

Werneth Catering and Hospitality Curriculum KS4

		Year 10	Year 11
Autumn 1	Content (Why)	Develop the knowledge and practical skills required across LO1, LO2 and LO3 , focusing on nutrition, menu planning and the preparation and cooking of dishes.	Develop pupils' understanding of the hospitality and catering industry, including the environment in which providers operate, how hospitality and catering businesses function, and how provision can be designed to meet specific customer and business requirements.
	Content (What)	This unit develops pupils' ability to understand the relationship between nutrition and dietary needs, plan appropriate menus for different individuals and contexts, and apply practical cooking skills to produce successful dishes. It combines theoretical understanding with practical application and supports pupils in making informed, safe and appropriate food choices.	This unit provides pupils with an understanding of the hospitality and catering industry and the factors that influence its success. Pupils develop knowledge of how businesses operate and how customer needs, resources and external factors influence decisions, while developing the ability to propose suitable hospitality and catering provision for a specific context.
	Acquire (Knowledge)	• Nutrition influences health and dietary needs, with different individuals requiring appropriate nutrients and food choices to support health and wellbeing. • Effective menu planning requires consideration of nutritional needs, dietary requirements, cost, occasion, target audience and sensory qualities. • Successful cooking requires appropriate practical skills, knowledge of ingredients and safe working practices, enabling pupils to produce dishes that meet a given purpose or brief.	• Hospitality and catering providers operate within a range of internal and external factors, including customer needs, competition, finance, legislation, employment and changing trends. • Successful hospitality and catering businesses require effective organisation and management, including appropriate staffing, resources, finance, food safety and customer service. • Hospitality and catering provision must respond to specific requirements, with decisions about menus, facilities, staffing, resources and services shaped by the needs of the target customer and the context.
	Apply (Skills)	Explain the nutritional needs of different individuals, plan balanced and appropriate menus for specific requirements and contexts, and safely prepare and cook dishes using appropriate techniques, equipment and ingredients to produce high-quality outcomes.	Analyse how hospitality and catering providers operate within their environment, explain how businesses organise and manage their provision, and propose a suitable hospitality and catering service that meets specific customer and business requirements, justifying decisions using relevant industry knowledge.
Autumn 2	Content (Why)	Complete Unit 2 Controlled Assessment , accounting for 60% of the qualification. Pupils will respond to an internal assessment brief by analysing the requirements of two specified customers and recommending a suitable dish for each, including appropriate accompaniments.	Prepare for the final Hospitality and Catering examination through focused revision, completion of past papers and the creation and use of revision cards to consolidate key knowledge.
	Content (What)	This unit enables pupils to apply their knowledge of hospitality, catering, nutrition, food preparation and customer needs to a realistic industry-based scenario. Pupils develop their ability to interpret a brief, make justified decisions and design suitable food	This unit strengthens pupils' recall and application of the knowledge required for the examination. Regular practice with past papers develops familiarity with question types, command words and assessment expectations, while revision

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		provision for different customers.	cards support retrieval and identification of gaps in knowledge.
	Acquire (Knowledge)	• Customer needs and requirements influence catering decisions, including dietary, nutritional, cultural, sensory and lifestyle considerations. • Effective menu choices require consideration of ingredients, preparation methods, equipment, cost, time, presentation and nutritional value. • A successful catering proposal must respond directly to the assessment brief, with recommendations justified using relevant hospitality and catering knowledge.	• Core knowledge of hospitality and catering must be securely retained, including industry operations, customer needs, nutrition, food safety, menu planning and factors affecting provision. • Successful examination responses require accurate application of knowledge, with pupils responding appropriately to command words and using relevant industry examples and terminology. • Effective revision combines retrieval and exam practice, allowing pupils to identify misconceptions, address gaps and improve the quality and precision of their responses.
	Apply (Skills)	Analyse the assessment brief and customer requirements, select and recommend two appropriate dishes with suitable accompaniments, and justify each choice using nutritional, practical, sensory and customer considerations while demonstrating an understanding of hospitality and catering provision.	Independently retrieve and apply knowledge across the course, use revision cards to strengthen recall and complete past-paper questions under examination conditions, reviewing responses to identify areas for improvement and develop more accurate, detailed and well-justified answers.
Spring 1	Content (Why)	Complete the 3-hour practical examination by producing a detailed production plan, preparing and cooking two dishes, presenting the finished dishes and evaluating both the outcomes and personal performance.	Examination Revision
	Content (What)	This practical assessment allows pupils to demonstrate their ability to apply hospitality and catering knowledge in a realistic, time-constrained environment. It develops independence, organisation, practical competence and the ability to evaluate outcomes and identify improvements.	Examination Revision
	Acquire (Knowledge)	• Effective practical preparation requires detailed planning, including sequencing tasks, allocating time, selecting equipment and ensuring safe and hygienic working practices. • High-quality dishes require accurate practical skills, appropriate cooking methods, effective presentation and the ability to work efficiently within a fixed timeframe. • Evaluation supports continued improvement, requiring pupils to assess the quality of their dishes and critically reflect on their own organisation, practical skills and decision-making.	Examination Revision
	Apply	Produce a detailed production plan and use it to independently prepare, cook and	Examination Revision

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	(Skills)	present two dishes within the 3-hour examination. Evaluate the finished dishes against the requirements of the brief and critically review personal performance, identifying specific strengths and realistic areas for improvement.	
Spring 2	Content (Why)	Complete the 3-hour practical examination by producing a detailed production plan, preparing and cooking two dishes, presenting the finished dishes and evaluating both the outcomes and personal performance.	Examination Revision
	Content (What)	This practical assessment allows pupils to demonstrate their ability to apply hospitality and catering knowledge in a realistic, time-constrained environment. It develops independence, organisation, practical competence and the ability to evaluate outcomes and identify improvements.	Examination Revision
	Acquire (Knowledge)	• Effective practical preparation requires detailed planning, including sequencing tasks, allocating time, selecting equipment and ensuring safe and hygienic working practices. • High-quality dishes require accurate practical skills, appropriate cooking methods, effective presentation and the ability to work efficiently within a fixed timeframe. • Evaluation supports continued improvement, requiring pupils to assess the quality of their dishes and critically reflect on their own organisation, practical skills and decision-making.	Examination Revision
	Apply (Skills)	Produce a detailed production plan and use it to independently prepare, cook and present two dishes within the 3-hour examination. Evaluate the finished dishes against the requirements of the brief and critically review personal performance, identifying specific strengths and realistic areas for improvement.	Examination Revision
Summer 1	Content (Why)	Develop knowledge and understanding of Unit 1 with a focus on health, safety and food-related ill health within hospitality and catering provision. Pupils will study how providers meet health and safety requirements and how food can cause illness.	Examination Revision
	Content (What)	This unit develops pupils' understanding of the responsibilities of hospitality and catering providers in protecting customers and staff. It enables pupils to understand how hazards and contamination can cause ill health and how effective food safety procedures reduce risk, preparing them for the 40% examination component.	Examination Revision
	Acquire	• Hospitality and catering providers must manage health and safety risks,	Examination Revision

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	(Knowl edge)	including identifying hazards, following legislation and implementing appropriate control measures. • Food can cause ill health through contamination and poor food safety practices, including biological, chemical, physical and allergenic hazards. • Effective food safety systems reduce the risk of illness, requiring appropriate personal hygiene, food storage, temperature control, preparation, cooking and cleaning procedures.	
	Apply (Skills)	Identify and explain health and safety hazards within hospitality and catering settings, analyse how food can cause ill health and recommend appropriate control measures. Apply knowledge of food safety procedures and legislation to unfamiliar hospitality and catering scenarios in preparation for the Unit 1 examination.	Examination Revision
Summer 2	Content (Why)	Develop knowledge and understanding of Unit 1 with a focus on health, safety and food-related ill health within hospitality and catering provision. Pupils will study how providers meet health and safety requirements and how food can cause illness.	Examination Revision
	Content (What)	This unit develops pupils' understanding of the responsibilities of hospitality and catering providers in protecting customers and staff. It enables pupils to understand how hazards and contamination can cause ill health and how effective food safety procedures reduce risk, preparing them for the 40% examination component.	Examination Revision
	Acquire (Knowl edge)	• Hospitality and catering providers must manage health and safety risks, including identifying hazards, following legislation and implementing appropriate control measures. • Food can cause ill health through contamination and poor food safety practices, including biological, chemical, physical and allergenic hazards. • Effective food safety systems reduce the risk of illness, requiring appropriate personal hygiene, food storage, temperature control, preparation, cooking and cleaning procedures.	Examination Revision
	Apply (Skills)	Identify and explain health and safety hazards within hospitality and catering settings, analyse how food can cause ill health and recommend appropriate control measures. Apply knowledge of food safety procedures and legislation to unfamiliar hospitality and catering scenarios in preparation for the Unit 1 examination.	Examination Revision