



## Key Stage 4 Hospitality and Catering Curriculum Plan

**KS4 Curriculum Intent** - Hospitality and Catering equips learners with the knowledge and understanding of the Hospitality and Catering sector and provides them with opportunities to develop associated practical skills. It covers the hospitality and catering industry and hospitality and catering in action.

### Year 10 LTP

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Units covered</b>	<p>Unit 1: <b>LO4 Know how food can cause ill health.</b> Food safety and hygiene.</p> <p>Unit 2: <b>LO3 Be able to cook dishes.</b> Developing and improving skills learnt at KS3. Prepare and cook a range of high-risk dishes and follow the principles learnt in theory lessons.</p>	<p>Unit 2: <b>LO1 Understand the importance of nutrition when planning meals.</b></p> <p><b>LO2 Understand menu planning.</b></p> <p><b>LO3: use of commodities</b> meat, fish, poultry, eggs, dairy, vegetarian alternatives. Links made to the needs of specific groups, including special dietary needs and allergies using a range of cooking techniques.</p>	<p>Unit 1 <b>LO1:Understand the environment in which hospitality and catering providers operate</b></p> <p>Gain an understanding of the different types of establishments and the types of foods that they produce for customers.</p> <p><b>LO5: Be able to propose a hospitality and catering provision to meet specific requirements. Unit 2: LO3 Produce dishes to be served on a range of different menus.</b></p>	<p>Unit 1: <b>LO1:Understand the environment in which hospitality and catering providers operate.</b></p> <p><b>LO2: Understand how Hospitality and catering providers operate.</b></p> <p><b>LO3: Understand how Hospitality and catering provision meets health and safety requirements.</b></p>	<p>Unit 2 <b>LO3: plan, trial, prepare, cook and serve a three-course meal or range of dishes for a target group, or target catering outlet.</b> (individual portfolio with team practical of starter, main and dessert)</p> <p>Mock of task chosen, along with the mark scheme for unit 2 along with exemplar work.</p>	<p>Further develop practical skills, finish any content not covered and complete the internal assessments for the course.</p> <p>Students practise examination papers in preparation for the examination completing a mock.</p>
<b>Assessment</b>	<p>KAT 1 (written 50 marks- Food Spoilage, Health and Safety, HACCP, reducing risk, Food poisoning, microorganisms, Catering provisions and Types of Service)</p>	<p>KAT 2 (written 50 marks - :Macro and micronutrients, The Kitchen Brigade interleaving from Autumn 1)</p>	<p>KAT 3 (written 50 marks - Hotel provisions, Industrial equipment and interleaving from Autumn Term)</p>	<p>KAT 4 (written 50 marks -</p>	<p>KAT 5 ( Mock Unit 2 portfolio and practical skills covered so far)</p>	<p>Year 10 Written Mock Exam: Unit 1 paper</p>
<b>Interleaving</b>	<p>Food Spoilage/ Health, Safety and Hygiene KS3</p>	<p>Autumn term 1</p>	<p>Autumn term</p>	<p>Autumn term and Spring 1 (practical work completed so far)</p>	<p>Autumn and Spring term theory covered so far</p>	<p>Previous theory work covered throughout the course so far</p>



## Year 11 LTP

	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>
<b>Unit covered</b>	Unit 2	Unit 2	Unit 2	Unit 2/1 (completed unit 2 and hand in deadline/preparation for the mock and final exam)	Unit 1 preparation for the final exam
<b>Assessment</b>	Unit 2: chosen task	Mock paper 1 - written unit 1	Unit 2: chosen task (practical element)	Mock paper 2 - written unit 1	Final exam
<b>Interleaving</b>	Food Spoilage/ Health, Safety and Hygiene KS3	Autumn term 1	Autumn term	Autumn term and Spring 1 (practical work completed so far)	Autumn and Spring term theory covered so far