## KS4 Curriculum overview – Hospitality and Catering 2024-25



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