

Big ideas	Nutrition and health, Food safety, Provenance and sustainability, Food choice, Cooking techniques, The hospitality and catering industry.				
	Year 7	Year 8	Year 9	Year 10	Year 11
Unit 1	<p><b>Topic: Kitchen Safety</b></p> <ul style="list-style-type: none"> <li>Introduction to the kitchen environment and the routines that are used in practical lessons.</li> <li>Health and Safety in the kitchen</li> </ul> <p><b>Prior learning:</b> KS2 Physical health and fitness, Health and prevention, Healthy eating.</p> <p><b>Future learning:</b> KS4 Food safety legislation</p> <p><b>Topic: Nutrition</b></p> <ul style="list-style-type: none"> <li>The Eatwell Guide</li> <li>Proteins</li> <li>Carbohydrates</li> <li>Fats</li> <li>Vitamins</li> <li>Minerals.</li> </ul>	<p><b>Topic: Food choices</b></p> <ul style="list-style-type: none"> <li>food safety recap.</li> <li>Reasons for food choices</li> <li>Religious and cultural choices</li> <li>Ethical choices</li> <li>nutritional value of the different diets.</li> </ul> <p><b>Prior learning:</b> Y7 Unit 2, KS2 Healthy Eating</p> <p><b>Future learning:</b> KS4 Specialised diets</p> <p><b>Topic: Basic cooking skills</b></p> <ul style="list-style-type: none"> <li>develop their cooking skills using simple techniques such as rubbing in, creaming and whisking whilst preparing and cooking a range of simple</li> </ul>	<p><b>Topic: Food provenance and sustainability</b></p> <ul style="list-style-type: none"> <li>revisit food safety, learning about the causes and effects of food related ill health.</li> <li>Introduction to the hospitality and catering industry before options evening.</li> <li>Food provenance</li> <li>Food production</li> <li>Seasonality</li> <li>Environmental impact.</li> </ul> <p><b>Prior learning:</b> KS2 Field to Fork</p> <p><b>Future learning:</b> KS4 The importance of food provenance when planning a menu.</p> <p><b>Topic: Medium level cooking skills</b></p>	<p><b>Topic: Hospitality and catering industry NEA1</b></p> <ul style="list-style-type: none"> <li>Understand the environment in which hospitality and catering providers operate.</li> <li>Understand how Hospitality and catering providers operate.</li> <li>develop their higher level cooking skills including; making fresh pasta and bread. Dishes include: pizza, burgers with homemade burger buns, spaghetti carbonara, and Lasagne.</li> </ul> <p><b>Prior learning:</b> KS3 basic and medium cooking skills.</p> <p><b>Future learning:</b> Level 3 Hospitality and Catering</p>	<p><b>Topic: Coursework NEA2</b></p> <ul style="list-style-type: none"> <li>Understand the importance of good nutrition</li> <li>Factors affecting menu planning</li> <li>How to plan production</li> <li>How to prepare and make dishes</li> <li>presentation techniques</li> <li>Food safety practices</li> <li>Reviewing of dishes and of performance</li> </ul> <p><b>Prior learning:</b> KS3 Nutrition and Food Provenance</p> <p><b>Future learning:</b> Level 3 Hospitality and Catering</p>

<b>Unit 2</b>	<p><b>Prior learning:</b> KS2 Healthy Eating</p> <p><b>Future learning:</b> KS4 The importance of nutrition when planning a menu.</p> <p><b>Topic: Basic cooking skills</b></p> <ul style="list-style-type: none"> <li>• Knife skills</li> <li>• Weighing and measuring</li> <li>• Using the hob</li> <li>• Using the oven</li> </ul> <p>Dishes include fruit salad, vegetable couscous, apple crumble, omelette and chicken chow mein.</p> <p><b>Prior learning:</b> KS2 Healthy eating</p> <p><b>Future learning:</b> Higher level catering skills.</p>	<p>multi-cultural dishes including Pizza, fajitas, special fried rice, Dutch apple cake and sushi</p> <p><b>Prior learning:</b> y7 Basic cooking skills</p> <p><b>Future learning:</b> Higher level catering skills.</p>	<ul style="list-style-type: none"> <li>• cook a range of medium skilled dishes ensuring that they are well presented and appetising. Dishes include lentil bolognese, profiteroles, viennese whirls</li> <li>• Cornish pasties and chicken kiev</li> </ul> <p><b>Prior learning:</b> y8 Basic cooking skills</p> <p><b>Future learning:</b> Higher level catering skills.</p>	<p><b>Topic: Health and Safety NEA1</b></p> <ul style="list-style-type: none"> <li>• Understand how Hospitality and catering provision meets health and safety requirements.</li> <li>• Know how food can cause ill health</li> <li>• Be able to propose a hospitality and catering provision to meet specific requirements</li> <li>• develop their higher level cooking skills including; portioning chicken and filleting fish. Dishes include fish and chips, chicken ballotine, jerk chicken and buffalo wings.</li> </ul> <p><b>Prior learning:</b> KS3 Kitchen safety. KS3 basic and medium cooking skills.</p> <p><b>Future learning:</b> Level 3 Hospitality and Catering</p>	<p><b>Topic: NEA2</b></p> <ul style="list-style-type: none"> <li>• Complete coursework</li> <li>• Produce production plan for practical exam</li> <li>• Practice cooking dishes for exam</li> </ul> <p><b>Prior learning:</b> KS3 Food and Nutrition, KS4 Hospitality and Catering</p> <p><b>Future learning:</b> Level 3 Hospitality and Catering</p>
	<p><b>Unit 3</b></p> <p><b>Topic: Menu Planning</b></p>	<p><b>Topic: Menu Planning</b></p>	<p><b>Topic: Menu Planning</b></p>	<p><b>Topic: Revision</b></p> <ul style="list-style-type: none"> <li>• Revision of units 1 &amp; 2</li> </ul>	<p><b>Course complete</b></p>

## Hospitality and Catering Curriculum Map

	<ul style="list-style-type: none"> <li>Design a menu for a child's birthday party</li> </ul> <p><b>Prior learning:</b> Unit 1 &amp; 2</p> <p><b>Future learning:</b> Menu planning KS4</p>	<ul style="list-style-type: none"> <li>Design a menu for a vegetarian dinner party.</li> </ul> <p><b>Prior learning:</b> Year 7 menu planning</p> <p><b>Future learning:</b> Menu planning KS4</p>	<ul style="list-style-type: none"> <li>Design a buffet menu for a wedding banquet using their knowledge of nutrition, food provenance and sustainability.</li> </ul> <p><b>Prior learning:</b> Y8 Menu planning</p> <p><b>Future learning:</b> Menu planning KS4</p>	<ul style="list-style-type: none"> <li>practice using complex cooking techniques. Dishes include Sausage plait, bakewell tart, dim sum and lasagne.</li> </ul> <p><b>Prior learning:</b> Unit 1 &amp; 2</p> <p><b>Future learning:</b> Level 3 Hospitality and Catering</p>	
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