



CURRICULUM CORE KNOWLEDGE PLAN

SUBJECT:

Hospitality and Catering

YEAR GROUP: KS4 DATE: 2024-2025

Term and unit	Core knowledge	Core Vocabulary/skills	Revisiting prior knowledge	Links to Walney Ways & Employability skills/Careers
Year 10 Autumn Term	1.1 Hospitality and Catering provision In this topic learners will gain knowledge and understanding of the following areas: • Hospitality and catering providers • • Working in the hospitality and catering industry • Working conditions in the hospitality and catering industry • Contributing factors to the success of hospitality and catering provision 2.1 The importance of nutrition In this topic learners will gain knowledge and understanding of the following areas: • Understanding the importance of nutrition • How cooking methods can impact on nutritional value Throughtout all 3 terms The skills and techniques or preparation, cooking, and presentation of dishes. In this topic learners will gain knowledge and understanding of the following areas: •How to prepare and make dishes	Commercial – A business that aims to make profit Non-Commercial – A business that doesn't aim to make profit Residential – A business that offers overnight accommodation Non-Residential – A business that does not offer overnight accommodation Contract – An agreement of working hours and salary set between employer and employee Macronutrients – Nutrients which are needed in large amounts Micronutrients – Nutrients which are needed in small amounts	Students will have an understanding of the Eatwell guide, energy balance and food choice from previous years.	Walney Ways Self motivated Resilient Communicative Self Aware Employability Oragnisation, planning and time management Problem solving Communication Team working



	• Presentation techniques • Food safety practices Evaluating cooking. In this topic learners will gain skills knowledge and understanding of: • Reviewing of dishes • Reviewing own performance	Students will develop their knife skills and begin to practice more advanced skills such as deboning and filleting. Students will begin to write evaluations based on the dish and their own personal performance developing their vocabulary throughout.		
Year 10 Spring term	1.2 How hospitality and catering provisions operate. In this topic learners will gain knowledge and understanding of the following areas: • The operation of the front and back of house • Customer requirements in hospitality and catering • Hospitality and catering provision to meet specific requirements 1.3 Health and safety in hospitality and catering. In this topic learners will gain knowledge and understanding of the following areas: • Health and safety in hospitality and catering provision • Food Safety 2.2 Menu planning In this topic learners will gain knowledge and understanding of the following areas: • Factors affecting menu planning	Front of house – The employees that manage the public areas of a hospitality and/or catering provision. Back of house – The employees that manage the behind-the-scene areas of hospitality and catering provision. Customer expectations – The level and standards HACCP – Hazard Analysis Critical Control Point	Students will develop their practical skills from year 9 and introduce food styling to their dishes.	Walney Ways Resilient Self motivated Self aware Communicative Employability Organisation, planning and time management Problem solving Self awareness Team working Communication



	- How to plan production Throughout all 3 terms The skills and techniques or preparation, cooking, and presentation of dishes. In this topic learners will gain knowledge and understanding of the following areas: - How to prepare and make dishes - Presentation techniques - Food safety practices Evaluating cooking. In this topic learners will gain skills knowledge and understanding of: - Reviewing of dishes - Reviewing own performance	Students will continue to develop their knife skills and focus on presentation of dishes. Students will develop their evaluation writing and be able to use subject specific vocabulary for sensory analysis of their dish.		
Year 10 Summer term	1.4 Food safety in hospitality and catering. In this topic learners will gain knowledge and understanding of the following areas: - Food related causes of ill health - Symptoms and signs of food-induced ill health - Preventative control measures of food-induced ill health - The Environmental Health Officer (EHO) Mock written paper for unit 1 and mock coursework folder for unit 2 with mock practical cooking session too Throughout all 3 terms	Environmental health officer – someone who protects public health by ensuring that hospitality and catering establishments are safe, healthy and hygienic. Food poisoning – A foodborne illness caused by bacteria or other harmful things in food.	Students will have the core knowledge and skills from previous years, they will have a good understanding of briefs from previous assessments to take forward.	Walney Ways Resilient Self motivated Self aware Communicative Employability Organisation, planning and time management Problem solving Self awareness



	The skills and techniques or preparation, cooking, and presentation of dishes. In this topic learners will gain knowledge and understanding of the following areas: •How to prepare and make dishes • Presentation techniques •Food safety practices Evaluating cooking. In this topic learners will gain skills knowledge and understanding of: • Reviewing of dishes • Reviewing own performance	Control measures – Actions that reduce the risk of exposure to a hazard or remove the hazard altogether. Students will develop a mock NEA folder, which will give them the skills and knowledge to understand what is needed in preparation for their NEA in year 11		Team working Communication
Year 11 Autumn term	UNIT 2 Theory recap in preparation for the NEA in spring term Menu planning Factors affecting menu planning How to plan production How to prepare and make dishes Presentation techniques Food safety practices Evaluating cooking skills Reviewing of dishes Reviewing own performance UNIT 2 Practical recap The skills and techniques of preparation, cooking and presentation of dishes How to prepare and make dishes Presentation techniques Food safety practices			
Year 11 Spring term	UNIT 2. ASSESSMENT: Theory Students will be completing a 12 hour NEA comprising of;			



8.5 hours – Theory based Students to answer a specific scenario brief and evidence through research and subject knowledge the following learning objectives;

- The importance of nutrition
- Menu planning
- Evaluating cooking skills

3.5 hours – practical based assessment. Students will produce 2 dishes including accompaniments and garnish

- The skills and techniques of preparation, cooking and presentation of dishes

Due to this being an NEA task students will not receive feedback.

- All NEA will completed under the relevant level of control for the activity as stated in the course specification.