



KS4 Curriculum Overview - Hospitality and Catering

Your child will learn about the hospitality and catering industry, develop their knowledge of nutrition and their skills and understanding of food preparation and cooking.

Term	Year 10	Year 11
Autumn 1	Unit 1.4 Food Safety: <ul style="list-style-type: none"> Food related ill health Food legislation The environmental health officer 	Nutrition revision: <ul style="list-style-type: none"> Functions of nutrients Nutritional needs Impact of cooking on nutrients
Autumn 2	Unit 1.1 - Hospitality and catering provision: <ul style="list-style-type: none"> Hospitality and catering providers Working in the industry Factors contributing to success Developing practical skills 	NEA: <ul style="list-style-type: none"> Meeting nutritional needs How cooking methods can impact on nutritional value Factors affecting menu planning
Spring 1	Unit 1.3 Health and safety in the industry: <ul style="list-style-type: none"> Health and safety in hospitality and catering Food safety Developing practical skills 	NEA cont: <ul style="list-style-type: none"> How to plan production Preparation, cooking and presentation of dishes Evaluating dishes and own performance
Spring 2	Unit 1.2 How providers operate: <ul style="list-style-type: none"> The operation of the front and back of house Customer requirements Developing practical skills 	Revision: <ul style="list-style-type: none"> Hospitality and catering provision Factors affecting success
Summer 1	Nutrition and menu planning: <ul style="list-style-type: none"> The importance of nutrition How cooking methods can impact on nutritional value Factors affecting menu planning How to plan production 	Revision: <ul style="list-style-type: none"> Food safety Health and safety How providers operate
Summer 2	Mock NEA: <ul style="list-style-type: none"> Meeting nutritional needs Preparation, cooking and presentation of dishes Evaluating dishes and own performance 	GCSE Public Examinations

Through the study of hospitality and catering your child will be expected to develop the following knowledge, skills and understanding:

Understanding of Nutrition	Knowledge of the industry	Preparation, cooking and presentation skills
<ul style="list-style-type: none"> Nutritional needs Effects of cooking on nutrients 	<ul style="list-style-type: none"> How the industry operates Hospitality and catering provision 	<ul style="list-style-type: none"> Cooking a range of dishes Developing practical skills

Parents can support their child by helping them prepare ingredients for practicals and encouraging them to regularly check Google classroom for ingredients, homework and coursework deadlines. Assessment revision resources will also be uploaded to the classroom.