

## Roadmap

Year 7	Year 8	Year 9	Year 10	Year 11
<p>Food safety and hygiene. The Eatwell guide and the importance of nutrition.</p>	<p>Special diets. Modifying recipes, International cuisine and Food provenance.</p>	<p>Understanding how food can cause ill health.</p>	<p>Unit 1 LO1-LO4</p> <p><b>Term 1</b></p> <p>Unit 1 - LO1 Understand the environment in which hospitality and catering providers operate.</p> <p>AC1.1 - The structure of the hospitality and catering industry.</p> <p>AC1.2 - job requirements within the Hospitality and catering industry</p> <p>AC1.3 Working Conditions of different job roles across the hospitality and catering industry.</p> <p>AC1.4 factors affecting the success of hospitality and catering providers.</p> <p><b>Term 2</b></p> <p>Unit 1 - LO2 Understand how hospitality and catering provision operates.</p> <p>AC2.1 The Operation of a kitchen</p> <p>AC2.2 The Operation of front of house</p>	<p>Unit 2 Unit 2 NEA</p> <p><b>Term 1 and 2</b></p> <p>LO1 - AC1.1 Describe functions of nutrients in the human body</p> <p>AC1.2 Compare nutritional needs of specific groups</p> <p>AC1.3 Explain characteristics of unsatisfactory nutritional intake</p> <p>AC1.4 Explain how cooking methods impact on nutritional value</p> <p>LO2 - AC2.1 Factors to consider when proposing dishes for menus</p> <p>AC2.2 How dishes on a menu address environmental issues.</p> <p>AC2.3 How dishes meet customer needs</p> <p>AC2.4 Planning production of dishes for a menu.</p> <p>LO3 – AC3.1 Techniques in preparation of commodities.</p>

			<p>AC2.3 How Hospitality and catering provision meet customer requirements</p> <p><b>Term 3</b></p> <p>Unit 1 - LO3 Understand how hospitality and catering provision meets health and safety requirements.</p> <p>AC3.1 Personal safety responsibilities in the workplace.</p> <p>AC3.2 Risks to personal safety in Hospitality and Catering.</p> <p>AC3.3 personal safety control measures for the hospitality and catering provision.</p> <p>Unit 1 - LO4 – To know how food can cause ill health.</p> <p>AC4.1 Food related causes of ill health</p> <p>AC4.2 The Role and responsibilities of the environmental health officer</p> <p>AC4.3 Food safety legislation</p> <p>AC4.4 Common types of food poisoning</p>	<p>AC3.2 Assuring quality of commodities to be used in food preparation.</p> <p>Lo3 AC3.3 Techniques in cooking of commodities.</p> <p>AC3.4 Completing dishes using presentation techniques.</p> <p>AC3.5 Using Food Safety Practices</p>
--	--	--	--	--

			<p>AC4.5 Symptoms of food – induced ill health</p> <p>Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements.</p> <p>5.1 and 5.2 Options for Hospitality and catering provision.</p>	
--	--	--	--	--