

KS3 YEAR 7

Hospitality & Catering – 18 Weeks

- Sensory analysis
- Healthy Eating
- World food

Review

Final Practical Assessment
Final Theory Test
Final STEP work



16,17,18

Environmental Considerations

- Fair trade
- Food Miles
- Carbon footprint
- The 3 R's
- Food provenance
- Farming
- Climate change

- Nutrition – Introduction
- Cooking methods – Potato experiment



13,14,15

2nd Practical Assessment
2nd Theory Test
2nd STEP task

Fruit Salad , Pizza Toast,
Soup
Pasta, Pasties
Curry, Bread
Stew, Egg Fried Rice
Muffins, Cakes, Experiment.



Preparation and Cooking skills / Techniques (developing over the 18 weeks)

- Knife skills
- Boiling, simmering, peeling,
- Weighing, measuring, baking, slicing, dicing, sifting, frying, glazing, rolling,, rubbing in...

10,11,12

- Eatwell Plate
- World food
- Sensory analysis
- Seasonal Food - commodities



First Practical Assessment – (Cooker Test)
First Theory Test
First STEP work

7,8,9



4,5,6

- Hygiene
- Health and Safety
- Food Storage, Poisoning
- Healthy Eating
- The Hospitality and Catering Industry



Week 1,2,3

Curriculum Road Map for Food Tech



Environmental Considerations

- Fair trade
- Food Miles
- Carbon footprint
- The 3 R's
- Food provenance
- Farming
- Climate change

KS3 YEAR 8

Hospitality & Catering – 18 Weeks

16,17,18

Preparation and Cooking skills / Techniques (developing over the 18 weeks)

- Knife skills
- Pastry, handling raw meat, sauteing grating, filleting
- Weighing, measuring, baking, slicing, dicing, sifting, frying, glazing, rolling,, crimping, meting.....

Final Practical Assessment
Final Theory Test
Final STEP work

13,14,15

2nd Practical Assessment
2nd Theory Test
2nd STEP task



- Healthy Eating | Diet through the life stages
- Nutrition
- Wellbeing and Diet
- Lifestyle Choice

10,11,12



- Food Choice
- Special Dietary Requirements
- Allergies and Intolerances
- Presentation techniques



Responsive Teaching
Reteach, Revisit and Enrich

7,8,9

- Eatwell Plate
- World food
- Sensory analysis
- Seasonal Food - commodities

First Practical Assessment – (Cooker Test)
First Theory Test
First STEP work

- Pasta, Victoria Sponge, Kebabs, Bread, Chinese Stir Fry, Tikka Masala, Pizza, Chocolate Brownies, Bolognese Sauce, Shortcrust pastry tarts, French tarts (Puff)
- Tunnocks Tea Cake Challenge
- Potato Experiment

4,5,6



- Hygiene
- Health and Safety
- Food Storage, Poisoning, ill health
- Healthy Eating
- The Hospitality and Catering Industry

Week 1,2,3

Curriculum Road Map for Food





KS3 YEAR 9

Hospitality & Catering – 18 Weeks

Responsive Teaching
Reteach, Revisit and Enrich



KS4

- Success criteria for businesses
- Accolades and awards
- Factors affecting the H & C industry
- Design your own business – Menu planning (Special dietary requirements)

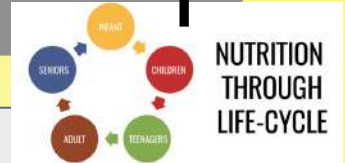
16,17,18

Final Practical Assessment
Final Theory Test
Final STEP work

- Sensory Analysis
- Cooking Methods



13,14,15



- Careers – Job Roles
- Hospitality and Catering Industry – Provision
- Working Conditions

- Healthy Eating
- Nutrition – Macro, Micro nutrients
- Diet through the life stages
- Special Diets



10,11,12

2nd Practical Assessment
2nd Theory Test
2nd STEP task

- Preparation and Cooking skills / Techniques (developing over the 18 weeks)**
- Higher level skills , multiple combined techniques.
 - Pastry, handling raw meat, sauteing grating, filleting
 - Weighing, measuring, baking blind, slicing, dicing, sifting, frying, glazing, rolling,, crimping, meting, Baine Marie, poaching, dicing



7,8,9

- Wedges and Salsa, Riata & Chutney, Chicken Fajitas, Burgers, Pizza, Bread, Palmiers, Italian Meatballs, Risotto, Choc Cookies
- Invention Test
- Potato Experiment



4,5,6



- Hygiene
- Health and Safety
- Food Storage, Poisoning
- Healthy Eating
- The Hospitality and Catering Industry



First Practical Assessment – (Cooker Test)
First Theory Test
First STEP work

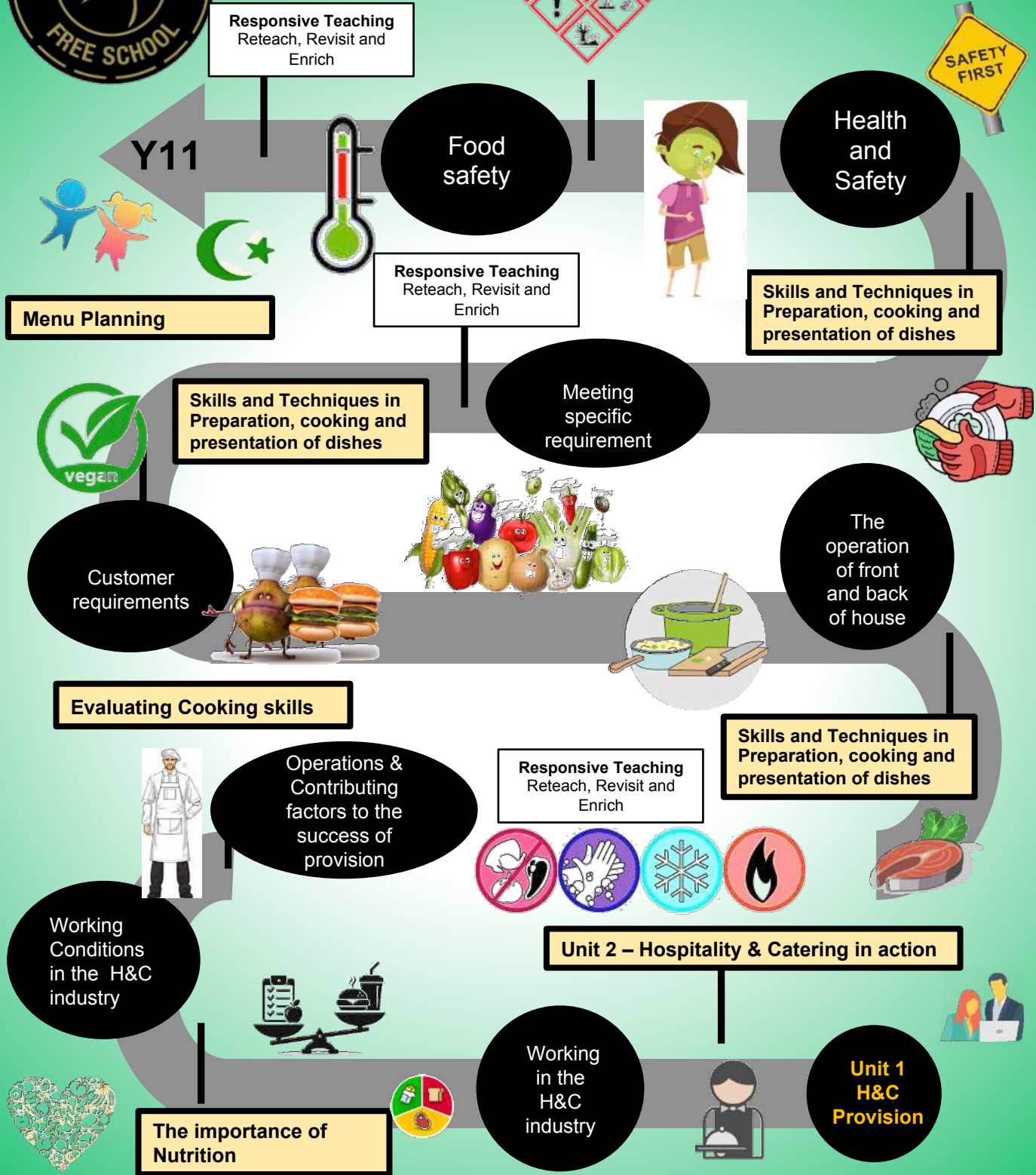
Week 1,2,3



Curriculum Road Map for Food



KS4 YEAR 10



Curriculum Road Map for Hospitality and Catering



KS4 YEAR 11

SUCCESS



Further Education, Apprenticeships, Employment

Final Exams - June



REVISE



Y11 Mocks

REVISE



Health and Safety Food Safety

Y11 Mocks



Meeting specific requirements – i.e Dietary needs, Customer trends, Competition,

Front of House / Back of House Customer requirements

Responsive Teaching Reteach, Revisit and Enrich



Unit 1 Hospitality & Catering Provision

H&C Operations – Success and Failure – Reasons why business do or do not do well

Working and working conditions in the H&C industry



Responsive Teaching Reteach, Revisit and Enrich

Unit 2 - 3 Hour practical Exam / January / February Coursework complete - Feb

Skills and Techniques in Preparation, cooking and presentation of dishes



Menu Planning

Evaluating Cooking skills



Skills and Techniques in Preparation, cooking and presentation of dishes

Unit 2 – Hospitality & Catering in action

The importance of Nutrition



Curriculum Road Map for Hospitality and Catering