Hospitality and Catering: half term I

week	Currico	ulum Overview Introduction to Food and Nutrition
1	1.	To introduce pupils to H&C and how the course is structured 1.1. To describe the expectations for working in the food room.
	2.	intro to Assessment Objective (AO) 4: cause of III health
	3.	To explain and apply health and safety practices used.
2	1.	To recognise, name and locate the tools and equipment in the food room.
	2.	To practice safe and effective use of knives.
	3.	Intro to unit 2: macro and micro nutrients
3	1.	Understand how to cook Toad in the Hole.
	2.	Cook Toad in the Hole
	3.	Unit 2 : protein
4	1.	. Understand how to cook Mac'n'cheese.
•	2.	Cook Mac'n'cheese.
	3.	Unit 2 : Carbohydrates .
5	1.	Understand how to cook Chilli con Carne.
	2.	Cook Chilli con Carne.
	3.	Unit 2 : Fats.
6	1.	Understand how to cook Beef Cobbler.
	2.	Cook Beef Cobbler.
	3.	Unit 2 : Vitamins .
7	4.	Understand how to cook Chicken Tikka Masala.
	5.	Cook Chicken Tikka Masala.
	6.	Unit 2 : minerals

Hospitality and Catering: half term 2

week	Curriculum Overview Introduction to Food and Nutrition	
1	 To introduce pupils to H&C and how the course is structured 1.1. To describe the expectations for working in the food room. intro to Assessment Objective (AO) 4: cause of Ill health To explain and apply health and safety practices used. 	
2	 To recognise, name and locate the tools and equipment in the food room. To practice safe and effective use of knives. Intro to unit 2: macro and micro nutrients 	
3	 Understand how to cook Toad in the Hole. Cook Toad in the Hole Unit 2 : protein 	
4	Understand how to cook Mac'n'cheese. Cook Mac'n'cheese. Unit 2 : Carbohydrates .	
5	 Understand how to cook Chilli con Carne. Cook Chilli con Carne. Unit 2 : Fats. 	
6	 Understand how to cook Beef Cobbler. Cook Beef Cobbler. Unit 2: Vitamins and MInerals 	
7	4. Understand how to cook Chicken Tikka Masala. 5. Cook Chicken Tikka Masala. 6. Unit 2:	

Hospitality and Catering: half term 3

week	Curriculum Overview Introduction to Food and Nutrition
1	 To introduce pupils to H&C and how the course is structured To describe the expectations for working in the food room. intro to Assessment Objective (AO) 4: cause of Ill health To explain and apply health and safety practices used.
2	 To recognise, name and locate the tools and equipment in the food room. To practice safe and effective use of knives. Intro to unit 2: macro and micro nutrients
3	 Understand how to cook Toad in the Hole. Cook Toad in the Hole Unit 2 : protein
4	 Understand how to cook Mac'n'cheese. Cook Mac'n'cheese. Unit 2 : Carbohydrates .
5	 Understand how to cook Chilli con Carne. Cook Chilli con Carne. Unit 2 : Fats.
6	 Understand how to cook Beef Cobbler. Cook Beef Cobbler. Unit 2: Vitamins and MInerals
7	4. Understand how to cook Chicken Tikka Masala. 5. Cook Chicken Tikka Masala. 6. Unit 2:

Hospitality and Catering: half term 4

week	Curriculum Overview Introduction to Food and Nutrition	
1	 To introduce pupils to H&C and how the course is structured 1.1. To describe the expectations for working in the food room. intro to Assessment Objective (AO) 4: cause of Ill health To explain and apply health and safety practices used. 	
2	 To recognise, name and locate the tools and equipment in the food room. To practice safe and effective use of knives. Intro to unit 2: macro and micro nutrients 	
3	 Understand how to cook Toad in the Hole. Cook Toad in the Hole Unit 2 : protein 	
4	Understand how to cook Mac'n'cheese. Cook Mac'n'cheese. Unit 2 : Carbohydrates .	
5	 Understand how to cook Chilli con Carne. Cook Chilli con Carne. Unit 2 : Fats. 	
6	 Understand how to cook Beef Cobbler. Cook Beef Cobbler. Unit 2: Vitamins and MInerals 	
7	4. Understand how to cook Chicken Tikka Masala. 5. Cook Chicken Tikka Masala. 6. Unit 2:	