



Elms Bank
School & College

Excellence for All

Catering and Hospitality Long Term Plan – Inspire KS5

Key Stage 5	Autumn A	Autumn B	Spring A	Spring B	Summer A	Summer B
Year 13	<p>Follow Health & Safety in a catering environment</p> <ul style="list-style-type: none"> • Health and safety • Personal Hygiene • Emergency Procedures 	<p>Introduction personal workplace skills</p> <ul style="list-style-type: none"> • Working as part of a team • Customer service 	<p>Preparing and displaying salads and sandwiches for service.</p> <ul style="list-style-type: none"> • PPE • Introduction to equipment • Making a range of sandwiches 	<p>Preparing and displaying salads and sandwiches for service.</p> <ul style="list-style-type: none"> • PPE • Introduction to equipment • Making a range of Salads 	<p>Basic food preparation and cooking</p> <ul style="list-style-type: none"> • Cooking methods • Preparing hot meals • Garnishes 	<p>Further development</p> <ul style="list-style-type: none"> • Menu development • Dish development • Record keeping