



Year 10 Hospitality & Catering Learning Map

- TERM 1 -

The Structure of the Hospitality and Catering Industry

During this unit you will develop fundamental knowledge of the different sectors that make up the hospitality and catering industry. You will learn about types of establishments, variations in food services such as carveries, buffets and silver service and the factors that make them successful.



LINKS TO PRIOR LEARNING

This unit will recap on your knowledge from KS3 that will encompass food safety and customer requirements and link to the catering industry and culinary terms.



- TERM 2 -

Menu Planning

During this unit you will explore a range of factors that affect menu planning including equipment, time, skill, customer preferences and dietary needs, focusing on nutritional needs and different target groups. This will lead onto a mock NEA based around a brief including research activities and a practical assessment.



LINKS TO PRIOR LEARNING

This unit has links to KS3 embedding your knowledge of nutrients in the diet and dietary reference values. Also revisits key practical skills.



- TERM 3 -

Health and Safety including Food safety

During this unit you will develop your knowledge of how to be safe and hygienic when working with food. You will explore policies, identify risks and prevention, and then focus on food causes of ill health such as food poisoning, food allergies and intolerances.



LINKS TO PRIOR LEARNING

This unit will further embed your existing knowledge of how a kitchen works on a small scale and expand to large scale establishments. There are links here to prior knowledge of dress codes and health and safety.

