

## 2016/17 Curriculum Plan – GCSE Hospitality and Catering

	Half Term	Year 7	Year 8	Year 9	Year 10	Year 11
Autumn Term	1			An introduction to Hospitality and Catering. Practical tasks involve the safe and hygienic preparation of main meals and desserts	Controlled assessment. Students to complete the research section of their assignment	Controlled assessment. Students to complete any missing sections of their controlled assessment.
	2			To continue to develop an understanding of the hospitality industry. Practical tasks involve the techniques involved in preparing cakes and pastry products	Controlled assessment. Students to complete the research section of their assignment	Preparation for exams.
Spring Term	3			To build on the previous terms knowledge involved in planning and event. Practical tasks to develop culinary techniques	Controlled assessment. Students to complete the planning section of their assignment	Preparation for exams.
	4			To build on the previous terms knowledge involved in planning and event Practical tasks involve the techniques involved in preparing cakes and pastry products.	Controlled assessment. Students to complete the planning section of their assignment	Preparation for exams

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Summer Term	5			To build on the previous terms knowledge involved in planning and event	Controlled assessment. Students will focus in preparing for the practical element of the controlled assessment	Preparation for exams
	6			Practical's will be arranged to build specific skills required for the successful completion of their controlled assesment	Controlled assessment. Students to complete the evaluation section of their assignment	Preparation for exams
Useful Websites and Texts						