

KS4 Curriculum overview – Hospitality and Catering 2023-24



	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 10	Unit 1 Understanding the industry: understanding the industry structure. Unit 2: Developing Skills Making pastries and developing processes.	Unit 1 Understanding the industry: understanding the roles and contacts. Unit 2: Developing Skills Developing skills in making full dishes.	Unit 1 Understanding the industry: understanding the Hygiene, health and safety. Unit 2: Developing Skills Developing skills in making full dishes.	Unit 1 Understanding the industry: understanding the Health and Safety legislation. Unit 2: Developing Skills Developing skills in presenting dishes and understanding nutrition.	Unit 1 Understanding the industry: understanding the Provision of the industry. Unit 2: Developing Skills Selecting suitable dishes, planning, and practice exam production.	Unit 1 Understanding the industry: understanding the customer needs. Unit 2: Developing Skills Developing a nutritional menu, identify specific diets for different age groups/customer.
Year 11	Unit 1 Revision: H&C industry structure. Unit 2: Coursework Prep Developing a nutritional menu, identify specific dietary needs	Unit 1 Revision: H&C Roles and contracts. Unit 2: Coursework Prep Identifying skills and suitable dishes	Unit 1 Revision: H&C H&S. Unit 2: Coursework Client brief; PRACTICAL EXAM Identifying skills and suitable dishes for the client.	Unit 1 Revision: H&C Provision and industry. Unit 2: Coursework Evaluation of the dishes and practical exam. Coursework completed (60%)	Unit 1 Revision: Exam theory and question practice Working through the main exam question areas.	Final Written exam (50% Final mark)