**HOSPITALITY AND TOURISM CURRICULUM PLAN**

**BTEC Key Stage 4**

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|  | **AUTUMN 1** | **AUTUMN 2** | **SPRING 1** | **SPRING 2** | **SUMMER 1** | **SUMMER 2** |
| **GROUP 6**  **Scheme of Work** | Safe and hygienic handling of food and kitchen equipment | Planning dishes | Food preparation and cooking activities | Development of food preparation, cooking methods and presentation of food Reviewing and tasting dishes | Understanding the importance of nutrition and understanding menu planning | Understand the environment in which hospitality and catering providers operate. |
| **Example of Tasks** | Tutor-led discussion about kitchen equipment and the safe and hygienic handling and use of kitchen equipment.  Discussion around selecting appropriate equipment for the task.  Group discussion and tutor instructions on safe working in the kitchen (health and safety).  Learners are instructed on the correct clothing, footwear and headgear to wear, and also on washing hands before and after handling food.  Using a range of kitchen equipment, learners are instructed in turning ovens and grills on and off and using blenders and mixers. | Tutors guide learners’  plans on what to  cook and learners  identify, select and  order the food items  they will need.  Learners’ dishes must  contain a minimum of  four fresh ingredients  that may be  combined with other,  ready prepared  ingredients.    Learners should consider how their dish will meet appearance, colour, texture and taste requirements set by tutors.  Tutors should ensure that learners prepare and cook dishes using a range of preparation and cooking methods in a set time.  Learners are expected to understand how to manage their time and they should develop and improve the use of their time as they practise their skills for preparing, cooking and serving food. | Learners practise their kitchen skills, using a selection of equipment.  Preparing food items for cooking and prioritising tasks to meet timings and deadlines.  Learners should be able to work in a safe, clean and hygienic way and put equipment away correctly after use.  Learners need to become familiar with the kitchen layout.  Learners could use their visit to an industrial kitchen to list potential near accidents and hazards that they witnessed. | Learners need to prepare and cook dishes using at least four different ingredients and a range of different preparation and cooking methods.  Learners present the food, ensuring it meets the requirements set by tutors.  Learners complete a tutor-designed pro forma evaluating how they can improve their performance.  Tutors complete Reviews on learners’ dishes, identifying items that were prepared and cooked  Students make suggestions for how their personal organisation, as well as the dishes, could be improved.  Learners could review their own performance and the dish they have cooked and identify how they could improve on what they have achieved.  Peer review – learners taste each other’s dishes and give feedback. | Learners will need to be able to  Describe the functions of nutrients  Compare the nutritional needs of specific groups  Explain what happens if you don’t have a balanced diet  Know how the different cooking methods impact on the nutritional value of foods  Know the factors to consider when planning menus  Be aware of environmental issues when cooking  Explain how the dishes meet the customer needs  Produce time plans for practical outcomes  Be aware of how to check ingredients are of good quality  Produce dishes using a range of commodities:  • meat  • fish  • poultry  • eggs  • dairy  •vegetarian alternatives  When working with commodities links will be made to the needs of specific groups e.g. special dietary needs / allergies. | Learners will gain an understanding of the different types of establishments and the types of foods that the produce for customers.  Describe the structure of the hospitality and catering industry  Be aware of and be able to describe the job roles and working conditions.  Explain the factors affecting the success of providers  Learners will also look at presentation techniques and accompaniments for a range of dishes including:  o vegetarian, vegan dishes o dairy free o gluten free o low fat diets o healthy school meals |