The Ellesmere Port C of E College

Part of the Frank Field Education Trust

Year 10 Hospitality & Catering
Learning Programme 2

The LORIC skill focus for his LP is: ORGANISATION

The Moral Virtues focus for this LP are: COMPASSION and HONESTY

Compassion - the quality of feeling pity and concern for the sufferings or misfortunes of others.
Honesty - the quality of being truthful.

What will I be learning about in this Learning Programme?

The structure of the hospitality and catering industry, to understand types of providers and their characteristics of preparation and service and how their are awarded standards and ratings. The job requirements, personal attributes, qualification and experiences for a range of front and back of house job roles. The factors that effect the success of establishments and how technology can aid and support their success of the establishment and how to effectively use high level preparation and cooking techniques to prepare a variety of dishes.

Where have I seen this learning before?

During key stage 3 you have learnt about the basic job roles in the kitchen and have applied personal and food hygiene procedures when preparing and cooking.

What could I use it for?

You will be able to apply your knowledge in your Year 11 Level 2 Hospitality examination and apply this knowledge to your non-examined assessment when you begin your externally set NEA in September of Year 11.

Literacy:

- 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

In LP2.1, I will know: 19/10/26 - (WK 2)	Key Vocabulary	Homework
the different types of catering and hospitality establishments; the different types of service within the hospitality and catering industry.	Residential	Exam Technique: Types of establishments and services.
In LP2.2, I will know: 02/11/26 - (WK 1)	**Key Vocabulary**	**Homework**
the impact of standards and ratings on the success of hospitality and catering providers; how to apply preparation and cooking techniques to make vegetable samosas.	Portion	Evaluate vegetable samosa practical.
LP2 RLW, I will: 09/11/26 - (WK 2)		
review my learning, recalling and applying key knowledge, and focus on closing any gaps in my knowledge.	Revise	Use revision techniques to prepare for summative assessment.
In LP2.3, I will know: 16/11/26 - (WK 1)	**Key Vocabulary**	**Homework**
the job roles and requirements within the hospitality and catering industry; how to apply preparation and cooking techniques to make meringue kisses. Extended Task.	Attributes	Exam Technique: Personal attributes, qualifications and experience for a job role.
In LP2.4, I will know: 23/11/26 - (WK 2)	**Key Vocabulary**	**Homework**
my strengths and areas for development from my learning so far, by completing a summative assessment; how to apply preparation and cooking techniques to make mini quiches and using organoleptic analysis to evaluate them.	Organoleptic	Exam Technique: Revision for assessment.
In LP2.5, I will know: 30/11/26 - (WK 1)	**Key Vocabulary**	**Homework**
the working conditions of different types of job roles within the hospitality and catering industry; how to apply preparation and cooking techniques to make poached eggs on toast.	Employment contract	Exam Technique: Working conditions.
In LP2.6, I will know: 07/12/26 - (WK 2)	**Key Vocabulary**	**Homework**
the contributing factors to the success of hospitality and catering provision; how to apply preparation techniques to make ice cream. Extended Task.	Economy	Exam Technique: Factors effecting success.
In LP2.7, I will know: 14/12/26 - (WK 1)	**Key Vocabulary**	**Homework**
how new technology impacts the hospitality and catering service industry in a positive way.	EPOS: Electronic Point of Sale	Exam Technique: Benefits of technology.

PRT Task 1

PRT Task 2

Resources to support learning:

The following websites contain extensive revision material and information to increase Cooking & Nutrition subject knowledge: www.food.gov.uk; www.foodafactoflife.org.uk; www.britishnutritionfoundation.co.uk; www.bbcgoodfood.co.uk.

FFET Award Challenge for this Learning Programme:

Create an interactive learning resource to explain about 'hospitality & catering job roles and responsibilities'.