KS4
Hospitality
and
Catering

2-year
curriculum
map

Summer 2:

Unit 1 Exam 40%

of qualification

grade.



Summer 2

Post-16 preparation.

Summer 1

Evaluating cooking skills.

Practical observation record.

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, pupils will further explore post 16-options and careers in this field.

Menu planning and demonstration

Learners will plan a menu that meets the requirements of the course brief. They will then showcase a variety of technical skills in food preparation, cooking and presentation.

Spring 2:

Demonstration of preparation, cooking and presentation skills.

Year 11:

Apply knowledge of the hospitality and catering industry in action, following a design brief.

Autumn:

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

Spring 1:

Menu planning and description of technical skills.

Non-Exam Assessment:

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.

Summer 1:

Health and safety in hospitality and catering. Food safety.

Spring:

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

Autumn:

Hospitality and catering provision and factors contributing to its success.

Year 10:

Consolidate knowledge of the hospitality and catering industry.

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

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.

