

Curriculum Map Key Stage 4 - Hospitality and Catering

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
9 (65 hours)	4 C's of safety and hygiene Food poisoning bacteria signs and symptoms. Basic preparation and cooking skills	Hazard seeking and food preservation. Following recipes to produce a range of basic dishes	Investigating the hospitality and catering provision locally. Cooking dishes to suit a menu Including starters, mains and desserts	Understand how to meet the needs of customers when planning a menu Developing cooking skills to become more independent when following a recipe	Understand how dietary needs change through life Understand how cooking methods affect nutrition, taste and texture of foods.	Factors affecting choice including Social Economic and Seasonal influences. Cook to meet the needs of specific groups of people
10 (130 hours)	Be able to analyse, identify, explain and describe food-related causes of ill health, food poisoning bacteria sources and symptoms. Risks to food safety, control measures and food safety regulations.	Be able to prepare and cook a range of high risk dishes as well as the basic knife skills, different methods of cake making, yeasted doughs, pastry making and sauces. Planning and preparing skills developing	Be able to describe the functions of nutrients. Understand the effects of too much/too little if you don't follow a balanced diet. Produce and cook to time plans	Produce dishes using a range of commodities Understand form and function of a range of foods. Cook using a range of cooking methods and meeting the specific needs of a range of groups.	Understand the different types of establishment and the types of food each produce for their customers Be able to produce dishes for people with specific medical conditions	Understand the range of job roles and working conditions in the Hospitality and catering sector Be able to plan and cook menus for a given medical condition.
11 (130 hours)	Understand the environment in which the hospitality and catering industry operates Prepare, plan and cook three course meals	Understand how Hospitality and catering provision meets health and safety requirements Cook a range of main course dishes with all accompanying dishes/sauces	Controlled Assessment for Unit 2 - Hospitality and Catering in Action. Practical and coursework elements to be completed under timed conditions	Completion of controlled assessment. Revision of Unit 1 - The Hospitality and Catering Industry in preparation for final exam	Revision of Unit 1 - The Hospitality and Catering Industry in preparation for final exam	Final exam 1 paper 90 minutes

- Practical Assessments throughout in preparation for final controlled assessment.
- Use of full past papers - to develop skills in interpreting and answering written questions
- Controlled assessment Written Tasks
- Use of scenarios to teach holistically, areas of specific vocational content.