

UCC - Year 10 Scheme of Learning: Hospitality and Catering

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

Autumn	Practical Content	Unit 2 2.3.1 How to prepare and make dishes: prepare techniques/knives skills/ cooking techniques 2.3.3 Food safety practices 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value
	Theory	Unit 1: 1.3.2: HACCP, 1.4.1: Food related ill health, food labelling laws, food safety legislation and food hygiene. Unit 2: 2.3.3 Food safety practices Unit 2: 2.1.1 Understanding the importance of nutrition Unit 2: 2.1.1 Understanding the importance of nutrition Unit 2: 2.1.2 How cooking methods can impact on nutritional value Unit 1: 1.4.1 Food related causes of ill health
Spring	Project Content	2.3.1 how to prepare and make dishes: prepare techniques /knives skills/cooking techniques Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3
	Theory	Unit 1:1.4.2 Symptoms and signs of food-induced ill health Unit 2:2.2.1 Factors affecting menu planning Unit 2:2.2.2 How to plan production 2.3.2 Presentation techniques Unit 1: 1.2.3 Hospitality and catering provision to meet specific requirements
Summer	Project Content	2.3.1 how to prepare and make dishes 2.3.2 presentation techniques 2.3.3 food safety practices 2.4.1 reviewing of dishes 2.4.2 reviewing own performance Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3
	Theory	Unit 2:2.4.1 Reviewing of dishes Sample assessment Materials (SAMs) Unit 2 Review specification amplification/specification stems/command words/AOs Activity: Mock CAT covering all Assessment Objectives Covering the following content: 2.1.1 Understanding the importance of nutrition 2.1.1 How cooking methods can impact on nutritional value 2.2.1 Factors affecting menu planning 2.2.2 How to plan production 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance Unit 1:1.3.1 Health and safety in hospitality and catering provision