

Half term	Unit Title / Hyperlink to SOW	Description
9.1	Unit 1: Complete course Unit 2: Mini Mocks	<p>Unit 1:</p> <ol style="list-style-type: none"> 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry Unit 1 revision <p>Unit 2 Mini Mock Projects: leisure centre scenario</p> <ol style="list-style-type: none"> Menu planning <ol style="list-style-type: none"> Factors affecting menu planning How to plan production The skills and techniques of preparation, cooking and presentation of dishes <ol style="list-style-type: none"> How to prepare and make dishes Presentation techniques Food safety practices Evaluating cooking skills <ol style="list-style-type: none"> Reviewing of dishes <p>Assessment:</p> <ol style="list-style-type: none"> Unit 1: Knowledge Check: 1.1.2 and 1.1.3 Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. Review the dish.
9.2	Unit 1: Revision Unit 2 Mini Mocks	<p>Unit 1:</p> <ol style="list-style-type: none"> Unit 1 revision <p>Unit 2 Mini Mock Projects: Outdoor activity centre scenario</p> <ol style="list-style-type: none"> The importance of nutrition <ol style="list-style-type: none"> Understanding the importance of nutrition How cooking methods can impact on nutritional value The skills and techniques of preparation, cooking and presentation of dishes - <ol style="list-style-type: none"> How to prepare and make dishes Presentation techniques Food safety practices Evaluating cooking skills <ol style="list-style-type: none"> Reviewing own performance <p>Assessment:</p> <ol style="list-style-type: none"> Unit 1: Knowledge Check: 1.2.2 and 1.2.3 Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. Review own performance.
9.3	Unit 2: NEA	<p>Unit 2 - Hospitality and catering in action</p> <ol style="list-style-type: none"> The importance of nutrition <ol style="list-style-type: none"> Understanding the importance of nutrition How cooking methods can impact on nutritional value Menu planning <ol style="list-style-type: none"> Factors affecting menu planning How to plan production The skills and techniques of preparation, cooking and presentation of dishes <ol style="list-style-type: none"> How to prepare and make dishes Presentation techniques Food safety practices Evaluating cooking skills <ol style="list-style-type: none"> Reviewing of dishes Reviewing own performance

Half term	Unit Title / Hyperlink to SOW	Description
9.4	Unit 2: NEA	Unit 2 - Hospitality and catering in action <ol style="list-style-type: none"> 1. The importance of nutrition <ol style="list-style-type: none"> Understanding the importance of nutrition How cooking methods can impact on nutritional value 2. Menu planning <ol style="list-style-type: none"> Factors affecting menu planning How to plan production 3. The skills and techniques of preparation, cooking and presentation of dishes <ol style="list-style-type: none"> How to prepare and make dishes Presentation techniques Food safety practices 4. Evaluating cooking skills <ol style="list-style-type: none"> Reviewing of dishes Reviewing own performance
9.5	Unit 1: Revision	Unit 1 - The hospitality and catering industry <ol style="list-style-type: none"> Revise Unit 1
9.6	Unit 1: Revision	Unit 1 - The hospitality and catering industry <ol style="list-style-type: none"> Revise Unit 1 Unit 1 online exam Friday 12th June 2026 (PM Exam)