

UCC - Year 11 Scheme of Learning: Hospitality and Catering

This programme of study is constantly updated, this is the most recent version.

Autumn	Practical Content	Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3
	Theory	Refresh: Health and Safety training/certificate 1.3.1 Health and safety in hospitality and catering provision of the kitchen and front of house 1.3.2 food safety 1.4.1 food related causes of illness 1.4.2 symptoms and signs of food-induced ill health Unit 1 1.4.4 The environmental health officer (EHO) 1.2.2 Customer requirements in hospitality and catering
Spring	Practical Content	
	Theory	1.2.1 the operation of the front and back of house 1.1.1 hospitality and catering providers 1.1.2 working in the hospitality and catering industry 1.1.3 working conditions in the hospitality and catering industry 1.1.4 contributing factors to the success of hospitality and catering provision
Summer	Practical Content	
	Theory	1.1.1 hospitality and catering providers 1.1.2 working in the hospitality and catering industry 1.1.3 working conditions in the hospitality and catering industry 1.1.4 contributing factors to the success of hospitality and catering provisions 1.2.1 the operation of the front and back of house 1.2.2 customer requirements in hospitality and catering 1.2.3 hospitality and catering provision to meet specific requirements 1.3.1 health and safety in hospitality and catering provision 1.3.2 food safety