasons for similarities and differences. | Compares nutritional needs of two specific groups giving clear reasons for similarity and differences. | Compares nutritional needs of two specific groups giving clear and in depth reasons for similarity and differences. |

Autumn Term 2021

| Unit 2 – Controlled assessment - LO1 Understand the importance of nutrition in planning menus | | | | |
|--|---|--|---|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC1.3 Explain characteristics of unsatisfactory nutritional intake | | | |
| S K I L L S & A P P L I C A T I O N | Outlines key characteristics of unsatisfactory nutritional intake. Evidence is mainly descriptive with limited reasoning. | Explains characteristics of unsatisfactory nutritional intake. There is evidence of reasoning and relating characteristics to specific groups. | Explains with clear reasoning characteristics of unsatisfactory intake of a range of nutrients. Explanations are related to specific groups | |

| Unit 2 – Controlled assessment - LO1 Understand the importance of nutrition in planning menus | | | | |
|--|--|---|----------|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC1.4 Explain how cooking methods impact on nutritional value | | | |
| S K I L L S & A P P L I C A T I O N | Outlines how cooking methods impact on nutritional value. Evidence is mainly descriptive with limited reasoning. | Explains how a range of cooking methods impact on nutritional value. Reasoned statements are presented. | | |

| Unit 2 – Controlled assessment - LO2 Understand menu planning | | | | |
|--|--|---|---|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC2.1 Explain factors to consider when proposing dishes for menus | | | |
| S K I L L S & A P P L I C A T I O N | Outlines factors to consider when proposing dishes for menus. There may be some omissions. | Explains factors to consider when proposing dishes for menus. Explanation has some reasoning. | Explains factors to consider when proposing dishes for menus. Explanations are clear and well-reasoned. | |

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| Unit 2 – Controlled assessment - LO2 Understand menu planning | | | | |
|--|--|---|----------|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC2.2 Explain how dishes on a menu address environmental issues | | | |
| S K I L L S & A P P L I C A T I O N | Outlines how dishes on a menu address environmental issues. There may be some errors | Explains how dishes on a menu address environmental issues. Explanation includes reasoning. | | |

| Unit 2 – Controlled assessment - LO2 Understand menu planning | | | | |
|--|---|--|--|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC2.3 Explain how menu dishes meet customer needs | | | |
| S K I L L S & A P P L I C A T I O N | Outlines how menu dishes meet customer needs in general terms. Evidence is mainly descriptive with limited reasoning. | Explains how menu dishes meet needs of specified customers. Some evidence may be in general terms and descriptive. Explanation includes reasoned statements. | Explains how menu dishes meet needs of specified customers. Explanations are comprehensive and credible. | |

| Unit 2 – Controlled assessment - LO2 Understand menu planning | | | | |
|--|--|---|--|--|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC2.4 Plan production of dishes for a menu | | | |
| S K I L L S & A P P L I C A T I O N | Plan outlines key actions required with some omissions and errors that require amendment. There is limited consideration of contingencies. | Plan has some detail and is mainly appropriate but may have some omissions and errors that require amendment. There is some consideration of contingencies. | Plan has detail with some minor omissions. Plan does not require changes to achieve planned outcome, but would benefit from minor amendments. There are well considered contingencies. | Plan is comprehensive and detailed, incorporating well considered contingencies for most situations. |

| Unit 2 – Controlled assessment - LO3 Be able to cook dishes | | | | |
|--|---|--|---|---|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC3.1 Use techniques in preparation of commodities | | | |
| S K I L L S & A P P L I C A T I O N | A number of techniques are used. Guidance may be required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Some consideration given to food safety. | A range of techniques are used. Limited guidance is required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Consideration to food safety given throughout. | A range of techniques are used independently with speed and precision. Consideration to food safety given throughout. | A comprehensive range of techniques are used effectively and independently with faultless speed and precision. Consideration to food safety given throughout. |

| Unit 2 – Controlled assessment - LO3 Be able to cook dishes | | | | |
|--|---|--|---|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC3.2 Assure quality of commodities to be used in food preparation | | | |
| S K I L L S & A P P L I C A T I O N | A limited range of materials are checked for quality throughout preparation and issues identified and resolved with guidance. | A range of materials are independently checked for quality and issues identified throughout preparation. Some issues resolved with guidance. | All materials are independently checked for quality and issues identified throughout preparation. Issues will be resolved independently with no guidance. | |

| Unit 2 – Controlled assessment - LO3 Be able to cook dishes | | | | |
|--|---|--|--|---|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC3.3 Use techniques in cooking of commodities | | | |
| S K I L L S & A P P L I C A T I O N | A number of techniques are used. Guidance may be required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Some consideration given to food safety. | A range of techniques are used. Limited guidance is required. Skill demonstrated may show limited precision and require additional time to meet minimum requirements. Consideration to food safety given throughout. | A range of techniques are used with limited guidance. Skills demonstrated may show limited precision or require additional time to meet minimum requirements. Consideration to food safety given throughout. | A range of techniques are used independently with speed and precision. Consideration to food safety given throughout. |

| Unit 2 – Controlled assessment - LO3 Be able to cook dishes | | | | |
|--|--|---|---|--|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC3.4 Complete dishes using presentation techniques | | | |
| S K I L L S & A P P L I C A T I O N | Dishes presented using some techniques. Quality of dishes meets minimum standards for appearance, smell and taste. Some guidance may be required. Some consideration given to food safety. | Dishes presented using a range of techniques with some precision. Quality of dishes exceeds some minimum standards for appearance, smell and taste. Limited guidance required. Consideration to food safety given throughout. | Dishes presented independently using a range of techniques with precision. Quality of dishes exceeds most minimum standards for appearance, smell and taste. Consideration to food safety given throughout. | Dishes presented independently using a range of techniques with precision. Quality of dishes exceeds minimum standards for appearance, smell and taste. Consideration to food safety given throughout. |

| Unit 2 – Controlled assessment - LO3 Be able to cook dishes | | | | |
|--|---|--|--|----------------|
| | L1 Pass | L2 Pass | L2 Merit | L2 Distinction |
| K N O W L E D G E | AC3.5 Use food safety practices | | | |
| S K I L L S & A P P L I C A T I O N | Uses food safety practices in preparation, cooking and completion but may require intervention. | Uses food safety practices in preparation, cooking and completion with limited intervention. | Effectively uses food safety practices in preparation, cooking and completion. No intervention required. | |