**Y11 EXAM PREP ROADMAP –**

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| Exam Assessment Schedule | | | |
| Date | Duration | Paper/Content |
| **May/June 2020** | **1 hour 30 mins** | **HOSPITALITY AND CATERING Unit 1: The Hospitality and Catering Industry** |
| **December 2019** | **3 hours** | **HOSPITALITY AND CATERING Unit 2:Practical Exam** |

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| **Key Dates** (e.g. Mock Exams, Revision Days etc.) | |
| W/C 2nd December | June 2019 paper. |
| End of Oct half term and December | Exam practise via set questions linked to learning in class |

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| **Essential Reading /websites/e-resources**  (for books include ISBN) |
| Seneca for Nutrition  Hospitality and Catering text book  BBC Bitesize  Food Preparation and Nutrition Text book  Teacher resources  Food standards agency |

**Y11 Teaching Outline (Autumn)**

**Subject: Hospitality Group: A Teacher: Miss Weaver**

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| **w/b** | **Content** | **Homework** |
| 09/09  B | Mock controlled assessment AC1.3 – deficiency of nutrients. Explains  characteristics of unsatisfactory nutritional intake. There is evidence of  reasoning and relating characteristics to specific groups. Practice practical dish for exam. | Knowledge Organiser |
| 16/09  A | Mock controlled assessment **AC1.4** Explain how cooking methods impact on nutritional value. Explains how a range of cooking methods impact on nutritional value. Reasoned  statements are presented. Practice dish for exam. | Knowledge Organiser |
| 23/09  B | Mock controlled assessment **AC2.1** Explain factors to consider when proposing dishes for menus. Explains factors to consider when proposing dishes for menus. Explanation has some reasoning. | Knowledge Organiser |
| 30/09  A | Mock controlled assessment **AC2.2**  Explain how dishes on a menu address environmental issues  Outlines how dishes on a menu address environmental issues. There may be some errors. Explains how dishes on a menu address environmental issues. Explanation includes reasoning. | Knowledge Organiser |
| 07/10  B | Mock controlled assessment **AC2.3** Explain how menu dishes meet customer needs. Time plan. Plan has some detail and is mainly appropriate but may have some omissions and errors that require amendment. There is some consideration of contingencies. | Knowledge Organiser |
| 14/10  A | Mock controlled assessment **AC1.3** – deficiency of nutrients. Explains  characteristics of unsatisfactory nutritional intake. There is evidence of  reasoning and relating characteristics to specific groups. Practice practical dish for exam. | Knowledge Organiser |
| 21/10 | Half Term | Exam paper |
| 28/10 | Half Term | Exam paper |
| 04/11  B | Mock controlled assessment **AC1.4** Explain how cooking methods impact on nutritional value. Explains how a range of cooking methods impact on nutritional value. Reasoned statements are presented. Practice dish for exam. | Knowledge Organiser |
| 11/11  A | Mock controlled assessment **AC2.1** Explain factors to consider when proposing dishes for menus. Explains factors to consider when proposing dishes for menus. Explanation has some reasoning. | Knowledge Organiser |
| 18/11  B | Mock controlled assessment **AC2.2**  Explain how dishes on a menu address environmental issues. Outlines how dishes on a menu address environmental issues. There may be some errors. Explains how dishes on a menu address environmental issues. Explanation includes reasoning. | Knowledge Organiser |
| 25/11  A | **Mock controlled assessment AC2.3** Explain how menu dishes meet customer needs. Time plan. Plan has some detail and is mainly appropriate but may have some omissions and errors that require amendment. There is some consideration of contingencies. | Knowledge Organiser |
| 02/12  B | Year 11PPE MOCKS  Practice practical exam. Pupils to check work is detailed. Mop up session. Time plans to be checked to ensure special points etc. | Knowledge Organiser |
| 09/12  A | **YEAR 11 PPE MOCKS**  **AC3.1 Practical exam**. Use techniques in preparation of commodities. **AC3.2** Assure quality of commodities to be used in food preparation. All materials are independently checked for quality and issues identified throughout preparation. Issues will be resolved independently with no  guidance.  **AC3.3** Use techniques in cooking of commodities. A number of techniques are used. Guidance may be required. A range of techniques are used with limited guidance. Consideration to food safety given throughout. | Knowledge Organiser |
| 16/12  B | **Year 11 PPE MOCKS**  **AC3.1 Practical exam**. Use techniques in preparation of commodities. **AC3.2** Assure quality of commodities to be used in food preparation. All materials are independently checked for quality and issues identified throughout preparation. Issues will be resolved independently with no  guidance.  **AC3.3** Use techniques in cooking of commodities. A number of techniques are used. Guidance may be required. A range of techniques are used with limited guidance. Consideration to food safety given throughout. | Knowledge Organiser |