



## Hospitality & Catering - Long-term curriculum plan (2024-25)



	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Year 7						
Year 8						
Year 9						
Year 10	<p><b><u>Unit 1 LO4 Know how food can cause ill health</u></b>  <b>1.4.1</b> Food related causes of ill health  <b>1.4.2</b> Symptoms of signs of food related ill health  <b>1.4.3</b> Preventative control measures of food induced ill health  <b>1.4.4</b> The Environmental Health officer</p> <p><b><u>Unit 2</u></b>  <b>LO3 2.3</b> The skills and techniques of preparation, cooking and presentation of dishes: Knife skills, soups, salads, vegetable cuts, methods of cake making, yeast doughs, pastry making, sauces</p>	<p><b><u>Unit 2 LO1 To understand the importance of nutrition when planning meals.</u></b></p> <p><b>2.1.1</b> Understanding the importance of nutrition  <b>2.1.2</b> How cooking methods can impact on nutritional value  <b>2.2.1</b> Factors affecting menu planning  <b>2.2.2</b> How to produce a production plan</p> <p><b><u>Unit 2</u></b>  <b>LO3 2.3</b> The skills and techniques of preparation, cooking and presentation of dishes. Meat, fish, poultry, eggs, dairy, vegetarian alternatives</p>	<p><b><u>Unit 1 LO3: Understand the environment in which hospitality and catering providers operate</u></b></p> <p><b>1.1.1</b> Hospitality and catering providers  <b>1.1.2</b> Working in the Hospitality and Catering Industry  <b>1.1.3</b> Working conditions in the Hospitality and Catering Industry  <b>1.1.4</b> Contributing factors to the success of hospitality and catering provision</p> <p><b><u>Unit 2</u></b>  <b>LO3 2.3</b> The skills and techniques of preparation, cooking and presentation of dishes: Vegetarian, vegan dishes, dairy free, gluten free, low fat</p>	<p><b><u>Unit 1 LO2: Understand how hospitality and catering providers operate</u></b></p> <p><b>1.2.1</b> The operation of front and back of house  <b>1.2.2</b> Customer requirements in hospitality and catering  <b>1.2.3</b> Hospitality and catering provision to meet specific requirements</p> <p><b><u>Unit 2</u></b>  <b>LO3 2.3</b> The skills and techniques of preparation, cooking and presentation of dishes. Meat, fish, poultry, eggs, dairy, cereals, rice, pasta, flour, fruit and vegetables.</p>	<p><b><u>Unit 1</u></b>  <b>Scenario 1 (7 hours)</b>  <b>Case study</b></p> <p><b><u>Unit 2</u></b>  <b>2.3</b> The skills and techniques of preparation, cooking and presentation of dishes</p>	<p><b><u>Unit 1</u></b>  <b>Scenario 2 (8 hours)</b>  <b>Case study</b></p> <p><b><u>Unit 2</u></b>  <b>2.3</b> The skills and techniques of preparation, cooking and presentation of dishes</p>



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			diets, healthy school meals.			
<b>Year 11</b>	<b><u>Unit 2 Controlled Assessment</u></b> <b>2.1 The importance of nutrition</b> Task 1 (2.1 The importance on nutrition) <b>2 hours</b> <b>2.3 The skills and techniques of preparation, cooking and presentation of dishes</b>	<b><u>Unit 2 Controlled Assessment</u></b> <b>2.2 Menu planning</b> Task 2 (2.2 Menu planning) <b>3 hours</b> <b>2.3 The skills and techniques of preparation, cooking and presentation of dishes</b>	<b><u>Unit 2 Controlled Assessment</u></b> <b>2.3 The skills and techniques of preparation, cooking and presentation of dishes</b> Task 3 (2.3 The techniques and preparation, cooking and presentation of dishes)	<b><u>Unit 2 Controlled Assessment</u></b> <b>2.4 Evaluating cooking techniques</b> Task 4 (Evaluating cooking techniques)	<b>Topic revision</b> <b>Exam technique and skills</b>	