

**Food Technology OVERVIEW 2020 – 2021 Level 2 Hospitality
Key Stage 4 Year 11**

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	
Autumn 1 Unit 2 working in the hospitality industry	Job roles within the hospitality industries		Working skills within the hospitality industries		Good and poor working skills on hospitality business and staff			
	Unit 6 will run alongside Unit 2. Unit 6 is based around practical lessons, planning and preparing different types of food using a range of ingredients							
	Inset 2 days	Teacher Assessment					Data Collection	
Autumn 2 Unit 2 working in the hospitality industry	Providing consistent and reliable service	Complying with legislative regulator service requirements	Creating a positive first impression with customers	Working effectively with customers and colleagues				
	Unit 6 will run alongside Unit 2. Unit 6 is based around practical lessons, planning and preparing different types of food using a range of ingredients							
	Inset 2 days	Teacher Assessment					Data Collection	
Spring 1 Unit 1 Introduction to the hospitality industry	The structure and service of the hospitality industry	Business ownership within the hospitality industry	Types of support given by other industries in the hospitality industry	Operational processes in the hospitality industry	Trends and issues affecting the hospitality industry and how the industry responds to these			
	Unit 6 will run alongside Unit 2. Unit 6 is based around practical lessons, planning and preparing different types of food using a range of ingredients						Exam Unit	Data Collection
Spring 2 Unit 6 planning, preparing, cooking and finishing food	Tools and equipment used to prepare food	Importance of the quality of food	Working in a safe and hygienic manner and storing food	Cooking and finishing food	Tools and equipment for cooking food	Finishing food	Reviewing food preparation, cooking and finishing practices and methods	
	Inset 1 day	Teacher Assessment				School Reports	Data Collection	
Summer 1	Reviewing food preparation, cooking and finishing practices and methods		Reviewing food preparation, cooking and finishing practices and methods					
				Practical Exam		Teacher Assessment	Data Collection	
Summer 2								
	Inset 1 day	Teacher Assessment		Written Exam		School Reports	Data Collection	
KEY	Topic taught	Staff Training	Teacher Assessment	Data	School Reports	Examinations		