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| **This half term : Skills, Knowledge and**  **Understanding to be developed:**  To understand Learning Objective 3 of Unit 1. They will understand how hospitality and catering provision meets health and safety requirements. Pupils will also demonstrate skills gained through preparing, cooking and presenting dishes. | **Key Terms to be learned this half term:**  Responsibilities, legislation, health, safety, regulations, RIDDOR, manual handling, protective, PPE, risks, personal safety, security, control measures. |

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| **Week 1 and 2 Learning Objectives etc:**  **LO3, AC3.1** describe the responsibilities from legislation to personal safety in the work place.  **Practical:**  Tortilla Toasties  Countess Pudding | | |  | **Objective assessments:**  Be able to answer exam on 3.1. | | **Homework:**  Complete booklet and exam question on 3.1. |
| **Week 3 and 4 Learning Objectives etc:**  **LO3, AC3.2** identify risks to personal safety in hospitality and catering.  **Practical**:  Cheesey Spirals  Raspberry and Apple Mini Muffins | | | APP 3.1 exam question | **Objective assessments:**  Be able to answer exam on 3.2 | | **Homework:**  Complete booklet and exam question on 3.2. |
| **Week 5 and 6 Learning Objectives etc:**  **LO3, AC3.3** recommend personal safety control measures for hospitality and catering provision.  **Practical:**  Toad in the Hole  Crème Brulee | | |  | **Objective assessments:**  Be able to answer exam on LO3. | | **Homework:**  Complete booklet and exam question on LO3. |
| **Week 7 Learning Objectives etc:**  **DIRT** – dedicated improvement reflection time  Practical:  Sweet and Sour | SA – exam questions on LO3. | | | **Objective assessments:**  Successfully improve book to best ability. |  |