



OVERVIEW

Hospitality & Catering KS4 students will build on prior knowledge and understanding of nutrition, healthy eating, food preparation, hygiene, cooking techniques, and sensory characteristics. We are culturally diverse, therefore lessons are prepared to reflect upon student's local communities and food from around the world.

Autumn

Unit 1 – (Written Exam)

- Health and Safety in Hospitality and Catering
- Food safety in Hospitality and Catering

Unit 2 – (Coursework)

- The importance of nutrition
- Menu planning
- The skills and techniques of preparation, cooking and presentation of dishes

Practical dishes – Thai green curry, pizza, marble cake, soup, lasagne, carbonara, cheesecake.

- Evaluating cooking skills

Assessment:

Books and practical work will be marked and assessed throughout the project.

Unit 1 end of term assessment

Personal development:

The Catering program of study will develop the student's vital life skills that will enable them to feed themselves and others affordably and nutritiously, now, and later in life.

Spring

Unit 1 – (Written Exam)

- Food safety in Hospitality and Catering
- Hospitality and Catering provision

Unit 2 – (Coursework)

- The importance of nutrition
- Menu planning
- The skills and techniques of preparation, cooking and presentation of dishes

Practical – chicken pie, marinated chicken, filleting fish, spaghetti bolognese, meatballs, swiss roll, lemon tart.

- Evaluating cooking skills

Assessment:

Books and practical work will be marked and assessed throughout the project.

Unit 1 end of term assessment

Personal development:

The Catering program of study will develop the student's vital life skills that will enable them to feed themselves and others affordably and nutritiously, now, and later in life.

Summer

Unit 1 – (Written Exam)

- How Hospitality and Catering providers operate.

Unit 2 – (Coursework)

- The importance of nutrition
- Menu planning
- The skills and techniques of preparation, cooking and presentation of dishes

Practical dishes – seafood egg fried rice, chocolate and strawberry mousse, bread rolls, garlic bread. Practice preparing and cooking chosen exam dishes.

- Evaluating cooking skills

Assessment:

Books and practical work will be marked and assessed throughout the project.

Unit 1 end of term assessment - mock exam paper.

Personal development:

The Catering program of study will develop the student's vital life skills that will enable them to feed themselves and others affordably and nutritiously, now, and later in life.

Useful resources for supporting your child at home:

- Online platforms such as BBC Bitesize.
- Revision booklets will also be provided.

Homework:

Homework will be set every week. Students will need to use the revision materials provided to complete the set tasks. Students will be given an ingredients list so they can bring in the ingredients for the practical lessons.