



KS4

Hospitality & Catering Key Stage 4 Curriculum Overview

Autumn Term

Spring Term

Summer Term

Year 10

1.1 – Autumn 1

- Hospitality and catering providers
- The structure of the industry
- Types of food service
- Hospitality standards and ratings
- Supply and demand of staff
- Jobs roles
- Kitchen brigade
- Front of house
- Housekeeping
- Personal attributes for working in the industry
- Training to work in the industry
- Employment rights and contracts
- Working hours and rates of pay
- Remuneration
- Holiday entitlement
- Pension
- Contributing factors to the success of hospitality and catering provisions – costs, prices, profit, economy, trends, media, political factors

1.2 – Autumn 2

- The operation of the front and back of house
- Workflow
- Materials
- Stock control
- Dress code

1.3– Spring 1

- Health and safety in hospitality and catering provision
- Safety and security in front and back of house
- Laws about personal safety
- Risks and control measures for staff, customers and suppliers
- Food safety legislation

1.4– Spring 2

- Food-related causes of ill health
- Food allergies and intolerances
- Preventative control measures for food-induced ill health
- The Environmental Health Officer

2.1

- The Eatwell Guide and Dietary Guidelines with general principles of a healthy diet, following on from year 8 and 9 information studied
- Nutrients and functions in the body
- Protein – functions, sources, deficiency, excess
- Carbohydrate – functions, sources, deficiencies, excess
- Fats – functions, sources, excess and diet related illnesses from excess
- Vitamins – functions, sources, deficiency, excess and effect of cooking/preparation
- Minerals – functions, sources, deficiency, excess
- Special diets for different food choices and medical conditions
- Nutritional needs for different activity levels
- How cooking methods affect nutrients in food

2.2

- Factors affecting meal planning
- Menus and menu styles
- Food, environment and climate change
- Carbon footprint of production

	<ul style="list-style-type: none"> • Equipment • Food safety • Documentation • Customer requirements – needs, requirements and expectations • Customer rights, equality and inclusion • Provision to meet specific requirements • Good customer service • Customer trends • Dietary requirements • Leisure requirements • Business/corporate requirements • Local residents 		<ul style="list-style-type: none"> • Planning menus to have minimal impact on the environment • Meeting customer needs • Organoleptic properties <p>2.3 – Summer 2</p> <ul style="list-style-type: none"> • How to prepare and make dishes • Preparation techniques – basic, medium, complex • Knife techniques • Cooking methods • Presentation techniques • Food safety practices • Evaluating cooking skills
Year 11	<ul style="list-style-type: none"> • Recap on health and nutrition, meal planning, meeting needs of the customer, cost, food safety • Introduction to the coursework requirements • Research and note making to prepare for the coursework • Planning dishes for practical work • Writing up coursework • Practical work • Practical exam preparation for Spring term 	<ul style="list-style-type: none"> • Evaluation techniques • Sensory analysis • Writing up own work • Preparing for a practical exam • Practical exam will take place • Pupils will write up practical and evaluations <p>Revision of unit 1 will begin when coursework is completed</p>	Revision and exam technique