

Key stage 4 – Hospitality & Catering GCSE

Aims and outcomes of the course	Topics covered
Understand the environment in which hospitality and catering providers operate	AC1.1 describe the structure of the hospitality and catering industry AC1.2 analyse job requirements within the hospitality and catering industry AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers
Understand how hospitality and catering provisions operate	AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements
Understand how hospitality and catering provision meets health and safety requirements	AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision
Know how food can cause ill health	AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health
Be able to propose a hospitality and catering provision to meet specific requirements	AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision

Understand the importance of nutrition when planning menus	<p>AC1.1 describe functions of nutrients in the human body</p> <p>AC1.2 compare nutritional needs of specific groups</p> <p>AC1.3 explain characteristics of unsatisfactory nutritional intake</p> <p>AC1.4 explain how cooking methods impact on nutritional value</p>
Understand menu planning	<p>AC2.1 explain factors to consider when proposing dishes for menus</p> <p>AC2.2 explain how dishes on a menu address environmental issues</p> <p>AC2.3 explain how menu dishes meet customer needs</p> <p>AC2.4 plan production of dishes for a menu</p>
Be able to cook dishes	<p>AC3.1 use techniques in preparation of commodities</p> <p>AC3.2 assure quality of commodities to be used in food preparation</p> <p>AC3.3 use techniques in cooking of commodities</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 use food safety practices</p>