

## Year 10 Hospitality & Catering Level 1/2 Vocational Award

### Learning Programme 3

<p>The LORIC skill focus for his LP is: RESILIENCE</p> <p>The Moral Virtues focus for this LP are: RESPECT and JUSTICE</p> <p>Respect - treat others how you would wish to be treated yourself.</p> <p>Justice - our College rules are fair and reasonable.</p> <p><b>What will I be learning about in this Learning Programme?</b></p> <p>How hospitality and catering providers operate and the workflow at the front and back of house; typical dress code for both areas, equipment and stock control, with documentation in the kitchen. The customer needs, rights, equality and inclusion and how hospitality and catering provision meets specific requirements of customers.</p> <p><b>Where have I seen this learning before?</b></p> <p>During key stage 3 you will have developed knowledge of the basic functions of the 5 main nutrients and developed a range of basic and medium preparation and cooking skills.</p> <p><b>What could I use it for?</b></p> <p>You will be able to apply your knowledge in your GCSE examination and apply this knowledge to your non-examined assessment when you begin your externally set NEA in September of Year 11.</p>		<p><b>Literacy:</b></p> <ul style="list-style-type: none"> <li>• Capital letters must be used at the start of sentences and for the first letter of proper nouns</li> <li>• Full stops must be used at the end of a sentence</li> <li>• Question marks must be used at the end of a question</li> <li>• Apostrophes should only be used for possession or omission</li> <li>• Days of the week and months must be spelled correctly</li> <li>• Key words must be spelled correctly</li> </ul>
<p><b>In LP3.1, I will know:</b></p> <p>the operational requirements of workflow of the front of house; the operational requirements of workflow of the catering kitchen.</p>	<p><b>06/01/25 - (WK 2)</b></p> <p><b>Key Vocabulary</b></p> <p>Workflow</p>	<p><b>Homework</b></p> <p>Analysing the workflow of a kitchen.</p>
<p><b>In LP3.2, I will know:</b></p> <p>the uses and management of various specialist equipment in the kitchen; how to apply preparation and cooking techniques to make mini quiche.</p>	<p><b>13/01/25 - (WK 1)</b></p> <p><b>Key Vocabulary</b></p> <p>Stock control</p>	<p><b>Homework</b></p> <p>Assessing use of small scale equipment within the kitchen environment.</p>
<p><b>In LP3.3, I will know:</b></p> <p>the typical dress code requirements for front and back of house; the requirement, uses and management of materials for cleaning and safety within a catering provision; how to apply preparation techniques to fillet a fish.</p>	<p><b>20/01/25 - (WK 2)</b></p> <p><b>Key Vocabulary</b></p> <p>PPE (Personal Protective Equipment)</p>	<p><b>Homework</b></p> <p>The use of PPE and cleaning materials in the kitchen.</p>
<p><b>In LP3.4, I will know:</b></p> <p>the requirements of stock controlling, ordering, delivery and invoicing documentation; the requirements of food safety and health and safety documentation.</p> <p>Extended Task.</p>	<p><b>27/01/25 - (WK 1)</b></p> <p><b>Key Vocabulary</b></p> <p>FIFO (First In First Out)</p>	<p><b>Homework</b></p> <p>The requirements of food safety documentation.</p>
<p><b>In LP3.5, I will know:</b></p> <p>how hospitality and catering provision meets the customers needs, rights and equality; how a customers accommodation needs are met by a variety of hospitality provisions.</p>	<p><b>03/02/25 - (WK 2)</b></p> <p><b>Key Vocabulary</b></p> <p>Customer needs</p>	<p><b>Homework</b></p> <p>Review of disabled access offered in and around hospitality and catering provisions.</p>
<p><b>In LP3.6, I will know:</b></p> <p>how to apply preparation and cooking techniques to make fishcake with parsley sauce; how hospitality and catering provisions adapts to satisfy customers requirements and needs (1.2.3).</p>	<p><b>10/02/25 - (WK 1)</b></p> <p><b>Key Vocabulary</b></p> <p>Market research</p>	<p><b>Homework</b></p> <p>Identifying strengths and weaknesses within own practical knowledge.</p>
<p><b>LP3 RLW, I will:</b></p> <p>review my learning, recalling and applying key knowledge, and focus on closing any gaps in my knowledge.</p>	<p><b>24/02/25 - (WK 2)</b></p> <p><b>Key Vocabulary</b></p> <p>Revision strategies</p>	<p><b>Homework</b></p> <p>Revise for my summative assessment.</p>
<p><b>In LP3.7, I will know:</b></p> <p>how hospitality and catering provisions adapt to satisfy customers expectations of influence, interest and environmental concerns; how hospitality and catering provisions adapt to satisfy customer demographics; how to apply preparation and cooking techniques to make cheesecake.</p> <p>Extended Task.</p>	<p><b>03/03/25 - (WK 1)</b></p> <p><b>Key Vocabulary</b></p> <p>Customer requirements</p>	<p><b>Homework</b></p> <p>Meeting the requirements of the customer.</p>
<p><b>Resources to support learning:</b></p> <p>The following websites contain extensive revision material and information to increase Hospitality and Catering subject knowledge: <a href="http://www.food.gov.uk">www.food.gov.uk</a>; <a href="http://www.bbc.co.uk/bitesize">www.bbc.co.uk/bitesize</a>; <a href="http://www.foodfactoflife.org.uk">www.foodfactoflife.org.uk</a>; <a href="http://www.britishnutritionfoundation.co.uk">www.britishnutritionfoundation.co.uk</a>; <a href="http://www.bbcgoodfood.co.uk">www.bbcgoodfood.co.uk</a>.</p>		
<p><b>FFET Award Challenge for this Learning Programme:</b></p> <p>Design a workflow plan for the EPC college kitchen.</p>		

PRT Task 1

PRT Task 2