

Curriculum Map - Hospitality and Catering

Intent: Our Hospitality and Catering curriculum is designed to equip students with a broad repertoire of nutritious dishes that they can prepare confidently and independently. Through hands-on experience and practical lessons, students will gain a deep understanding of the nutritional impact of different foods on the body. This knowledge will empower them to make informed and healthy food choices, fostering lifelong skills cooking and personal well-being.

	Autumn Term	Spring Term	Summer Term
Year 8	<u>Health and safety/ breakfast, lunch and dinner</u> <ul style="list-style-type: none"> - <u>Skills:</u> knife skills, using the oven, health and safety - <u>Practicals:</u> cinnamon toast, wrap omelette, breakfast bar, croque Monsieur, potato wedges, wrap hack, wrap samosas, ragu sauce, pizza wheels 	<u>The importance of nutrition</u> <ul style="list-style-type: none"> - <u>Skills:</u> applying nutrition understand to food, knife skills, health and safety - <u>Practicals:</u> chicken schnitzel, bean chilli and nachos, mac and cheese, apple crumble, savoury rice, wholemeal bread, develop own dish 	<u>Food provenance and food Science</u> <ul style="list-style-type: none"> - <u>Skills:</u> understanding food processes, knife skills, health and safety - <u>Practicals:</u> Herb scones, burger, swiss roll, cookies, mayonnaise and wedges, shortcrust pastry, fruit pockets, quiche.
Year 9.	<u>Food from around the world street food project</u> Students have lessons 1 per fortnight, throughout the year they explore the theme of street food from around the world. They then plan and design their own street style food. Practicals - pasta, flatbreads and hummus, katsu curry, jollof rice, korean fried chicken burger, noodles, currywurst, quesadilla, afghan cookies, peri peri burger and poutine		
Year 10 WJEC	<u>A01; understanding Hospitality and catering</u> - <u>Practical:</u> carrot soup and bread, chicken burger, curry and flatbread, lasagne, fish and chips, apple tart and custard, choux buns, creme brulee, fruit tarts, fruit pie.	<u>AO2 and AO3- understanding Hospitality and catering operations</u> - <u>Practical:</u> lemon meringue pie, lemon and garlic pasta, poached egg and hollandaise sauce with rosti	<u>AO4- Food safety</u> - <u>Practical</u> : students led choices for different customers.
Year 11 WJEC	Hospitality and catering in action NEA completion Practicals - student led based on NEA theme	Hospitality and catering in action NEA completion Exam preparation	

