

BTEC Hospitality and	Topic	Keywords	Links to previous learning	Links to wider curriculum
Tourism				
Autumn 1	Preparing and Cooking food.  Identify different food groups and their classifications.	Food groups Kitchen Cereal Grains Protein Fats	Any biology that includes healthy living and food effects on the body  PSHE at KS3 looking at healthy lifestyles	Biology- healthy lifestyles- Diet and exercise  PSHEE (Curriculum for life) Healthy life styles
		Classification Balanced Sugar	,	Outdoor education- food and nutrition Personal and social development
Autumn 2	Preparing and Cooking food.	Frying Boiling Roasting	Any biology that includes healthy living and food effects on the body	Biology- healthy lifestyles- Diet and exercise
	Identifying different cooking methods.	Baking Simmering Oven	PSHE at KS3 looking at healthy lifestyles	PSHEE (Curriculum for life) Healthy life styles
	Being able to recognise different equipment in the kitchen.	Utensils		Outdoor education- food and nutrition Personal and social development
Spring 1	Being able to describe what the maintaining good hygiene Wearing correct clothing	Hygiene Hand washing Accident Reporting	PSHE healthy lifestyles with links to personal hygiene  KS3 Technology wearing correct	PSHEE (Curriculum for life) self- development and self-care and hygiene
	means.	Apron Hair covering	clothing in the workplace/classroom	Constructions/Technology wearing safety and correct equipment in the work place.
Spring 2	Providing food and drinks Reporting accidents	Service Priority Accident reporting Logs	KS3 Food technology- reporting any accidents in the kitchen  Constructions/technology at ks3 reporting accidents in the work place and classroom.	Construction/Technology reporting any accidents in the work place



Summer 1	Communication and	Communication	KS3 PSHEE effective	Curriculum for life- (PSHEE) Effective
	prioritising food and	Effective	communication and how to	communication.
	drinks during service	Priority	communicate with people.	
		Order		
		Customer	KS3 Food technology prioritising	
		Reviews	cooking methods with cooking	
		Role play	times.	
Summer 2	Different types of food	Fast food	KS3 Food technology- exploring	Curriculum for life- effective
	services and how they	Restaurants	all the different types of food	communication.
	differ	Drive thru	establishments and what is	
		Silver service	different about them.	
		Fine Dining		
		Waiter		