

Hospitality and Catering Curriculum 2024/2025



Year	Autumn 1	Autumn 2	Spring 1	Spring 2		
7	<p>Theory Lessons:</p> <p>Health and safety in a professional kitchen. What health and safety looks like in practise.</p> <p>Cross-contamination.</p> <p>The four C's of H&C: Cooking, Cleaning, Cooling, Contamination.</p> <p>Eat Well Guide.</p> <p>Balanced Diets</p> <p>Literacy: Chefs in focus.</p>	<p>Practical Lessons:</p> <p>American Pancakes</p> <p>Croque Monsieur</p> <p>Potato Wedges and BBQ Sauce</p> <p>Flapjacks</p> <p>Cheese Scones</p> <p>Chocolate Ice Cream</p> <p>Macaroni Cheese</p> <p>Fruit Crumble</p>	Rotation	Rotation	Rotation	Rotation
	Assessment	Formal Assessment at the end of rotation	Formal Assessment at the end of rotation			
<p><i>Reading Presentations, Carryout worksheet activities, Use of Knowledge organisers, Use of written tutorials, News articles, Comprehension tasks, Word-searches, Homework Tasks, Use of word banks and find the missing word, Use of learning logs for recount and recall, DO NOW tasks</i></p>						
8	<p>Theory Lessons:</p> <p>Health and safety in a professional kitchen. What health and safety looks like in practise.</p> <p>Food cultures.</p> <p>Food celebrations in different cultures.</p> <p>Breakfast dishes across the world.</p> <p>Seasonality.</p> <p>Food waste.</p> <p>Literacy: Chefs in focus.</p>	<p>Practical Lessons:</p> <p>Chow Mein</p> <p>Sweetcorn Fritters</p> <p>Chocolate Crunch</p> <p>Curry</p> <p>Bean Burgers</p> <p>Scone Based Pizza</p> <p>Shortbread</p> <p>Spicy Rice</p>	Rotation	Rotation	Rotation	Rotation
	Assessment	Formal Assessment at the end of rotation	Formal Assessment at the end of rotation			
<p><i>Reading Presentations, Carryout worksheet activities, Use of Knowledge organisers, Use of written tutorials, News articles, Comprehension tasks, Word-searches, Homework Tasks, Use of word banks and find the missing word, Use of learning logs for recount and recall, DO NOW tasks</i></p>						
9	<p>Theory Lessons:</p> <p>Health and safety in a professional kitchen. What health and safety looks like in practise.</p> <p>What is Nutrition?</p> <p>What are Nutrients?</p> <p>Macro and Mirco Nutrients.</p> <p>How cooking changes food.</p> <p>Coagulation.</p> <p>Cooking Methods.</p> <p>Literacy: Chefs in Focus.</p>	<p>Practical Lessons:</p> <p>Chicken Goujons</p> <p>Lemon Drizzle Cake</p> <p>Meatballs in Tomato Sauce</p> <p>Spaghetti Carbonara</p> <p>Chocolate Mousse</p> <p>Koftas and Tzatziki</p> <p>Syrup Sponge Pudding</p> <p>Chocolate Swiss Roll</p>				
	Assessment	Written test, overall practical grade	End of unit written test			
<p><i>Reading Presentations, Carryout worksheet activities, Use of Knowledge organisers, Use of written tutorials, News articles, Writing frames and scaffolding techniques, Use of word banks, DO NOW tasks, Revision guide comprehension tasks for theory element, exam question analysis and breakdown tasks</i></p>						


10	Theory based lessons: Roles within H&C Food ratings Different types of establishments Commercial and non-commercial settings Types of contracts Roles within a restaurant	Practical based lessons: Chocolate Fondant Fresh Pasta Pasta Sauce Bread Rolls Mayonnaise Caramel centre cookies Mozzarella Sticks Cupcakes Piping	Theory based lessons: Working Conditions Contract Catering Hotel ratings Suppliers Portion Controls Menu Development Responding to needs of costumers	Practical Based lessons: Quiche Lorraine Deboning a Chicken Jerk Chicken Salt and Pepper Wings Hunters Chicken Puff Pastry Sausage Meat Filling	Mock Controlled Assessment: Teacher set brief 20 hours.	Mock Practical Assessment: 5 Hour exam 15 hours practise cooks.
11	Controlled Assessment: Externally set brief. 40 Hours.	Controlled Assessment: Externally set brief. 40 Hours.	Practical Assessment: 5 Hour exam 15 hours practise cooks.	Exam: Revision of theory in preparation for exam.	Exam: Revision of theory in preparation for exam.	Course Complete.

Digital Literacy Student Leadership: Actively promote news related articles on: Being Safe, Use of Software, Cyber Security, Health and Well Being, New Technology

ICT Competition

Key: **CEIAG** **SMSC** **ICT** **Enrichment**

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			Complete any outstanding work in components 1&2			
	<i>Reading Presentations, Carryout worksheet activities, Use of Knowledge organisers, Use of written tutorials, News articles, Writing frames and scaffolding techniques, Use of word banks, DO NOW tasks, Revision guide comprehension tasks for theory element, exam question analysis and breakdown tasks</i>					

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