



2019/20 Curriculum Plan – Hospitality and catering

	Half Term	Year 9 (Level 1 / 2 Hospitality and catering)	Year 10 (Level 1 / 2 Hospitality and catering)	Year 11 (Level 1 / 2 Hospitality and catering)
Autumn	1	An introduction to Hospitality and Catering. Food Safety Know how food cause ill health. Practical tasks involve the safe and hygienic preparation of main meals and desserts	To build on year 9 and increase students' knowledge of environmental factors that affects a hospitality business. Practical's will be arranged to build specific skills required for the successful completion of their controlled assessment	To build on previous experience and increase students' knowledge of health and safety in the workplace and the operations within a hospitality business.
	2	To continue to develop an understanding of the food safety. Practical tasks involve the techniques involved in preparing cakes and pastry products	To build on previous knowledge to increase students' knowledge of environmental factors that affects a hospitality business. Practical's will be arranged to build specific skills required for the successful completion of their controlled assessment	Students to complete the controlled assessment (60% of their final mark)
Spring	3	To build on the previous terms knowledge and developing an understanding of nutrition and dietary needs. Practical tasks to develop culinary techniques	Controlled Assessment: Students to complete the first draft of their controlled assessment Practical tasks to develop culinary techniques	Exam Preparation: Students to work through the specification to gain theory knowledge
	4	To build on the previous terms knowledge and developing an understanding of nutrition and dietary needs. Practical tasks to develop culinary techniques	Controlled Assessment: Students to complete the first draft of their controlled assessment Practical tasks to develop culinary techniques	Exam Preparation: Students to work through the specification to gain theory knowledge

Summer	5	To build on the previous terms knowledge involved in planning a menu for a hospitality business. Practical's will be arranged to build specific skills required for the successful completion of their controlled assessment	Controlled Assessment: Students to complete the second draft of their controlled assessment Practical tasks to develop culinary techniques	Exam Preparation
	6	To build on the previous terms knowledge involved in planning a menu for a hospitality business. Practical's will be arranged to build specific skills required for the successful completion of their controlled assessment	Controlled Assessment: Students to complete the second draft of their controlled assessment Practical tasks to develop culinary techniques	Exam Preparation