

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><u>Theory:</u></p> <ul style="list-style-type: none"> ● Kitchen Safety & Rules ● Food Safety & Knife Holds ● Food Origins - Growing <p><u>Practicals to include washing up skills, knife skills & using the oven:</u></p> <ul style="list-style-type: none"> ● Eton Mess & Washing Up ● Pasta Salad ● Nachos ● Vanilla Biscuits <p><u>Prior learning:</u> KS2 Physical health & Fitness, Health & Prevention, Healthy Eating.</p> <p><u>Future learning:</u> KS4 Hospitality & Catering</p>	<p><u>Theory:</u></p> <ul style="list-style-type: none"> ● Kitchen Safety & Washing Up ● Bacteria & Food Storage ● Food Choice: Nutrition <p><u>Practicals to include washing up skills, knife skills & using the oven:</u></p> <ul style="list-style-type: none"> ● Scones ● Garlic Flatbread ● Sausage Rolls <p><u>Prior learning:</u> Y7 Healthy Eating.</p> <p><u>Future learning:</u> KS4 Hospitality & Catering</p>	<p><u>Theory:</u></p> <ul style="list-style-type: none"> ● Kitchen Rules & Washing Up ● Food Hygiene ● Healthy Eating: Eatwell Guide ● Bacteria & Food Storage <p><u>Practicals to include washing up skills, knife skills & using the oven:</u></p> <ul style="list-style-type: none"> ● Pasta Bake ● Tropical Fruit Salad ● Garlic Dough Balls <p><u>Prior learning:</u> KS2: Fork to field.</p> <p><u>Future learning:</u> KS4 Hospitality & Catering</p>	<p><u>Theory:</u> NEA 1:</p> <ul style="list-style-type: none"> ● Hospitality and catering provision ● How hospitality and catering providers operate <p><u>Practicals to include Medium/Complex cooking skills:</u></p> <ul style="list-style-type: none"> ● Cinnamon Swirl, Burger & Bun, Lasagne, Pizza, Apple Roses, Sweet & Sour Chicken, Yule Log <p><u>Prior learning:</u> KS3 basic and medium cooking skills.</p> <p><u>Future learning:</u> Level 3 Hospitality & Catering</p>	<p><u>Theory:</u> NEA 2:</p> <ul style="list-style-type: none"> ● The Importance of nutrition ● Menu planning ● Review production <p><u>Practicals to include Complex cooking techniques:</u></p> <ul style="list-style-type: none"> ● Focaccia, Banoffee Pie, Chicken Kiev, Bruschetta, Chocolate Bark, Cupcakes, Fish Fingers & Tartare Sauce, Christmas Cake <p><u>Prior learning:</u> KS3 Nutrition & Food Provenance.</p> <p><u>Future learning:</u> Level 3 Hospitality & Catering</p>

Unit 2

Theory:

- Food Provenance: Rearing
- Food Provenance: Catching
- Food Provenance: Seasonal & Local

Practicals to include knife skills, weighing & measuring, using the hob, using the oven:

- Cereal bars
- Pizza Toast
- Cheese & Bean Pocket

Prior learning:

KS2 Healthy Eating

Future learning:

Higher Level Catering Skills

Theory:

- Food Choice: Diet & Health
- Food Choice: Religion
- Food Choice: Vegetarian, Vegan, Pescitarian
- Food Choice: Personal, Social & Economic Factors

Practicals to include knife skills, weighing & measuring, using the hob and using the oven:

- Dutch Apple Cake
- Quiche
- Homemade Burgers

Prior learning:

Y7 Basic Cooking Skills

Future learning:

Higher Level Catering Skills

Theory:

- Macronutrients: Protein
- Macronutrients: Carbohydrates
- Macronutrients: Fats

Practicals to include knife skills, weighing & measuring, using the hob and using the oven:

- Rocky Road
- Chow Mein
- Bolognese

Prior learning:

Y8 Basic Cooking Skills

Future learning:

Higher Level Catering Skills

Theory:

NEA 1:

- Health and Safety in hospitality and catering

Practicals to include complex cooking techniques:

- Chocolate Mousse
- Chicken Chow Mein
- Garlic Bread Pizza
- Meatballs
- Homemade Pasta
- Profiteroles
- Sticky Toffee Pudding

Prior learning:

KS3 Kitchen Safety, Basic & Medium Cooking Skills

Future learning:

Higher Level Catering Skills

Theory:

NEA 2:

- Complete coursework
- Produce production plan for practical exam
- Practice cooking dishes for exam

Practicals to include Complex cooking techniques:

- Segmenting
- Dough Making
- Piping Skills
- Portioning Chicken
- Portioning Fish
- Tempering

Prior learning:

KS3 Nutrition & Food Provenance.

Future learning:

Level 3 Hospitality & Catering

Unit 3

Theory:

- Environmental Impact
- Ultra Processed Foods
- Organoleptic - Taste Testing

Practicals to include knife skills, weighing & measuring, using the hob and the oven:

- Coleslaw
- Fruit Salad
- Cupcakes

Prior learning:
Unit 1&2

Future learning:
Menu Planning KS4

Theory:

- Food Choice: Food Security
- International Cuisine: Japan
- International Cuisine: Italy

Practicals to include knife skills, weighing & measuring, using the hob and the oven:

- Vanilla Cheesecake
- Blueberry Muffins
- Cheese & Potato Pasty

Prior learning:
Unit 1&2

Future learning:
Menu Planning KS4

Theory:

- Micronutrients: Vitamins
- Micronutrients: Minerals
- Water & Fibre
- Bacteria & Food Storage

Practicals to include knife skills, weighing & measuring, using the hob and using the oven:

- Lemon Drizzle Traybake
- Fruit Crumble
- Toad in the Hole

Prior learning:
Unit 1&2

Future learning:
Menu Planning KS4

Theory:

NEA 1:

- Food Safety in hospitality and catering

Practicals to include complex cooking techniques:

- Blueberry & Lemon Pie
- Caribbean Chicken Curry
- Eton Mess
- Fish Cakes
- Garlic Mayonnaise
- Homemade Chips
- Key Lime Pie
- Sushi
- Vanilla Panacotta
- Cheesecake

Prior learning:
Unit 1&2

Future learning:
Level 3 Hospitality & Catering

Course Complete