

Year 10 Hospitality & Catering

Learning Programme 4

<p>The LORIC skill focus for his LP is: INITIATIVE.</p> <p>The Moral Virtues focus for this LP are: INTEGRITY and GRATITUDE.</p> <p>Integrity - Having strong moral principles.</p> <p>Gratitude - Feeling and expressing thanks.</p> <p>What will I be learning about in this Learning Programme?</p> <p>Health and safety in hospitality and catering provision, how to prevent accidents and ensure the establishment is a safe place to work and the laws and legislations that must be followed. The food safety systems in place, creating and following the HACCP system and writing food safety management plans.</p> <p>Where have I seen this learning before?</p> <p>During key stage 3 you have learnt about the basic of bacterial growth, you can identify a range of bacteria and contaminants and can identify ways to prevent bacteria growth and cross contamination. In this unit you will develop this knowledge in order to apply it to a commercial kitchen in which you will identify hazards and plan control measures and monitoring points to prevent the spread of bacteria to protect customers and staff members from injury or illness.</p> <p>What could I use it for?</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>Literacy:</p> <ul style="list-style-type: none"> Capital letters must be used at the start of sentences and for the first letter of proper nouns Full stops must be used at the end of a sentence Question marks must be used at the end of a question Apostrophes should only be used for possession or omission Days of the week and months must be spelled correctly Key words must be spelled correctly
<p>In LP4.1, I will know:</p> <p>the employers responsibilities for personal safety in the workplace in relation to a range of laws; how to identify health and safety malpractice by not following necessary legislation; that integrity is a key factor to prevent malpractice.</p>	<p>10/03/25 - (WK 2)</p> <p>Key Vocabulary</p> <p>Legislation</p>	<p>Homework</p> <p>Exam technique: laws and legislation for health and safety.</p>
<p>In LP4.2, I will know:</p> <p>the importance of, and be able to complete a risk assessment; how to apply preparation and cooking techniques to make potato wedges.</p>	<p>17/03/25 - (WK 1)</p> <p>Key Vocabulary</p> <p>RIDDOR (Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013)</p>	<p>Homework</p> <p>Exam technique: documentation for health and safety.</p>
<p>In LP4.3, I will know:</p> <p>the principles of Hazard Analysis and Critical Control Points (HACCP); how to apply preparation and cooking techniques to make potato croquettes.</p> <p>Extended Task.</p>	<p>24/03/25 - (WK 2)</p> <p>Key Vocabulary</p> <p>HACCP (Hazard Analysis and Critical Control Points)</p>	<p>Homework</p> <p>Exam technique: HACCP documentation.</p>
<p>In LP4.4, I will know:</p> <p>the correct process for identifying hazards and what could go wrong; the correct process for identifying critical control points, setting limits and monitoring; how to apply preparation and cooking techniques to make Hasselback potatoes.</p>	<p>31/03/25 - (WK 1)</p> <p>Key Vocabulary</p> <p>Monitor</p>	<p>Homework</p> <p>Production planning.</p>
<p>In LP4.5, I will know:</p> <p>how to apply preparation and cooking techniques to make pasta; how to use my initiative to select appropriate ingredients for a pasta dish.</p>	<p>21/04/25 - (WK 2)</p> <p>Key Vocabulary</p> <p>Complementation</p>	<p>Homework</p> <p>Identifying strengths and weaknesses within own practical knowledge.</p>
<p>In LP4.6, I will know:</p> <p>the function of the macro-nutrients 'carbohydrates' and 'fats' and how much we should consume for a healthy balanced diet; the function of the macro-nutrient 'protein' and how much we should consume for a healthy balanced diet.</p> <p>Extended Task.</p>	<p>28/04/25 - (WK 1)</p> <p>Key Vocabulary</p> <p>Glucose</p>	<p>Homework</p> <p>Nutritional knowledge of macro-nutrients.</p>
<p>In LP4.7, I will know:</p> <p>how to apply preparation and cooking techniques to make lemon meringue pie; the function of micro-nutrients 'vitamins' and how much we should consume for a healthy balanced diet; the function of micro-nutrients 'minerals' and how much we should consume for a healthy balanced diet.</p>	<p>05/05/25 - (WK 2)</p> <p>Key Vocabulary</p> <p>RDA (recommended daily amount)</p>	<p>Homework</p> <p>Nutritional knowledge of micro-nutrients.</p>
<p>Resources to support learning:</p> <p>The following websites contain extensive revision material and information to increase Hospitality and Catering subject knowledge: www.food.gov.uk; www.bbc.co.uk/bitesize; www.foodfactoflife.org.uk; www.britishnutritionfoundation.co.uk; www.bbcgoodfood.co.uk.</p>		
<p>FFET Award Challenge for this Learning Programme:</p> <p>Create a knowledge organiser for a variety of cooking methods.</p>		

PRT Task 1

PRT Task 2