KS4 Y10 CURRICULUM OVERVIEW

SUBJECT : HOSPITALITY AND CATERING

	Topics being taught	What you will be assessed on	How you can support at home
AUTUMN	Knife Skills. Food Safety and Hygiene. Importance of Nutrition.	Baseline Assessment	Students will need an apron and a container to take food home each week.
	Life stages and Dietary needs. Factors affecting menu planning.	Plating up challenge. Knowledge c hecker: Nutrition	Encourage students to work with greater independence when cooking at home.
SPRING	Factors affecting menu planning. Operation of Front and Back of House. Unit 2 Mock	NEA Unit 2 Mock : Written work	Encourage students to try new foods at home to broaden their tastes.
	Menu Planning. Mock Unit 2. Skills and techniques, prep, cooking and presentation.	NEA Unit 2 Mock: Practical	Support students to practice their dish at home and to consider how they will present/ plate up.
SUMMER	Types of Hospitality. Types of Service. Working in the Industry.	Unit 1 Mock Paper	Encourage students with ongoing revision for Unit One past papers.
	Food safety. Food related causes of ill health. EHO.	Unit 1 Mock Paper	Encourage students to work with greater independence when cooking at home and explore different ingredients.

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