

Key Stage 4: Hospitality and Catering Curriculum Map 2023-24

Prior Learning:

At KS3 the aim was for students to:

Build skills to enable as much independent work to produce practical items and share knowledge at GCSE level where possible to include:

- Health and Safety in the kitchen
- Knife skills
- Meals, snacks, treats that can be reproduced at home in line with Eatwell Guide
- Eatwell guide and nutrition
- Special diets
- Safe use of hob, grill, oven
- Job roles within the industry

Curriculum Intent: Catering and Hospitality Lessons will inspire our students of all ability and prior knowledge to have the versatility to learn skills for success. This will bring about the aspiration to use these in future education/ career choices or in everyday life (skills). Our students will become learned and able to discuss or physically demonstrate their new skills and knowledge, students will foster a developing understanding of teamwork, independence, self-belief, sustainability and future careers choices. Food and Cooking will offer an engaging and nurturing curriculum for students to develop skills and experience both awe and wonder. It is hoped that everyone will show a determination and responsibility for their own success

SMSC – Sustainability /Recycling / Climate Change / Revision linked to projects

ORACY – Discuss feedback, key words use in verbal /peer assessment/

LITERACY/NUMERACY/IT – Use of laptops for research written work using keywords

Cross curricular links – Maths, English, Art and Design, Science, DT

Year 10

	Autumn Term 1 7 weeks	Autumn Term 2 7weeks	Spring Term 1 6 weeks	Spring Term 2 6 weeks	Summer Term 1 6 weeks	Summer Term 2 7 weeks
Module Title	Understand Menu Planning	Unit. 2Controlled Assessment	Unit. 2Controlled Assessment	Unit. 2Controlled Assessment	Understand Hospitality Operations	Understand Hospitality Operations
Learning Focus	Theory: Environmental Health Officer Food Poisoning Kitchen Safety Personal Hygiene Practical:	Theory: 1.1 Understand the importance of nutrition when planning meals 1.2 Understand the importance of planning for special diets	Theory: 2.1 factors affecting menu planning 2,2 Environmental factors 1.3 Unsatisfactory nutrition	Theory: 3.1 Reviewing own performance Any outstanding prior work Practical: n/a	Theory: Revision and Preparation for Unit 1 exam	Theory: Revision and Preparation for Unit 1 exam

	Recipes to challenge target grades or better	Practical: Chosen dishes for assessment	1.4 cooking methods Practical: Assessment			
Careers Focus	Chef Job Roles		Work Experience Ideas		Apprenticeships	
Assessment	Exam and Practical		Exam (full)		Controlled Assessment	

Year 11					
	Autumn Term 1 7 weeks	Autumn Term 2 7 weeks	Spring Term 1 6 weeks	Spring Term 2 6 weeks	Summer Term 1 6 weeks
Module Title	<u>Controlled Assessment</u>	Controlled Assessment	<u>Controlled Assessment</u>	<u>Controlled Assessment</u>	
Learning Focus	Theory: Theory: Revision and Preparation for Unit 1 exam	Theory: Theory: Revision and Preparation for Unit 1 exam	Theory: Theory: Revision and Preparation for Unit 1 exam	Theory: Theory: Revision and Preparation for Unit 1 exam	Theory: Preparation / revision for any outstanding examination needs Practical: n/a
Careers Focus	Chefs and Types of Establishments		Back of House Job Roles		
Assessment	Controlled Assessment		Controlled Assessment		Final Exam