

## Hospitality & Catering Dept. Curriculum Map

YEAR	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
7	<p>To explain the layout of the food room and to recognise, name and locate the tools and equipment in the food room.</p> <p>Demonstrate the stages of washing up correctly.</p> <p>Students to make a range of dishes, sweet and savoury. Evaluate recipes including sensory information.</p>	<p>Students to acquire a range of food skills, increasing in complexity and accuracy, to cook a range of dishes, safely and hygienically</p> <p>Using electrical equipment safely.</p> <p>Students to make a range of dishes, sweet and savoury. Evaluate recipes including sensory information.</p>	<p>To acquire and demonstrate knife skills and using small equipment.</p> <p>Looking at the different methods of cooking using the grill, cooker and hob.</p> <p>Students to make a range of dishes, sweet and savoury. Evaluate recipes including sensory information</p>	<p>To acquire and demonstrate weighing and measuring.</p> <p>To describe the principles of The Eatwell Guide and relate this to their own diet. Name the key nutrients provided by The Eatwell Guide food groups.</p> <p>Students to make a range of dishes, sweet and savoury. Evaluate recipes including sensory information</p>	<p>Where food comes from. Research produce from farm to fork.</p> <p>Look at recipes that include Potatoes. Where potatoes come from. Look at the different types of potatoes available.</p> <p>Students to make a range of dishes, sweet and savoury. Evaluate recipes including sensory information</p>	<p>Re-cap lessons in detail and test students on previous information.</p> <p>End of term assessment.</p> <p>My food journey through Year 7.</p> <p>Preparing a healthy packed lunch to demonstrate an understanding of a balanced diet</p>
8	<p>Recap food safety and hygiene. Discuss what causes food poisoning and how to avoid cross contamination. The four C's for food safety. Complete list of important key words used during the scheme of work.</p> <p>Practical lessons to develop new skills. Evaluation of each dish</p>	<p>Understanding the importance of food labelling. Students to carry out investigation on popular foods eaten by teenagers. To understand the nutrition value and look for healthier alternatives. Look at different allergies and food intolerances.</p> <p>Practical lessons to develop new skills. Evaluation of each dish</p>	<p>Food provenance Looking at food assurance schemes including logos. The effect of food miles and how we can support the future of importing produce from abroad.</p> <p>Seasonality Understand which fruits and vegetables are available in the UK at certain times of the year. Which produce we have to import.</p> <p>Practical lessons to develop new skills. Evaluation of each dish</p>	<p>Students to understand the carbon footprint and food sustainability.</p> <p>Evaluate different types of exotic fruits. Record information of sensory analysis. Review the country it has come from.</p> <p>Practical lessons to develop new skills. Evaluation of each dish</p>	<p>Healthy eating. Learning about the impact of too much saturated fat, salt and sugar.</p> <p>8 tips for healthy eating.</p> <p>Nutritional needs at different stages of life.</p> <p>Costing recipes.</p> <p>Practical lessons to develop new skills. Evaluation of each dish</p>	<p>Re-cap lessons in detail and test students on previous information.</p> <p>End of term assessment.</p> <p>My food journey through Year 8.</p> <p>Students to create a dish of their choice. Work out the costings, nutritional value and evaluate.</p>

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9	<p><b>Project - Fakeaways Hygiene and food safety.</b> Special diets How religious beliefs can impact certain foods. Compare the difference in fake away food to take away. The benefits including cost, healthier option and better for the environment. To learn the different types of macronutrients and micronutrients. Which foods contain them? How ultra-processed food is affecting the country and the impact on the NHS.</p> <p><b>End of term Assessment.</b></p> <p><b>Practical lesson. Fakeaways.</b></p>	<p><b>Project - Fakeaways Hygiene and food safety.</b> Special diets How religious beliefs can impact certain foods. Compare the difference in fake away food to take away. The benefits including cost, healthier option and better for the environment. To learn the different types of macronutrients and micronutrients. Which foods contain them? How ultra-processed food is affecting the country and the impact on the NHS.</p> <p><b>End of term Assessment.</b></p> <p><b>Practical lesson. Fakeaways.</b></p>	<p><b>Project - Fakeaways Hygiene and food safety.</b> Special diets How religious beliefs can impact certain foods. Compare the difference in fake away food to take away. The benefits including cost, healthier option and better for the environment. To learn the different types of macronutrients and micronutrients. Which foods contain them? How ultra-processed food is affecting the country and the impact on the NHS.</p> <p><b>End of term Assessment.</b></p> <p><b>Practical lesson. Fakeaways.</b></p>	<p><b>Project – Afternoon Tea</b> Research the history behind afternoon tea. Students to look at different types of skills involved in baking. Practical lessons To create different types of cakes and savoury pastries suitable for afternoon tea. Students to research the different types of bread available. The nutrition and additives that are found in bread.</p> <p><b>Practical – Different types of bread.</b></p> <p><b>Create an afternoon tea menu, including sandwiches and cakes.</b></p> <p><b>End of term Assessment.</b></p> <p><b>Plan an afternoon tea event and serve. Include ingredients, recipes, skills, costing and food allergy information.</b></p>	<p><b>Project – Afternoon Tea</b> Research the history behind afternoon tea. Students to look at different types of skills involved in baking. Practical lessons To create different types of cakes and savoury pastries suitable for afternoon tea. Students to research the different types of bread available. The nutrition and additives that are found in bread.</p> <p><b>Practical – Different types of bread.</b></p> <p><b>Create an afternoon tea menu, including sandwiches and cakes.</b></p> <p><b>End of term Assessment.</b></p> <p><b>Plan an afternoon tea event and serve. Include ingredients, recipes, skills, costing and food allergy information.</b></p>	<p><b>Project – Afternoon Tea</b> Research the history behind afternoon tea. Students to look at different types of skills involved in baking. Practical lessons To create different types of cakes and savoury pastries suitable for afternoon tea. Students to research the different types of bread available. The nutrition and additives that are found in bread.</p> <p><b>Practical – Different types of bread.</b></p> <p><b>Create an afternoon tea menu, including sandwiches and cakes.</b></p> <p><b>End of term Assessment.</b></p> <p><b>Plan an afternoon tea event and serve. Include ingredients, recipes, skills, costing and food allergy information.</b></p>
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<p>10</p>	<p>HACCAP forms Food related ill health including food labelling, laws &amp; food safety legislation • food hygiene</p> <p>How to prepare and make dishes: prepare techniques/knives skills/cooking techniques</p> <p>Practical – sav our and sweet dishes with new skills.</p>	<p>Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health</p> <p>Factors affecting menu planning How to plan production Presentation techniques</p> <p>Practical Practice new skills to help with exam choice.</p>	<p>The Environmental Health Officer (EHO). Customer requirements in hospitality and catering</p> <p>How to prepare and make dishes: prepare techniques/knives skills/cooking techniques</p> <p>To understand the environment in which hospitality and catering providers operate -To understand the different types of establishments and the types of foods that they produce for customers.</p>	<p>The operation of the front and back of house. Hospitality and catering providers</p> <p>Working in the hospitality and catering industry. Working conditions in the hospitality and catering industry</p> <p>Practical - Special dietary requirements Vegetarian/vegan Gluten free Dairy Free Low-fat diets</p>	<p>Contributing factors to the success of hospitality and catering provision.</p> <p>Students will develop knowledge and understanding of how the Hospitality and Catering industry is structured, the jobs and services it provides and how it is rated for different sets of standards</p> <p>Practical Producing dishes using a range of commodities: meat, fish, poultry, eggs, dairy, cereals, rice, pasta, flour, fruit, vegetables</p>	<p>To understand the importance of nutrition when planning meals - Nutritional needs of specific groups - What happens if you don't have a balanced diet - how different cooking methods impact on the nutritional value of foods - factors to consider when planning meals - be aware of environmental issues when cooking - how dishes meet the consumer needs - be able to produce time plans for practical outcomes understand menu planning.</p>
<p>11</p>	<p>Students should be aware of and analyse, identify, explain or describe - Food related causes of ill health - Common types of food poisoning - Symptoms of food related ill health - Food safety hazards in different situations - Risks to food safety - Control measures - Food safety regulations Students will develop an</p>	<p>To understand the environment in which hospitality and catering providers operate -To understand the different types of establishments and the types of foods that they produce for customers. -to understand the structure of of the hospitality and catering industry -be aware of and be able to describe</p>	<p>To understand how hospitality and catering operates to be able to describe the operation in the kitchen and front of house. To understand how hospitality and catering provision meet customer requirements.</p> <p>Practical - Special dietary requirements Vegetarian/vegan</p>	<p>To understand the importance of nutrition when planning meals - Nutritional needs of specific groups - What happens if you don't have a balanced diet - how different cooking methods impact on the nutritional value of foods - factors to consider when planning meals - be aware of environmental issues</p>	<p>Unit 2 Assessment</p> <p>Students will complete a Controlled Assessment Task. Students will demonstrate their knowledge, skills and understanding of the Hospitality and Catering industry.</p> <p>Task 1 : Produce a written proposal (4 hours)</p>	<p>Prepare for the Unit 1 written examination To understand command words and key terms.</p>

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	<p>understanding how hospitality and catering provision meets health and safety requirements - describe personal safety responsibilities in the workplace - identify risks to personal safety in hospitality and catering</p> <p>Practical - Students will be developing and improving skills learnt at KS3            Cake making            Pastry making            Sauces</p>	<p>the job roles and working conditions - to understand the factors affecting the success of providers - be able to propose a hospitality and catering provision to meet specific requirements</p> <p>Practical - Pastry shaping            Presentation techniques            Recipe modification            Pasta            Yeast doughs</p>	<p>Gluten free            Dairy Free            Low fat diets</p>	<p>when cooking - how dishes meet the consumer needs - be able to produce time plans for practical outcomes - how to check ingredients are of good quality            To understand menu planning            Practical</p>	<p>Task 2: Plan the production of dishes (2 hours)</p> <p>Task 3: Produce planned dishes (2 hours)</p> <p>Practical - Practice chosen dishes            Develop presentation techniques</p>	
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