KS4 2 YEAR CURRICULAR MAP – HOSPITALITY & CATERING

YEAR 11

- *2.2.1 Factor affecting menu planning* — ***Half Term 1 & 2***
- *2.2.2 How to plan production* — ***Half Term 2 & 3***
- *60% Hospitality and catering in-action assessment* — ***Half Term 3 & 4***
- *2.4 Evaluating cooking skills* — ***Half Term 4 & 5***
- *40% Exam Unit* — ***Half Term 5 & 6***

YEAR 10

- *1.1 Hospitality and catering provision* — ***Half Term 1 & 2***
- *1.2 How hospitality and catering providers operate* — ***Half Term 2 & 3***
- *1.3 Health and safety in hospitality and catering* — ***Half Term 3 & 4***
- *1.4 Food safety in hospitality and catering* — ***Half Term 4 & 5***
- *2.1 Importance of nutrition* — ***Half Term 5 & 6***