

# KS4 Hospitality and Catering

2-year  
curriculum  
map

Off to  
your  
future

## Summer 2

Post-16  
preparation.

## Summer 1

Mock Exam  
preparation  
(Resits.)

## Spring 2:

Food safety, Role of  
EHO, HACCP.  
Exam revision

## Spring 1 :

Unit 1 Exam  
preparation  
(1<sup>st</sup> Attempt)

Autumn 2: How hospitality  
and catering provisions  
operate. Health and safety  
in the hospitality and  
catering industry.

## Autumn 1:

Hospitality and catering  
provision and factors  
success.

Year 11:  
Consolidate  
knowledge of  
the hospitality  
and catering

## Summer:

Unit 1 Exam  
(Mock) 40% of  
qualification

## Spring 2:

3Hr Assessed  
Practical and  
evaluate cooking  
skills

## Spring 1:

Menu planning and  
description of technical skills.

## Autumn:

Introduction to NEA (Unit 2).  
The importance of nutrition.  
Nutritional needs of different  
groups.

Unit 2:NEA  
Apply  
knowledge  
following a  
design brief.

### How Hospitality and Catering Provisions Operate

In this topic learners will gain knowledge and understanding of the following areas: The operation of the front and back of house. Customer requirements in hospitality and catering. Hospitality and catering provision to meet specific requirements. Health and safety in hospitality and catering provision. Food safety.

### Hospitality and Catering Provision (Unit 1: Exam Unit)

In this topic learners will gain knowledge and understanding of the following areas: Hospitality and catering providers. Working in the hospitality and catering industry. Working conditions in the hospitality and catering industry. Contributing factors to the success of hospitality and catering provision

### Evaluating cooking skills

Learners will review their work effectively, evaluating their menu and standard of practical skills. Following submission of their final NEA (60% of qualification grade) which is internally assessed

### Unit 2: Non-Exam Assessment (NEA)

There will be an introduction and analysis of the assignment brief that is set by the examining body annually. In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. Learners will have to evaluate the nutritional needs of individuals at different life stages, explaining why there are similarities and differences.

## Year 10

