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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 ToastiesCountess 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 SpiralsRaspberry 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 HoleCrème 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 timePractical:Sweet and Sour  | SA – exam questions on LO3. | **Objective assessments:**Successfully improve book to best ability. |  |