



Horizon Community College - Curriculum Overview

Subject: Food

Year 10 (Camb Nat Hospitality and Catering)		
wk	Theme	Teaching
1	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.1 describe food related causes of ill health
2	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.1 describe food related causes of ill health
3	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)
4	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.3 describe food safety legislation
5	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.3 describe food safety legislation
6	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.4 describe common types of food poisoning
7	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.4 describe common types of food poisoning
8	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.5 describe the symptoms of food induced ill health
9	Unit 1- LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.5 describe the symptoms of food induced ill health
10	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.1 describe the structure of the hospitality and catering industry
11	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.1 describe the structure of the hospitality and catering industry
12	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.2 analyse job requirements within the hospitality and catering industry
13	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.2 analyse job requirements within the hospitality and catering industry
14	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.3 describe working conditions of different job roles across the hospitality and catering industry
15	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.3 describe working conditions of different job roles across the hospitality and catering industry
16	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.4 explain factors affecting the success of hospitality and catering providers
17	Unit 1- LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.4 explain factors affecting the success of hospitality and catering providers
18	Unit 1- LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.1 describe the operation of the kitchen
19	Unit 1- LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.1 describe the operation of the kitchen

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20	Unit 1- LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.2 describe the operation of front of house
21	Unit 1- LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.2 describe the operation of front of house
22	Unit 1- LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.3 explain how hospitality and catering provision meet customer requirements
23	Unit 1- LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.3 explain how hospitality and catering provision meet customer requirements
24	Unit 1- LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.1 describe personal safety responsibilities in the workplace
25	Unit 1- LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.1 describe personal safety responsibilities in the workplace
26	Unit 1- LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.2 identify risks to personal safety in hospitality and catering
27	Unit 1- LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.2 identify risks to personal safety in hospitality and catering
28	Unit 1- LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.3 recommend personal safety control measures for hospitality and catering provision
29	Unit 1- LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.3 recommend personal safety control measures for hospitality and catering provision
30	Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.1 review options for hospitality and catering provision
31	Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.1 review options for hospitality and catering provision
32	Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.2 recommend options for hospitality provision
33	Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.2 recommend options for hospitality provision
34	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.1 describe functions of nutrients in the human body
35	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.2 compare nutritional needs of specific groups
36	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.3 explain characteristics of unsatisfactory nutritional intake
37	Unit 2- LO2 understand menu planning	AC2.1 explain factors to consider when proposing dishes for menus
38	Unit 2- LO2 understand menu planning	AC2.3 explain how menu dishes meet customer needs
39	Unit 2- LO2 understand menu planning	AC2.4 plan production of dishes for a menu



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wk	Theme	Teaching
1	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.1 describe functions of nutrients in the human body
2	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.2 compare nutritional needs of specific groups
3	Unit 2 - Start controlled assessment	Hand out brief - analyse task - go through assessment criteria/deadlines.
4	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.2 compare nutritional needs of specific groups
5	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.3 explain characteristics of unsatisfactory nutritional intake
6	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.3 explain characteristics of unsatisfactory nutritional intake
7	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.4 explain how cooking methods impact on nutritional value
8	Unit 2 - LO1 understand the importance of nutrition when planning menus	AC1.4 explain how cooking methods impact on nutritional value
9	Unit 2 - LO2 understand menu planning	AC2.1 explain factors to consider when proposing dishes for menus
10	Unit 2 - LO2 understand menu planning	AC2.1 explain factors to consider when proposing dishes for menus
11	Unit 2 - LO2 understand menu planning	AC2.2 explain how dishes on a menu address environmental issues
12	Unit 2 - LO2 understand menu planning	AC2.2 explain how dishes on a menu address environmental issues
13	Unit 2 - LO2 understand menu planning	AC2.3 explain how menu dishes meet customer needs
14	Unit 2 - LO2 understand menu planning	AC2.3 explain how menu dishes meet customer needs
15	Unit 2 - LO2 understand menu planning	AC2.4 plan production of dishes for a menu
16	Unit 2 - LO3 Be able to cook dishes	Practical Exam
17	Unit 2 - LO3 Be able to cook dishes	Practical Exam
18	Unit 1 - LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.1 describe food related causes of ill health
19	Unit 1 - LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)

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20	Unit 1 - LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.3 describe food safety legislation
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22	Unit 1 - LO4 Know how food can cause ill health Unit 2 - LO3 Be able to cook dishes	AC4.5 describe the symptoms of food induced ill health
23	Unit 1 - LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.1 describe the structure of the hospitality and catering industry
24	Unit 1 - LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.2 analyse job requirements within the hospitality and catering industry
25	Unit 1 - LO1 Understand the environment in which hospitality and catering providers operate Unit 2 - LO3 Be able to cook dishes	AC1.3 describe working conditions of different job roles across the hospitality and catering industry
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27	Unit 1 - LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.1 describe the operation of the kitchen
28	Unit 1 - LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.2 describe the operation of front of house
29	Unit 1 - LO2: Understand how Hospitality and catering providers operate. Unit 2 - LO3 Be able to cook dishes	AC2.3 explain how hospitality and catering provision meet customer requirements
30	Unit 1 - LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.1 describe personal safety responsibilities in the workplace
31	Unit 1 - LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.2 identify risks to personal safety in hospitality and catering
32	Unit 1 - LO3 Understand how hospitality and catering provision meets health and safety requirements Unit 2 - LO3 Be able to cook dishes	AC3.3 recommend personal safety control measures for hospitality and catering provision
33	Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.1 review options for hospitality and catering provision
34	Unit 1 - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.2 recommend options for hospitality provision
35	End of Course	End of Course
36		
37		
38		
39		