

Catering Curriculum Map Year 9 - 11

Year 9	Topic title: Health Safety and Hygiene	Topic title: Nutrients	Topic title: Working in the Hospitality and Catering Industry	Topic title: Menu Planning	Topic title: Customer needs
	Big Questions: What is Hospitality and catering? What is cross contamination? What are the common types of food poisoning? Who is the EHO?	Big Questions: What is the Eatwell guide? How well do I understand the difference and importance of macro and micronutrients? How does nutrition affect our health throughout life? How well can I explain diet related health issues?	Big Questions: What are the job roles in the Hospitality and Catering Industry? What are the uniform requirements in a professional kitchen? What is the kitchen hierarchy? How are establishments rated? How do we cater for non-catering venues?	Big Questions: What equipment is in a professional kitchen? What are the environmental factors that influence menu planning? What foods are available during different seasons? Why is sustainability important within the hospitality and catering industry?	Big Questions: How do caterers cater for dietary requirements? Why is customer service important? How do hospitality and catering providers manage complaints? Could you handle the high pressure environment of Gordon Ramsay's Kitchen?
Assessment	Cross contamination research	Eatwell guide CFU Nutritional needs throughout life CFU Allergies and intolerances CFU	Student presentation of their chosen job role within the industry	Time plans for dishes Dish evaluations	Menu plan
Practical	How do cooking methods affect nutrition? Bread Rolls Focaccia Chocolate tray bake Hooting Halloween Owls	How do I plan and create dishes for specific cuisines? Hong Kong Style Sweet and Sour chicken Seasonal dishes	How do I plan and create dishes for specific cuisines? NEA Practice dishes Pork and Pineapple BBQ Asian	Why is sustainability important in the hospitality and catering industry? NEA Practice dishes practical Pizza	How do I plan and create dishes for specific cuisines? Street food

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Year 10	Topic title: Hospitality and catering providers	Topic title: Working in the hospitality and catering industry	Topic Title: Working conditions in the hospitality and catering industry	Topic title: Contributing factors to the success of hospitality and catering provision	Topic title: How hospitality and catering provisions operate	Topic title: Customer requirements in hospitality and catering	Topic title: Food, Health and safety in hospitality and catering provision	Topic title: Food related causes of ill-health	Topic title: The Environment Enforcement Officer
	Big Questions: Who are the different catering a hospitality providers? Where do hospitality and catering providers get their supplies? What types of service can you receive at hospitality and catering venues? How are hospitality and catering provisions rated?	Big Questions: What are the job roles within the industry? What qualifications/e xperience are required to get a job in the hospitality and catering industry?	Big Questions: What are the working conditions in hospitality and catering?	Big Questions: What factors can affect the success of hospitality and catering provisions?	Big Questions: How do hospitality and catering provisions operate? What equipment is found in a professional kitchen? How does the front of house operate? What other operational tasks happen in the hospitality and catering industry?	Big Questions: How do hospitality and catering providers meet customer requirements?	Big Questions: What are health and safety requirements in hospitality and catering provision? What are the risks to health and security and their control measures? What are the legal requirements for food safety?	Big Questions: How can food cause us to be unwell? What are allergies and intolerances?	Big Questions: What are the responsibilities of the EHO?

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Assessment	Area research	Job roles CFU	Working conditions research	Factors affecting for success CFU	CFUs for big questions	Demographic needs case study	Practice safety documents	Allergies and intolerances CFU	EHO research task
Practicals	How well can I prepare, cook and present my chosen dish? Thai Fishcakes Savoury tart	How well can I prepare, cook and present my chosen dish? Minestrone soup Chicken koftes and flatbreads	How well can I prepare, cook and present my chosen dish? Hunter's chicken Ravioli Fish & Chips	How well can I prepare, cook and present my chosen dish? Chicken koftes with flat bread Christmas themed practical	How well can I prepare, cook and present my chosen dish? Chocolate tart Lemon meringue pie	How well can I prepare, cook and present my chosen dish? Sticky toffee and Melt in the middle chocolate pudding	What are high level catering skills? Knife skills deboning and fish	What are high level catering skills? Knife skills deboning and filleting chicken	What are high level catering skills? Self selected using jointed chicken

Year 11	Topic title: Unit 2 NEA and practical exam Big Questions: How does what we eat effect our health and well being? How well can I analyse the brief and apply my knowledge? How well can I consider the factors influencing menu planning? How well can I create a detailed and thorough time plan? How well can I evaluate my chosen dishes?	Topic title: Exam revision Revision for theory exam
Assessment	NEA Coursework	Weekly revision materials
Practical	Practical skills development NEA Practical Exam	