

SUBJECT Hospitality & Catering KS3

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	Area of Study: Develop basic understanding of nutrition and healthy eating principles.	Area of Study: Develop basic understanding of nutrition and healthy eating principles.	Area of Study: Develop basic understanding of nutrition and healthy eating principles.	Area of Study: This will be a repeat of Autumn 1 – 3 due to the rotation	Area of Study:	Area of Study:
	Content: Develop culinary skills in the kitchen to design, prepare and make a range of well-balanced food products.  Using catering equipment in a safe and hygienic way.  Understand the importance of the Eatwell Guide reflecting on their own daily habits.  Begin to understand meat safety and cross contamination	Content: Develop culinary skills in the kitchen to design, prepare and make a range of well-balanced food products  Using catering equipment in a safe and hygienic way.  Understand the importance of the Eatwell Guide reflecting on their own daily habits.  Begin to understand meat safety and cross contamination	Content: Develop culinary skills in the kitchen to design, prepare and make a range of well-balanced food products  Using catering equipment in a safe and hygienic way.  Understand the importance of the Eatwell Guide reflecting on their own daily habits.  Begin to understand meat safety and cross contamination	Content: .	Content: .	Content:

### **Support at home**

BBC Bitesize <a href="https://www.bbc.co.uk/bitesize/guides/z8rgw6f/revision/1">https://www.bbc.co.uk/bitesize/guides/z8rgw6f/revision/1</a>	Keep E-Book up to date Ensure all pages in the E book are completed.
Assessments: Low stakes ongoing assessment in all lessons. Assessment of design skills & practical skills & understanding of theory work	Careers in the Curriculum: Discuss possible career progression from H&C from EHO to a NPD. Looking at the key words Hospitality and Catering and understanding the differences between the two for a career in the industry



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 8	Area of Study: Develop understanding of nutrition and healthy eating principles.	Area of Study: Develop understanding of nutrition and healthy eating principles.	Area of Study: Develop understanding of nutrition and healthy eating principles.	Area of Study: This will be a repeat of Autumn 1 – 3 due to the rotation	Area of Study:	Area of Study:
	Content: Understand the importance of target groups and dietary needs for each group.  The impact of cooking methods on nutritional value  Learn how to work safely in the kitchen & use a range of tools and equipment to make a range of practical's. Including designing and making a main meal to reflect their customer dietary needs.	Content: Understand the importance of target groups and dietary needs for each group.  The impact of cooking methods on nutritional value  Learn how to work safely in the kitchen & use a range of tools and equipment to make a range of practical's. Including designing and making a main meal to reflect their customer dietary needs.	Content: Understand the importance of target groups and dietary needs for each group.  The impact of cooking methods on nutritional value  Learn how to work safely in the kitchen & use a range of tools and equipment to make a range of practical's. Including designing and making a main meal to reflect their customer dietary needs.	Content:	Content:	Content:

## Support at home

BBC Bitesize <a href="https://www.bbc.co.uk/bitesize/guides/z7yttv4/revision/1">https://www.bbc.co.uk/bitesize/guides/z7yttv4/revision/1</a>	Keep E-Book up to date Ensure all pages in the E book are completed.
<b>Assessments:</b> Low stakes ongoing assessment in all lessons. Assessment of design skills & practical skills & understanding of theory work	
<b>Careers in the Curriculum:</b> Discuss possible career progression from H&C. Project is set as if working for a client with links to professional practice.	



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Year 9</b> H&C Specialism	Area of Study: The impact of cooking methods on nutritional value	Area of Study: The impact of cooking methods on nutritional value and menu planning	Area of Study: Menu planning and presentation techniques	Area of Study: Menu planning and presentation techniques	Area of Study: H&C industry and food related causes of ill health	Area of Study: H&C industry and food related causes of ill health
	Content: Use a range of tools and equipment to make a variety of practicals.  Learn a range of techniques to communicate your design ideas  Understand how cooking methods affect nutritional value	Content: Use a range of tools and equipment to make a variety of practicals.  Learn a range of techniques to communicate your design ideas  Understand how cooking methods affect nutritional value  How to plan a menu that meets customer needs	Content: Use a variety of tools and equipment to show a range of high skills  Learn what it takes to have a 'high skilled' dish.  How to plan a menu that meets customer needs  Understand the importance of presentation and styling techniques	Content: Use a variety of tools and equipment to show a range of high skills  Learn what it takes to have a 'high skilled' dish, including planning a main meal with accompaniments  How to plan a menu that meets customer needs reflected in a time plan  Understand the importance of presentation and styling techniques	Content: Learn what is required to work in the industry and the differences between the Hospitality industry and Catering industry.  Understand the causes of food-related ill health  Explore career opportunities within the industry	Content: Learn what is required to work in the industry and the differences between the Hospitality industry and Catering industry.  Understand the causes of food-related ill health  Explore career opportunities within the industry  Plan and prepare a two-course meal plus accompaniments

## Support at home

BBC Bitesize <a href="https://www.bbc.co.uk/bitesize/guides/z23yfcw/revision/1">https://www.bbc.co.uk/bitesize/guides/z23yfcw/revision/1</a>	Keep booklet up to date Ensure all pages in their booklet is completed.
<b>Assessments:</b> Low stakes ongoing assessment in all lessons. Assessment of design skills & practical skills & understanding of theory work. AP3 assessment will include a written assessment of all content covered in the year.	<b>Careers in the Curriculum:</b> Discuss possible career progression from H&C. Links to professional practice within lessons. Virtual career springboard sessions with celebrity chefs

SUBJECT H&C KS4

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Area of Study: Hospitality & Catering industry and job requirements and working conditions	Area of Study: Operations of the kitchen, front of house and meeting customer requirements	Area of Study: Time plan and high skilled dishes	Area of Study: Presentation techniques and health and safety for employers and employees	Area of Study: Food related causes of ill health and food allergies and intolerances	Area of Study: Practise NEA – H&C in action
	Content: Understand the structure and job requirements for the industry. Including the factors affecting the success of H&C providers  Producing practical's using a range of cooking techniques	Content: Understand the importance of the operational activities in a kitchen and front of house.  Meet customer needs, requirements and expectations within the industry by designing a main meal with accompaniments using a range of cooking techniques.	Content: Understand what it takes to make a high skilled practical dish using a range of cooking techniques and methods  Master techniques for completing a time plan successfully	Content: Use a range of presentation techniques to style food dishes  Understand the laws for the H&C industry and the risks and control measures to be put into place	Content: Learn the importance of causes of food related ill health and food allergies.  Plan and prepare a two course meal with accompaniments showing a range of high skills following a successful time plan	Content: Understand the nutritional needs of specific groups of people including environmental issues and menu planning  Learn a range of nutrients including unsatisfactory and excessive nutritional intake

### **Support at home**

BBC Bitesize <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxy">https://www.bbc.co.uk/bitesize/subjects/zbtvxy</a>	Keep booklet / NEA folder up to date Ensure all pages in the booklet or NEA folder are completed.
Assessments: Low stakes ongoing assessment in all lessons. Assessment of practical skills & understanding of theory work. AP3 will be based on a written paper as per the L1/L2 assessment	Careers in the Curriculum: Discussions throughout the year especially AUT 1 and 2. NEA is set as if working for a client with links to professional practice.



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 11	Area of Study: Practise NEA	Area of Study: NEA	Area of Study: NEA	Area of Study: Revision	Area of Study: Revision	Area of Study:
	Content:  Learn a range of nutrients including unsatisfactory and excessive nutritional intake.  Design and plan a high level skilled practical; 2 course meal with accompaniments	Content:  Nutrients and the nutritional needs of specific groups of people.  Impact of cooking methods on nutritional value  Menu planning meeting customer needs	Content:  Menu planning and environmental issues  The productions of dishes for a menu reflected in a time plan  Design and plan a high level skilled practical; 2 course meal with accompaniments	Content:  Revise for written exam  .	Content:  Revise for written exam	Content:

## Support at home

BBC Bitesize <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyv">https://www.bbc.co.uk/bitesize/subjects/zbtvxyv</a>	Keep E-Book up to date Ensure all pages in the NEA are up to date and interim deadlines are met
<b>Assessments:</b> Only generic feedback can be supplied during the NEA. NEA will be marked and sent to the exam board for moderation. NEA is worth 60% of the final grade Written paper sat in the summer is worth 40% of the final grade.	
<b>Careers in the Curriculum:</b> Discuss possible career progression from H&C. NEA is set as if working for a client with links to professional practice.	

SUBJECT Food Science and Nutrition KS5

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Year 12</b>	Area of Study: Food Safety and preparation and cooking techniques	Area of Study: Nutrition and nutritional needs of humans	Area of Study: NEA	Area of Study: NEA. Nutritional needs of specific groups and diets	Area of Study: Revision	Area of Study: Current issues in food science and nutrition
	<p>Content: Understand the importance of food safety and to be able to analyse the risks associated with food safety</p> <p>Use a variety of tools and equipment to show a range of high skills</p> <p>How to plan a menu that meets customer needs reflected in a time plan</p> <p>Learn what it takes to have a 'high skilled' dish, including planning a main meal with accompaniments</p>	<p>Content: Understanding properties of Nutrition including how nutrients are structured and the food production methods on nutritional value.</p> <p>Learn the functions of nutrients in the human body and to be able to explain characteristics of unsatisfactory nutritional intake.</p> <p>Understand the importance of presentation and styling techniques</p>	<p>Content: LO1- Understand the importance of food safety</p> <p>LO2- Understand properties of nutrients</p> <p>LO3- Understand the relationship between nutrients and the human body</p> <p>LO4 Be able to plan nutritional requirements</p>	<p>Content: Learn the importance of analyse nutritional needs of specific groups and how different situations affect nutritional needs.</p> <p>Be able to plan nutritional requirements and evaluate the fitness for purpose of diets.</p> <p>LO5- plan production of complex dishes (3 course meal with accompaniments)</p> <p>LO6- cook complex dishes. Use tools and advanced techniques in preparation of commodities</p>	<p>Content: Revision for written exam unit 1.</p> <p>Exam topics covered from AUT 1- SPRING 2</p>	<p>Content: Analyse current issues within the industry</p> <p>Plan and manage a research project</p>

### **Support at home**

Food safety and nutrition	NEA
Support with time management Reading around the subject Building upon their practical skills at home making a range of complex dishes	Support with time management Ensuring all interim deadlines are met. Practising plating techniques and presentation styles



## Assessments:

Low stakes ongoing assessment in all lessons. Assessment of practical skills & understanding of theory work.  
Only generic feedback can be supplied during the NEA. NEA will be marked and sent to the exam board for moderation.  
NEA is worth 50% of the certificate grade and exam 50%

## Careers in the Curriculum:

Discussions throughout the year especially AUT 2.  
NEA is set as if working for a client with links to professional practice.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Years 13</b>	Area of Study: NEA - Current issues in food science and nutrition.	Area of Study: NEA - Current issues in food science and nutrition.	Area of Study: NEA and ensuring food is safe to eat.	Area of Study: Ensuring food is safe to eat.	Area of Study: Revision	Area of Study:
	Content: Analyse current issues within the industry.  Plan and manage a research project.	Content: Analyse current issues within the industry.  Plan and manage a research project.  Analysing data and evaluating a research project.	Content: Analysing data and evaluating a research project  Understand how micro-organisms affect food safety and how food can cause ill health.	Content: Understand how food safety is managed in different situations and the control measures used to minimise these risks.	Content:  Revise for written exam	Content:

### **Support at home**

Reading around the subject from the textbook list	Ensuring all interim deadlines are met and able to complete primary and secondary research dependent on the current affair chosen for NEA
<b>Assessments:</b> Only generic feedback can be supplied during the NEA. NEA will be marked and sent to the exam board for moderation.	<b>Careers in the Curriculum:</b> Discussions regarding current issues within the industry, NEA is purely focused on this.