

Curriculum Overview



Hospitality
and Catering

KS3

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2	
Year 7			Kitchen safety and knife skills	Vitamins and knife skills			
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 8		Italian Cuisine Bread Skills	Italian Cuisine Handling meat			Summer BBQ Pasta/Salads	Summer BBQ Sauces
			Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
		Year 9	The Hotel	Fast Food	The cafe	Food Poisoning	The BBQ
							The Holiday Park

KS4

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2	
Year 10	Hospitality Industry	Kitchen Operations	Food Legislation	Food Poisoning	Factors of Success	Unit 2 Brief Preparation	
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 11		Unit 2 1.1 – 1.4	Unit 2 2.1-2.4	Unit 2 Evaluations	Unit 1 EHO and H&S	Unit 1 The Industry	-

KS5

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2	
Year 12	Nutrition	Nutritional balance	THE SPA Unit 1 analysis	THE SPA Practical application	Food Investigations	Food Science	
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	
Year 13		Scientific properties of food	Scientific properties of food	Unit 3 Health and Hygiene	Unit 3 Responding to the brief		

Curriculum Overview



Catering



KS3



At KS3 our students learn and build on a range of life skills that they will take from the academy to allow them to prepare and cook healthy meals for themselves and their families.

Areas studied:

- Year 7: Health and safety of the food room, fruits and vegetables, eating a balanced diet, knife skills, baking and oven use.
- Year 8: Bread making, pizza making and the food science around bread-based products. Sauces and meat storage, preparation and cooking with an Italian theme.
- Year 9: A mini version of the catering and hospitality course.

KS4



At KS4 we offer a hospitality and catering Level 2 (GCSE equivalent) which builds on the skills learnt at KS3 and allows the students to gain a broad knowledge of the following topics: the hospitality industry, nutrition, food safety and planning menus.

Areas studied:

- The Hospitality industry
- Food safety
- Nutrition
- Planning of menus
- Key skills and techniques

KS5



The food science and nutrition course that has a focus on the makeup of ingredients relating to the science and nutritional aspects of food.

Areas studied:

- Food safety
- Prepare, cook and present menu ideas.
- Nutrition- special diets.
- Food science
- Chemical structures of foods
- Problem solving
- Practical investigations

Links from KS2

- The catering curriculum encourages students to create new dishes and ideas developing increased authenticity.
- We aim to develop and improve their mastery of catering, through key skills and practical techniques.
- The catering curriculum builds student knowledge about cultures, foods around the world.

Experiences

- Extra-curricular club where students have the opportunity develop more advanced skills and try their creative ideas.
- Opportunity to carry out their own research and analyse it learning to express their own opinions with informed judgements.
- Opportunities for students to create their own interpretations, increasing their authenticity in the subject.

Links to CHARACTER

- Build self-esteem and confidence through practical work, skills and techniques and self-review.
- All learners have the opportunity to develop and a confidence to express considered opinions about their own work and the work of others, both in written and verbal feedback.
- Students have the opportunity to see how catering and hospitality have contributed to the world in which we live