

Department	DT
Year	Yr13
Qualification	BTEC L3 Hospitality

BCHS Curriculum Map 2016-17

Term	Autumn Term 1								
Autumn 1	Topic	Unit 6 Importance of meal experience	Comparison of meal experience, methods of service, operational processes.	Review past experiences of organising and preparing layout of food and drink service.	Competent skills in providing food and drink	Product knowledge when providing food and drink service	Qualitative, Quantitative data.	Research methods & techniques	Data gathering
	Assessment		P1 assessment	M1 Assessment	P2 assessment		P3,P4, M2, D1 Assessment		
Autumn 2	Autumn Term 2								
Autumn 2	Topic	Review of food & drink provision	Presentations	Planning event	Planning event	Event	Review of event	Evaluation	
	Assessment		P5, M3, D2 assessment						

Spring 1	<u>Spring Term 2</u>						
	Topic	<u>Unit 12</u> What is Contemporary world food? Analyses of menus	Menu planning What is innovation?	Time planning	Evaluation Techniques	FPT1	FPT 2
	Assessment			P1 M1 assessment	P2 assessment		P3, M2, D1 assessment
Spring 2	<u>Spring Term 2</u>						
	Topic	Evaluation	Assessment of own skills	Assignment	Assignment	Assignment write up	
	Assessment					Final assessment of unit	
Summer 1	<u>Summer term 1</u>						
	Topic	<u>Unit 3</u> Providing Customer Service	Role of communication	Analysis of different communication methods	Presentations	Review of providing customer service	Assignment
	Assessment			P1 assessment	M1/D1 assessment	P2, M2, D2 assessment	Final assessment of all units

