**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 Diets  Literacy: Chefs in focus. | Practical Lessons:  Onion Bhajis  Croque Monsieur  Potato Wedges and BBQ Sauce  Shortbread  Cheese Scones  Chocolate Ice Cream  Macaroni Cheese  Fruit 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 Mein  Hash Browns  Chocolate Crunch  Curry  Bean or Beef Burgers  Scone Based Pizza  Vanilla Cupcakes  Spicey 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 Goujons  Lemon Drizzle Cake  Meatballs in Tomato Sauce  Spaghetti Carbonara  Chocolate Mousse  Koftas and Tzatziki  Syrup Sponge Pudding  Chocolate 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&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**

**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* | | | | | |

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