Curriculum Overview: Hospitality and Catering

	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Year 7	Food Safety, Healthy Eating & Essential Practical Skills					
Year 8	Nutrition, Food Science & Practical Skills Development					
Year 9	Nutrition, Food Choice & Introduction to Hospitality and Catering Industry					
Year 10	Hospitality and Catering Provisions How Hospitality and Catering Provisions operate Review of Dishes Review of own performance	Importance of nutrients Menu Planning Preparation, Cooking and Knife Skills	Hospitality and Catering in Action-Walkthrough	Health and Safety in Hospitality and Catering Industry	Hospitality and Catering in Action-Advanced Preparation and Presentation	Controlled Assessment- Preparation and Practice
Year 11	The hospitality and catering industry and how it operates Controlled Assessment Modelling Practical Evaluation	-Unit 2. Hospitality and Catering in Action -Nutrition and Menu Planning -Controlled Assessment Walkthrough	Controlled Assessment 2.1-2.4.2	The Hospitality and Catering Industry		