

## Hospitality and Catering Curriculum Map

Big Ideas	Health and Nutrition, Food Safety, Food 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>Theory</b></p> <ul style="list-style-type: none"> <li>● Kitchen Safety</li> <li>● Hygiene in the kitchen</li> <li>● The Importance of Healthy Eating</li> <li>● Food Group -Protein</li> </ul> <p><b>Practical</b></p> <ul style="list-style-type: none"> <li>● Washing Up - Overnight Oats</li> <li>● Knife skills - Nachos</li> <li>● Using the oven - Christmas Biscuits</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>Theory</b></p> <ul style="list-style-type: none"> <li>● Kitchen Safety (recap)</li> <li>● Food Choice - Energy needs</li> <li>● Food choice - Diet and Health</li> </ul> <p><b>Practical</b></p> <ul style="list-style-type: none"> <li>● Rubbing in method - Cheese Scones</li> <li>● Kneading and Proving - Bread rolls</li> <li>● Creaming method - Dutch Apple Cake</li> </ul> <p><b>Prior learning:</b> Y7 Healthy eating.</p> <p><b>Future learning:</b> KS4</p>	<p><b>Theory</b></p> <ul style="list-style-type: none"> <li>● Food related ill health</li> <li>● Kitchen Safety(recap)</li> <li>● Where our food comes from - Growing food</li> </ul> <p><b>Practical</b></p> <ul style="list-style-type: none"> <li>● Washing up - - Overnight Oats</li> <li>● Peeling/chopping/rubbing in - Fruit Crumble</li> <li>● Rolling/shaping/food safety - Christmas sausage rolls</li> </ul> <p><b>Prior learning:</b> KS2 Field to Fork</p> <p><b>Future learning:</b> KS4</p>	<p><b>Theory</b></p> <ul style="list-style-type: none"> <li>● Hospitality and catering provision</li> <li>● How hospitality and catering providers operate</li> </ul> <p><b>Practical - Medium/complex cooking skills.</b> Dishes include: Burgers and burger buns, Burritos, Apple Roses, Fresh Pasta, Yule Log</p> <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>Theory</b></p> <ul style="list-style-type: none"> <li>● The Importance of nutrition</li> <li>● Menu planning</li> <li>● Review production</li> </ul> <p><b>Practicals</b> Complex cooking techniques. Dishes include: Focaccia, Fresh ravioli, Fishcakes, Fish pie, Sushi</p> <p><b>Prior learning:</b> KS3 Nutrition and Food Provenance</p> <p><b>Future learning:</b> Level 3 Hospitality and Catering</p>

Unit 2	<p>Theory</p> <ul style="list-style-type: none"> <li>● Food Group - Carbohydrates</li> <li>● Food Group - Fats</li> <li>● Food Group - Vitamins</li> <li>● Food Group - Minerals</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>● Using the Hob/Tomato Pasta</li> <li>● Weighing and Measuring/Pancakes</li> <li>● Weighing and measuring/ Cereal Bars</li> </ul>	<p>Theory</p> <ul style="list-style-type: none"> <li>● Food Choice - culture and religion</li> <li>● Food Choice - Cost</li> <li>● Food Choice - Availability</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>● Food safety - Beef Burger</li> <li>● Weighing and measuring &amp; presentation - Pancakes</li> <li>● Rolling and shaping - Quiche</li> </ul>	<p>Theory</p> <ul style="list-style-type: none"> <li>● Where our food comes from - Rearing food</li> <li>● Where our food comes from - Catching food</li> <li>● Introduction to Hospitality and Catering</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>● Knife skills/julienne - Chicken Chow Mein</li> <li>● Using a bain marie - Pancakes with banana and chocolate sauce</li> <li>● Kneading/proving/shaping - Cheese and Bacon rolls</li> </ul>	<p>Theory</p> <ul style="list-style-type: none"> <li>● Health and Safety in hospitality and catering</li> </ul> <p>Practical</p> <p>Complex cooking techniques. Dishes include: Homemade Ravioli, Vegetarian Shepherds Pie, Cheese and Onion Pasties, Profiteroles, Pancakes with poached pear and caramel sauce</p>	<p>Completion of Controlled assessment</p> <ul style="list-style-type: none"> <li>● Importance of nutrition</li> <li>● Menu planning</li> <li>● Evaluating cooking skills</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>● The skills and techniques of preparation, cooking and presentation of dishes</li> </ul>
Unit 3	<p>Theory</p> <ul style="list-style-type: none"> <li>● Dietary Fibre</li> <li>● Water</li> <li>● Sugar</li> </ul>	<p>Theory</p> <ul style="list-style-type: none"> <li>● International cuisine - Mexican</li> <li>● International cuisine - Italian</li> </ul>	<p>Theory</p> <ul style="list-style-type: none"> <li>● Food production and the environment</li> <li>● Local and</li> </ul>	<p>Theory</p> <ul style="list-style-type: none"> <li>● Food Safety in hospitality and catering</li> </ul>	Revision of Y10 theory

	<p>Practicals</p> <ul style="list-style-type: none"> <li>● Rubbing in method - Cheese straws</li> <li>● Using the grill - Pizza toasts</li> <li>● Knife skills - Fruit Salad</li> <li>● Creaming Method - Choc-chip cupcakes</li> </ul>	<ul style="list-style-type: none"> <li>● International cuisine - Indian</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>● Peeling/Juicing - Quesadillas</li> <li>● Kneading - Pizza</li> <li>● Shaping, seasoning - Samosa</li> <li>●</li> </ul>	<p>seasonal foods</p> <ul style="list-style-type: none"> <li>● Menu Planning - Design a menu for primary aged children</li> </ul> <p>Practical</p> <ul style="list-style-type: none"> <li>● 30 minute meals - Spaghetti Bolognese</li> <li>● 30 minute meals - Sausage and mash</li> <li>● 30 minute meals - Teriyaki Chicken</li> </ul>	<p>Practical</p> <p>Complex cooking techniques. Dishes include: Danish Pastries, Lemon Meringue Pie, Deboning chicken - chicken caesar wrap, Chicken Ballotine, Croissants,</p>	
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