

Curriculum Progression Maps

Hospitality and Catering



Hospitality and Catering					
	Year 7	Year 8	Year 9	Year 10	Year 11
Autumn 1	<ul style="list-style-type: none"> Theory-Systems and safety in the Food Room Theory- Health and safety/ Knife Skills Practical- Fruit Salad Theory- Bacteria/ Using the hob safely Practical- Pasta Salad Theory- Food Storage and Key Temperatures Practical- Fruit Muffin Theory- Assessment Practical- Tomato Pasta Sauce 	<ul style="list-style-type: none"> Theory- Eatwell Guide Practical- Mediterranean Pasta Bake Theory- Carbohydrates Practical- Bread Base for Pizza (freeze). Practical- Pizza Topping Theory- Fats & Oils Practical- Bolognese Theory- Protein Practical Assessment - Multicultural Chicken Dish Theory- Vitamins and Minerals 	<ul style="list-style-type: none"> Theory- Danger Zone Practical-Bolognese Theory-Knives and equipment Practical-Soups Practical- Pie Theory-Commodities: Types of vegetables Practical-Chilli Theory-Carbohydrates 	<ul style="list-style-type: none"> The Industry: Industry sectors and establishments The Industry: Contract Caterers and Types of Service The Industry: Types of Accommodation and Ratings The Industry: Staffing and job requirements The Industry: Rights and responsibilities, job roles and qualifications The Industry: Factors Affecting Success, Cost and Overheads, Calculating Profit and Portion Control 	<ul style="list-style-type: none"> Unit 2 Preparation: Macro Nutrients AC.1.1 Unit 2 Preparation: Micro nutrients AC.1.1 Unit 2 Preparation: Special Groups AC.1.2 Unit 2 Preparation: Deficiencies AC.1.3 Unit 2 Preparation: How cooking effects nutrients AC.1.4

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Autumn 2			<ul style="list-style-type: none"> • Practical-Pasta Dish • Theory-Types of fish • Practical-Fish Cakes • Practical- Lasagne • Theory-Commodities: Fats and oils • Practical-Sausage rolls • Theory-Vitamins and minerals • Practical-Pizza Pinwheels • Theory-Commodities: Meat and Protein 	<ul style="list-style-type: none"> • The Industry: Technology, cooking techniques and customer service • The Industry: Factors effecting success, the environment and Economy • Hospitality Operations: • Kitchen Operations, kitchen Brigade • Hospitality Operations: Equipment/ unusual equipment and stock control • Hospitality Operations: Admin, front of house, uniform and security 	<ul style="list-style-type: none"> • Unit 2 Preparation : Proposing Dishes for menus AC.2.1 • Unit 2 Preparation : Environmental Issues AC.2.2 • Unit 2 Preparation : Menus meeting customers' needs AC.2.3 • Unit 2 Preparation : Production Plans AC.2.4 • Unit 2 Preparation : Practice Practical
Spring 1			<ul style="list-style-type: none"> • Practical-Meat balls and tomato sauce • Theory-Commodities: Chicken • Practical-Chicken Curry • Theory-World food • Practical-Naan Breads 	<ul style="list-style-type: none"> • Hospitality Operations: Customer Requirements • Health and safety: Rights, Responsibilities and Legislation 	<ul style="list-style-type: none"> • Understanding the assessment plan • Introduction to the Assignment Brief • The mark criteria • AC1.1 describe functions of nutrients in the human body.

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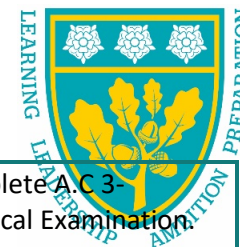
- Theory-Production Plans- Linked to Christmas Dinner
- Practical- Christmas Practical- Biscuits
- Practical Calzone
- Practical- Cornish Pasties

- Health and safety: continue legislation, Security and Safety
- Food Safety: The Role of Environmental Health Officer
- Food Safety: Legislation
- Food Safety: Food Poisoning

- AC1.3 explain characteristics of unsatisfactory nutritional intake.
- AC1.2 compare nutritional needs of specific groups.
- A.C 1.4 explain how cooking methods impact on nutritional value.
- AC2.2 explain how dishes on a menu address environmental issues.
- AC2.1 explain factors to consider when proposing dishes for menus.
- A.C 2.4 Production planning.
- dishes for menus.
- AC2.3 explain how menu dishes meet customer needs.

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Spring 2			<ul style="list-style-type: none"> • Theory- Commodities: Eggs • Practical- Shortbread • Practical- Pastry- Quiche. • Theory- Methods of cooking • Practical-Beef burritos • Theory- Macro Nutrients • Practical-Flat Breads and a Dip • Theory- Micro Nutrients 	Revision and Exam Preparation.	<ul style="list-style-type: none"> • Complete A.C 3- Practical Examination.
Summer 1			<ul style="list-style-type: none"> • Practical-Sticky Toffee Pudding • Theory- Deficiencies • Practical-Kiev • Practical- Lemon meringue pastry and curd • Theory- Age related diets • Practical-Cheesecakes • Theory- Special Diets • Practical-Victoria Sponge 	Revision and Exam Preparation.	

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			<ul style="list-style-type: none">• Theory- Environmental factors• Practical-Samosas		
Summer 2			<p>Introduction to Exam Content:</p> <ul style="list-style-type: none">• The Industry: Industry sectors and establishments• The Industry: Contract Caterers and Types of Service• The Industry: Types of Accommodation and Ratings• The Industry: Staffing and job requirements• The Industry: Rights and responsibilities, job roles and qualifications• The Industry: Factors Affecting Success, Cost and Overheads, Calculating Profit and Portion Control	Practical Preparation for Unit 2.	

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KEY VOCABULARY					
	Year 7	Year 8	Year 9	Year 10	Year 11
Autumn 1	Safety Hygiene Systems Pathogens Temperature Cross-contamination Equipment Ingredients Danger Zone	Nutrients Special Diets Vitamins Minerals Carbohydrates Proteins Fats Multi-cultural Mediterranean Protein Carbohydrate Fat Function Sources	Equipment Commodities Danger Zone Binary Vision Pathogens		
Autumn 2					
Spring 1					
Spring 2					
Summer 1					

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Summer 2						
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