



KS4 Hospitality and Catering– Curriculum at a glance

	AUTUMN TERM	SPRING TERM	SUMMER TERM
Hospitality and Catering	Introduction to course and grading system	Hygiene and food safety	Hospitality industry and types of provisions
Year 10	Macronutrients and micronutrients Methods of cooking Practicals: <ul style="list-style-type: none"> • English Breakfast • Knife Skills • Bread Rolls • Pasta • Pizza • Burger 	Food poisoning and preventing contamination Environmental Health and careers Mock exams Practicals: <ul style="list-style-type: none"> • Deboning a chicken • Pastry • Chicken wings • Knife Skills • Panna Cotta 	Financing and marketing of restaurants and hotels Employment and safety laws NEA Practical Practicals: <ul style="list-style-type: none"> • Lasagna • Seafood • Sticky Toffee Pudding
Year 11	Revising macro and micronutrients Refresher practical's Mock unit 2 in November	NEA live task Theory sessions: <ul style="list-style-type: none"> • Employment and safety laws • Types of provision • The Environmental Officer • Client needs • Finance and Marketing 	All lessons will focus on revision for final written exam.