



Hospitality and Catering Curriculum and Assessment Map

	Half Term 1	Half-Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Year 10	Unit 1 hospitality operations and food service	Food safety – Unit	Job Roles and workflow	Menu planning – Unit 2	Nutritional requirements	mock NEA- Unit 2
Fundamental Knowledge	Describe the structure of the hospitality and catering industry (Commercial, residential, types of establishments and their facilities) Identify the types of food services, advantages and disadvantages	To identify and understand food related symptoms of ill health Symptoms and signs of food induced ill health Preventative control measures of food induced ill health Understanding the role of the environmental health officer	Identify and evaluate the factors that can affect the success of a business. Analyse job requirements within the hospitality and catering industry Describe working conditions of different job roles across the hospitality and catering industry describe the operation of the kitchen	Identification of Types of menus Identification of factors to consider when planning a menu Working out profits and pay	Understanding the importance of nutrition and the nutritional requirements within menu planning – Unit2 links. Recipe development/ time plans	Importance of nutrition Menu planning Skills techniques of preparation, cooking and presentation of dishes Evaluating cooking
Learning Checkpoint Tasks	Types of establishments. Commercial/ residential	. Explain the role of the environmental health officer in ensuring food safety.	Job roles, attributes and qualifications	Practical application of knowledge – menu planning	Nutrients, functions and sources	Practical skills check
Common Assessment Task	Assessment paper LO1		Assessment paper	Assessment paper	Assessment paper	
Mock Exam (if applicable)	November mock		January Mock series		Mock paper	
Interleaved Knowledge	Job roles – links to ks3 careers in food and factors affecting food choice links in with factors affecting the success of a business		. menu planning – links with knowledge from KS3. Types of nutritional needs and factors affecting food choice		Unit 2 links into unit 1 – menu planning, adapting recipes planning for nutritional needs from the first terms – risk assessment reading and understanding others after writing them in previous term	

