

<b>Term 1 Content Autumn 1</b>	<b>Term 2 Content Autumn 2</b>	<b>Term 3 Content Spring 1</b>	<b>Term 4 Content Spring 2</b>	<b>Term 5 Content Summer 1</b>	<b>Term 6 Content Summer 2</b>	<b>Assessment</b>
<p>The Pearson BTEC Level 1 Introductory Award in Hospitality and Tourism is designed around practical skills and tasks that place an emphasis on learners demonstrating what they can do rather than what they know in theory. The Award offers a basic introduction to the hospitality and tourism sector and can be studied alongside other subjects.</p> <p>The first term will focus on working safely and hygienically in the Food Technology room, preparation for a practical and learning the basic skills of cookery. Each week will focus on a new basic cooking skill and will increase in complexity over time.</p> <p>This will incorporate:</p> <ul style="list-style-type: none"> <li>• Preparing food, e.g. weighing and measuring, chopping and peeling, using appropriate equipment, knife safety</li> <li>• Food cooking methods, e.g. baking, frying, grilling, boiling</li> <li>• Seasoning and tasting to ensure food is cooked properly</li> <li>• Following recipes, e.g. weights and measures, timings.</li> <li>• Correct temperatures, e.g. cooking hot food above 63 °C, ensuring food is cooked thoroughly</li> <li>• Presenting food, e.g. equipment, arranging food attractively, garnishing</li> <li>• Quality standard of dishes, e.g. appearance, colour, texture, taste</li> <li>• Working in a safe and hygienic manner to prevent cross contamination and food poisoning</li> </ul>			<p><b>Unit HT6: Serving Food and Drink</b></p> <p>Students will develop skills in serving food and drink safely and hygienically to customers in hospitality settings.</p> <p>In this unit you will:</p> <p><b>A</b> Provide food and drink service to customers safely and hygienically  <b>B</b> Communicate and prioritise activities when serving food and drink to customers.</p> <p>This will incorporate:</p> <ul style="list-style-type: none"> <li>• Handling food and drink safely during service and washing hands at appropriate times</li> <li>• Maintaining cleanliness of food and drink service area throughout service</li> <li>• Preparing the food and drink service area, including cleaning and organising service areas, laying tables</li> <li>• Drink types, e.g. coffee, hot chocolate, cold drinks, juices</li> <li>• Customer service skills including positive behaviour and attitude, active communication with customers, personal hygiene and appearance.</li> <li>• Dealing with customers’ special requirements and requests, e.g. allergies, religious requirements, requirements for people with disabilities.</li> </ul> <p>Students will set up a buffet-style service for providing food and drink for a party. They will prepare and maintain a service area for providing the food and drink safely and hygienically and will be observed demonstrating these skills by their teacher.</p>			<p>Each unit is finished with a real-life context scenario assessment. This is teacher evaluated in accordance with the assessment criteria and a grade is allocated for each unit.</p>
<p><b>Desired End of Year Outcomes</b></p>						
<p>Students will have completed unit HT6 of the Hospitality &amp; Tourism BTEC Level 1 Introductory. This will be used towards a qualification in this subject as well as towards their Vocational Studies BTEC Level 1 Introductory qualification.</p>						