**Hospitality and Catering Curriculum 2025/2026**

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| **Year**  | **Autumn 1**  | **Autumn 2**  | **Spring 1**  | **Spring 2**  | **Summer 1**  | **Summer 2**  |
| **7**  | Theory Lessons:Health and safety in a professional kitchen.What health and safety looks like in practise.Cross-contamination. The four C’s of H&C: Cooking, Cleaning, Cooling, Contamination.Eat Well Guide.Balanced DietsLiteracy: Chefs in focus. | Practical Lessons:Onion BhajisCroque MonsieurPotato Wedges and BBQ SauceShortbreadCheese SconesChocolate Ice CreamMacaroni CheeseFruit Crumble | **Consolidation Learning Links**[Informed food choices KS3 | Y7 Cooking and nutrition Lesson Resources | Oak National Academy](https://www.thenational.academy/teachers/programmes/cooking-nutrition-secondary-ks3/units/informed-food-choices/lessons?sid-172a21=ymDss3pnkf&sm=0&src=3) |  Rotation  | Rotation  | Rotation  |
| **Assessment**  |  Formal Assessment at the end of rotation  | Formal Assessment at the end of rotation  |   |   |   |   |
|  | *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*  |
| **8**  | Theory Lessons:Health and safety in a professional kitchen.What health and safety looks like in practise.Food cultures.Food celebrations in different cultures.Breakfast dishes across the world.Seasonality.Food waste.Literacy: Chefs in focus.  | Practical Lessons:Chow MeinHash BrownsChocolate CrunchCurry Bean or Beef BurgersScone Based PizzaVanilla CupcakesSpicey Rice | **Consolidation Learning Links**[**Local food to worldwide cuisine KS3 | Y8 Cooking and nutrition Lesson Resources | Oak National Academy**](https://www.thenational.academy/teachers/programmes/cooking-nutrition-secondary-ks3/units/local-food-to-worldwide-cuisine/lessons?sid-a651db=Rw-5aEwHWW&sm=0&src=3)  | Rotation  | Rotation  | Rotation  |
| **Assessment**  | Formal Assessment at the end of rotation  | Formal Assessment at the end of rotation  |   |   |   |   |
|  | *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*  |
| **9**  | Theory Lessons:Health and safety in a professional kitchen.What health and safety looks like in practise.What is Nutrition? What are Nutrients?Macro and Mirco Nutrients.How cooking changes food.Coagulation.Cooking Methods.Literacy: Chefs in Focus. | Practical Lessons:Chicken GoujonsLemon Drizzle CakeMeatballs in Tomato SauceSpaghetti CarbonaraChocolate MousseKoftas and TzatzikiSyrup Sponge PuddingChocolate Swiss Roll  | **Consolidation Learning Links**[Accurate and precise cooking KS3 | Y9 Cooking and nutrition Lesson Resources | Oak National Academy](https://www.thenational.academy/teachers/programmes/cooking-nutrition-secondary-ks3/units/accurate-and-precise-cooking/lessons?sid-12fc71=nVjDBj_sfh&sm=0&src=3) |   |   |   |
| **Assessment**  | Written test, overall practical grade  | End of unit written test  |   |   |   |   |
|  | *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*  |
| **10**  |  Theory based lessons:Roles within H&CFood ratingsDifferent types of establishmentsCommercial and non-commercial settingsTypes of contractsRoles within a restaurant | Practical based lessons: Chocolate FondantFresh PastaPasta SauceBread RollsMayonnaiseCaramel centre cookiesMozzarella SticksCupcakesPiping | Theory based lessons:Working ConditionsContract Catering Hotel ratingsSuppliersPortion ControlsMenu DevelopmentResponding to needs of costumers | Practical Based lessons:Quiche LorraineDeboning a Chicken Jerk ChickenSalt and Pepper WingsHunters ChickenPuff PastrySausage Meat Filling | Mock Controlled Assessment:Teacher set brief20 hours.  | Mock Practical Assessment:5 Hour exam15 hours practise cooks. |
| **11**  | Controlled Assessment:Externally set brief.40 Hours.  | Controlled Assessment:Externally set brief.40 Hours. | Practical Assessment:5 Hour exam15 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**

**Hospitality and Catering Curriculum 202/2026**

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|  |  |  | Complete any outstanding work in components 1&2  |  |  |  |
|  | *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*   |

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

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