

# Hospitality and Catering: half term I

week	Curriculum Overview Introduction to Food and Nutrition
1	<ol style="list-style-type: none"> <li>1. To introduce pupils to H&amp;C and how the course is structured               <ol style="list-style-type: none"> <li>1.1. To describe the expectations for working in the food room.</li> </ol> </li> <li>2. intro to Assessment Objective (AO) 4: cause of Ill health</li> <li>3. To explain and apply health and safety practices used.</li> </ol>
2	<ol style="list-style-type: none"> <li>1. To recognise, name and locate the tools and equipment in the food room.</li> <li>2. To practice safe and effective use of knives.</li> <li>3. Intro to unit 2: macro and micro nutrients</li> </ol>
3	<ol style="list-style-type: none"> <li>1. Understand how to cook Toad in the Hole.</li> <li>2. Cook Toad in the Hole</li> <li>3. Unit 2 : protein</li> </ol>
4	<ol style="list-style-type: none"> <li>1. Understand how to cook Mac'n'cheese.</li> <li>2. Cook Mac'n'cheese.</li> <li>3. Unit 2 : Carbohydrates .</li> </ol>
5	<ol style="list-style-type: none"> <li>1. Understand how to cook Chilli con Carne.</li> <li>2. Cook Chilli con Carne.</li> <li>3. Unit 2 : Fats.</li> </ol>
6	<ol style="list-style-type: none"> <li>1. Understand how to cook Beef Cobbler.</li> <li>2. Cook Beef Cobbler.</li> <li>3. Unit 2 : Vitamins .</li> </ol>
7	<ol style="list-style-type: none"> <li>4. Understand how to cook Chicken Tikka Masala.</li> <li>5. Cook Chicken Tikka Masala.</li> <li>6. Unit 2 : minerals</li> </ol>

# Hospitality and Catering: half term 2

week	Curriculum Overview Introduction to Food and Nutrition
1	<ol style="list-style-type: none"> <li>1. To introduce pupils to H&amp;C and how the course is structured               <ol style="list-style-type: none"> <li>1.1. To describe the expectations for working in the food room.</li> </ol> </li> <li>2. intro to Assessment Objective (AO) 4: cause of Ill health</li> <li>3. To explain and apply health and safety practices used.</li> </ol>
2	<ol style="list-style-type: none"> <li>1. To recognise, name and locate the tools and equipment in the food room.</li> <li>2. To practice safe and effective use of knives.</li> <li>3. Intro to unit 2: macro and micro nutrients</li> </ol>
3	<ol style="list-style-type: none"> <li>1. Understand how to cook Toad in the Hole.</li> <li>2. Cook Toad in the Hole</li> <li>3. Unit 2 : protein</li> </ol>
4	<ol style="list-style-type: none"> <li>1. Understand how to cook Mac'n'cheese.</li> <li>2. Cook Mac'n'cheese.</li> <li>3. Unit 2 : Carbohydrates .</li> </ol>
5	<ol style="list-style-type: none"> <li>1. Understand how to cook Chilli con Carne.</li> <li>2. Cook Chilli con Carne.</li> <li>3. Unit 2 : Fats.</li> </ol>
6	<ol style="list-style-type: none"> <li>1. Understand how to cook Beef Cobbler.</li> <li>2. Cook Beef Cobbler.</li> <li>3. Unit 2 : Vitamins and MInerals</li> </ol>
7	<ol style="list-style-type: none"> <li>4. Understand how to cook Chicken Tikka Masala.</li> <li>5. Cook Chicken Tikka Masala.</li> <li>6. Unit 2 :</li> </ol>

# Hospitality and Catering: half term 3

week	Curriculum Overview Introduction to Food and Nutrition
1	<ol style="list-style-type: none"> <li>1. To introduce pupils to H&amp;C and how the course is structured               <ol style="list-style-type: none"> <li>1.1. To describe the expectations for working in the food room.</li> </ol> </li> <li>2. intro to Assessment Objective (AO) 4: cause of Ill health</li> <li>3. To explain and apply health and safety practices used.</li> </ol>
2	<ol style="list-style-type: none"> <li>1. To recognise, name and locate the tools and equipment in the food room.</li> <li>2. To practice safe and effective use of knives.</li> <li>3. Intro to unit 2: macro and micro nutrients</li> </ol>
3	<ol style="list-style-type: none"> <li>1. Understand how to cook Toad in the Hole.</li> <li>2. Cook Toad in the Hole</li> <li>3. Unit 2 : protein</li> </ol>
4	<ol style="list-style-type: none"> <li>1. Understand how to cook Mac'n'cheese.</li> <li>2. Cook Mac'n'cheese.</li> <li>3. Unit 2 : Carbohydrates .</li> </ol>
5	<ol style="list-style-type: none"> <li>1. Understand how to cook Chilli con Carne.</li> <li>2. Cook Chilli con Carne.</li> <li>3. Unit 2 : Fats.</li> </ol>
6	<ol style="list-style-type: none"> <li>1. Understand how to cook Beef Cobbler.</li> <li>2. Cook Beef Cobbler.</li> <li>3. Unit 2 : Vitamins and MInerals</li> </ol>
7	<ol style="list-style-type: none"> <li>4. Understand how to cook Chicken Tikka Masala.</li> <li>5. Cook Chicken Tikka Masala.</li> <li>6. Unit 2 :</li> </ol>

# Hospitality and Catering: half term 4

week	Curriculum Overview Introduction to Food and Nutrition
1	<ol style="list-style-type: none"> <li>1. To introduce pupils to H&amp;C and how the course is structured               <ol style="list-style-type: none"> <li>1.1. To describe the expectations for working in the food room.</li> </ol> </li> <li>2. intro to Assessment Objective (AO) 4: cause of Ill health</li> <li>3. To explain and apply health and safety practices used.</li> </ol>
2	<ol style="list-style-type: none"> <li>1. To recognise, name and locate the tools and equipment in the food room.</li> <li>2. To practice safe and effective use of knives.</li> <li>3. Intro to unit 2: macro and micro nutrients</li> </ol>
3	<ol style="list-style-type: none"> <li>1. Understand how to cook Toad in the Hole.</li> <li>2. Cook Toad in the Hole</li> <li>3. Unit 2 : protein</li> </ol>
4	<ol style="list-style-type: none"> <li>1. Understand how to cook Mac'n'cheese.</li> <li>2. Cook Mac'n'cheese.</li> <li>3. Unit 2 : Carbohydrates .</li> </ol>
5	<ol style="list-style-type: none"> <li>1. Understand how to cook Chilli con Carne.</li> <li>2. Cook Chilli con Carne.</li> <li>3. Unit 2 : Fats.</li> </ol>
6	<ol style="list-style-type: none"> <li>1. Understand how to cook Beef Cobbler.</li> <li>2. Cook Beef Cobbler.</li> <li>3. Unit 2 : Vitamins and MInerals</li> </ol>
7	<ol style="list-style-type: none"> <li>4. Understand how to cook Chicken Tikka Masala.</li> <li>5. Cook Chicken Tikka Masala.</li> <li>6. Unit 2 :</li> </ol>