

**Key:** \***Bold** writing shows development or progression from previous year. \*Underline shows cross-over of key concepts with other end-points

Faculty: OPEN Faculty				Subject: Hospitality and Catering		
End points	Year 6	Year 7	Year 8	Year 9	Year 10	Year 11
<p>Develop knowledge and understanding related to a range of hospitality and catering providers</p> <p>Learn how hospitality and catering providers operate and what they have to take into account to be successful</p>				<p>describe the structure of the hospitality and catering industry</p> <p>analyse job requirements within the hospitality and catering industry</p> <p>describe working conditions of different job roles across the hospitality and catering industry</p> <p>explain factors affecting the success of hospitality and catering providers</p>	<p>describe personal safety responsibilities in the workplace</p> <p>identify risks to personal safety in hospitality and catering</p> <p>recommend personal safety control measures for hospitality and catering provision</p> <p>review options for hospitality and catering provision Review</p> <p>Summarise different options</p> <p>Advantages/disadvantages of different options</p> <p>Use of supporting information which justify how this meets specified needs</p> <p>recommend options for hospitality provision</p>	<p><b>describe personal safety responsibilities in the workplace</b></p> <p><b>identify risks to personal safety in hospitality and catering</b></p> <p><b>recommend personal safety control measures for hospitality and catering provision</b></p> <p><b>review options for hospitality and catering provision Review</b></p> <p><b>Summarise different options</b></p> <p><b>Advantages/disadvantages of different options</b></p> <p><b>Use of supporting information which justify how this meets specified needs</b></p> <p><b>recommend options for hospitality provision</b></p>

						<p><b>describe food related causes of ill health</b></p> <p><b>describe the role and responsibilities of the Environmental Health Officer (EHO)</b></p> <p><b>describe food safety legislation</b></p> <p><b>describe common types of food poisoning</b></p> <p><b>describe the symptoms of food induced ill health</b></p>
	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b>	<p><b>NC/Spec coverage</b> AC1.1 AC1.2 AC1.3 AC1.4</p>	<p><b>NC/Spec coverage</b> AC3.1 AC3.2 AC3.3 AC5.1 AC5.2</p>	<p><b>NC/Spec coverage</b> AC1.1 – 3.5 (Unit 2)</p>
Learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations				<p>explain factors to consider when proposing dishes for menus</p> <p>explain how dishes on a menu address environmental issues</p>	<p>describe food related causes of ill health</p> <p>describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>describe food safety legislation</p> <p>describe common types of food poisoning</p>	<p><b>describe food related causes of ill health</b></p> <p><b>describe the role and responsibilities of the Environmental Health Officer (EHO)</b></p> <p><b>describe food safety legislation</b></p> <p><b>describe common types of food poisoning</b></p>

					describe the symptoms of food induced ill health	<b>describe the symptoms of food induced ill health</b>
	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b> AC2.1 AC2.2	<b>NC/Spec coverage</b> AC4.1 AC4.2 AC4.3 AC4.4 AC4.5	<b>NC/Spec coverage</b> AC1.1 – 3.5 (Unit 2)
Develop food preparation and cooking skills				use techniques in preparation of commodities  assure quality of commodities to be used in food preparation  use techniques in cooking of commodities  use food safety practices	complete dishes using presentation techniques  <b>use techniques in preparation of commodities</b>  <b>assure quality of commodities to be used in food preparation</b>  <b>use techniques in cooking of commodities</b>  <b>use food safety practices</b>	<b>complete dishes using presentation techniques</b>  <b>use techniques in preparation of commodities</b>  <b>assure quality of commodities to be used in food preparation</b>  <b>use techniques in cooking of commodities</b>  <b>use food safety practices</b>
	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b>	<b>NC/Spec coverage</b> AC3.1 AC3.2 AC3.3 AC3.5	<b>NC/Spec coverage</b> AC3.4	<b>NC/Spec coverage</b> AC1.1 – 3.5 (Unit 2)
Understand and apply the principles of nutrition and health					describe functions of nutrients in the human body  Nutrients	explain characteristics of unsatisfactory nutritional intake

				<p>Protein Fat Carbohydrate Vitamins Minerals Water Dietary fibre (NSP)</p> <p>explain how cooking methods impact on nutritional value</p> <p><b>describe functions of nutrients in the human body</b></p> <p>compare nutritional needs of specific groups:</p> <p>Specific groups Different life stages Childhood Adulthood Later adulthood Special diets Medical conditions Activity levels</p> <p><b>Nutrients</b> <b>Protein</b> <b>Fat</b> <b>Carbohydrate</b> <b>Vitamins</b> <b>Minerals</b> <b>Water</b> <b>Dietary fibre (NSP)</b></p> <p>explain factors to consider when proposing dishes for menus Factors Time of year e.g. seasonality of commodities, seasonal events Skills of staff Equipment available Time available Type of provision e.g. service, location, size, standards Finance e.g. costs, customer needs Client base</p> <p><b>compare nutritional needs of specific groups:</b></p> <p><b>Specific groups</b> <b>Different life stages</b> <b>Childhood</b></p> <p><b>explain factors to consider when proposing dishes for menus Factors Time of year e.g. seasonality of commodities, seasonal events</b> <b>Skills of staff</b> <b>Equipment available</b> <b>Time available</b> <b>Type of provision e.g. service, location, size, standards</b></p> <p>explain how dishes on a menu address</p>
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					environmental issues Dishes Preparation and cooking methods Ingredients used Packaging Environmental issues Conservation of energy and water Reduce, reuse, recycle Sustainability e.g. food miles, provenance	<b>Finance e.g. costs, customer needs</b> <b>Client base</b>  <b>explain how dishes on a menu address environmental issues</b> <b>Dishes</b> <b>Preparation and cooking methods</b> <b>Ingredients used</b> <b>Packaging Environmental issues</b> <b>Conservation of energy and water</b> <b>Reduce, reuse, recycle</b> <b>Sustainability e.g. food miles, provenance</b>
	NC/Spec coverage	NC/Spec coverage	NC/Spec coverage	NC/Spec coverage	NC/Spec coverage <b>AC1.1</b> <b>AC1.2</b> <b>AC1.3</b> AC1.4 AC2.1	NC/Spec coverage AC1.1 – 3.5 (Unit 2)