

KS4 HOSPITALITY & CATERING CURRICULUM OVERVIEW

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 10 HOSPITALITY & CATERING	Know how food can cause ill health <i>8 x practicals preparing and cooking a variety of dishes</i>	Understand the environment in which hospitality and catering providers operate <i>3 x practical lessons, various dishes</i>	Understand how hospitality and catering provision operate <i>3 x practical lessons, various dishes</i>	Understand how hospitality and catering provision meets health and safety requirements <i>3 x practical les-</i>	Be able to propose a hospitality and catering provision to meet specific requirements	Revision and External Exam

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 11 HOSPITALITY & CATERING	Nutrients, nutritional needs of specific groups, using a variety of cooking methods <i>Practicals – nutritionally balanced meals, practicing skills, cooking food using a variety of cooking methods</i>	Menu planning – factors to consider, environmental issues, needs of different customers, preparing a time plan <i>Practicals – nutritionally balanced meals, practicing skills, cooking food using a varie-</i>	Techniques in preparation and cooking commodities Presentation techniques <i>Practicals using a range of commodities</i>	Complete internally assessed course-work Exam technique and revision	Exam technique and revision where resit is required	Exam technique and revision where resit is required