

Curriculum Sequencing KS3

The Hospitality and catering curriculum has been carefully considered to ensure students understand and can demonstrate the skills needed in order to work safely in the kitchen while producing a wide range of multicultural nutritional balanced dishes.

Curriculum Sequencing KS4

The Hospitality and catering curriculum is sequenced to engage students with a broad and diverse range of practical's, as well as imbedding knowledge on how different groups of people have different dietary requirements.

Year Group	HT1	HT2	HT3	HT4	HT5	HT6	Notes
7	<p>Health Lunch box - This unit students will be introduced to the Hospitality and Catering industry with really focus on practical skills and learning about nutrients with the use of the eat well plate. Students will learn a range of basic skills. Including Knife skills, use of equipment, such as Hob and oven as well as being able to identify equipment and commodities.</p> <ol style="list-style-type: none"> 1. Health and safety - Understand Health and Safety in the Kitchen 2. Eatwell plate 3. Knives skills and salsa 4. Quesadillas 5. Sausage rolls 6. Tomato soup 7. Christmas practical (truffles) 8. Savoury Muffins 9. Pasta salad 			<p>Great Salford Bake off This unit students will be introduced to the Hospitality and Catering industry with really focus on practical skills and learning about Baking techniques and terminology</p> <ol style="list-style-type: none"> 1. Flapjack 2. Easter practical (scotch egg) 3. Scone 4. Carrot cake 5. Apple crumble 6. Victoria Sponge 7. Triffin 8. Afternoon tea 			<p>Links to GCSE Content – Preparation techniques</p> <p>Pupils will Learn about healthy eating, using a wide range of fruits and vegetables which they may not have encounter before</p> <p>New skills and techniques along with different cooking methods</p> <p>Looking at food served in an afternoon tea style</p>
8	<p>Food from Around the world</p> <p>This unit students will be introduced to the Hospitality and Catering industry with really focus on practical skills and learning about multi cultural foods and how they are transported around the world as well as food miles. Students will learn a range of skills. Including Knife skills, use of equipment, such as Hob and oven as well as being able to identify equipment and commodities. Each of the dishes the students produce will have a link to a different country and students will have a portfolio of dishes they will be able to produce later in life.</p> <ol style="list-style-type: none"> 1. Health and safety. intro 2. Food miles 3. Mac cheese 4. Fajitas Thai butternut squash 5. Fried rice 6. Christmas practical (mince pies) 7. Curry 8. Pizza 9. Sensory analysis 10. Cheese and onion pasties 11. Easter practical (egg nests) 12. Kofta 13. Paella 14. Tiramisu 15. Chicken kebabs 16. Cinnamon rolls 						<p>Links to GCSE Content – Cooking Techniques.</p> <p>Multi cultural foods using a large range of new ingredients and spices.</p> <p>Looking at different cooking styles used in different cultures and special celebratory meals eaten from different countries and beliefs</p> <p>Food Service - family service and plated service.</p>

9	Content	<p>Restaurants</p> <p>This unit students will be introduced to the Hospitality and Catering industry with really focus on practical skills and learning about food safety and food poisoning. Pupils will also start to understand the different roles within the kitchen. (kitchen brigade) Students will learn a range of high level skills. Students will recap on prior preparation and cooking skills as well as working on a range of more challenging skills and learn high level knife skills.</p> <ol style="list-style-type: none"> 1. Health and safety. 4 C's 2. Food poisoning 3. Vegetable minestrone soup 4. Burrito + guacamole 5. Chow mien 6. Mushroom risotto 7. Christmas practical (chocolate log) 8. Chickpea & spinach Curry 9. Meatball Sub 10. Kitchen brigade 11. Cottage pie 12. Easter practical (crème egg brownie) 13. Fish and chips 14. Steamed dumplings 15. Bread crumb chicken burger 16. Roasted peri peri chicken couscous salad 17. Breakfast wrap 18. Pastel de nata 					<p>Looking at special diets from Vegan to lactose</p> <p>Giving pupils an opportunity to develop a range of dishes they can create for people with deity requirements.</p> <p>Understand Food Poisoning and how they can stop this from occurring.</p>	
10	Content	<p>Unit 1 LO1: Understand the environment in which hospitality and catering providers operate.</p> <p>Gain an understanding of the different types of establishments and the types of foods that the produce for customers.</p> <ul style="list-style-type: none"> • describe the structure of the hospitality and catering industry • be aware of and be able to describe the job roles and working conditions. • explain the factors affecting the success of providers 	<p>Unit 1 LO2: Understand how Hospitality and catering providers operate.</p> <p>AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p>	<p>Unit 1 LO3: Understand how Hospitality and catering provision meets health and safety requirements</p> <p>AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision</p>	<p>Unit 1 LO4 - Know how food can cause ill health</p> <p>Candidates should be aware of and be able to analyse, identify explain or describe:</p> <ul style="list-style-type: none"> • food-related causes of ill health • common types of food poisoning • symptoms of food induced ill health • food safety hazards in different situations • risks to food safety • control measures • food safety regulations 	<p>Unit 1 LO5: Be able to propose a hospitality and catering provision to meet specific requirements.</p> <p>AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision</p>	<p>Revision and Exams</p>	<p>The applied purpose of the unit is for learners to use their knowledge and understanding of the hospitality and catering industry in order to propose new hospitality and catering provision to meet specific needs.</p> <p>Looking at different styles of hospitality and Catering establishments. Understand about different style of food service</p> <p>Roles and responsibilities within the hospitality and catering industry</p>
KS4	Content	<p>Unit 2 LO3 Be able to cook dishes. Developing and improving skills learnt at KS3.</p> <p>Basic skills would be taught this first term: • knife skills e.g. soups, salads, vegetable cuts • methods of cake making • yeast doughs • pastry making • sauces With emphasis on food safety and hygiene</p> <p>Producing dishes using a range of commodities: • meat • fish • poultry • eggs • dairy • vegetarian alternatives</p>						

		Presentation techniques and accompaniments for a range of dishes including: o vegetarian, vegan dishes o dairy free o gluten free o low fat diets o healthy school meals		
1 1	Content	Unit 2 LO1: Understand the importance of nutrition when planning meals AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value	Unit 2 LO2: Understand menu planning AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer need AC2.4 plan production of dishes for a menu	NEA Unit 2 . The applied purpose of the unit is for learners to safely plan, prepare, cook and present nutritional dishes Understanding about different special diets How to plan a menu for an event.