

# Hospitality KS4 Curriculum Overview

By the end of KS4, students should:

<b>KNOW</b>	<ul style="list-style-type: none"> <li>Gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.</li> <li>Develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus.</li> <li>They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.</li> </ul>
<b>DO</b>	<ul style="list-style-type: none"> <li>Gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety</li> </ul>
<b>APPRECIATE</b>	<ul style="list-style-type: none"> <li>Students to develop their knowledge and understanding of Hospitality.</li> <li>Pupils will access a curriculum that is diverse, representative and inclusive.</li> </ul>

## Curriculum Coverage:

	<i>Topic</i>	<i>Sub Topic</i>	<i>Coverage</i>
Year 10	<b>Hospitality &amp; Catering in Action</b> <b>PRACTICAL/ASSIGNMENT</b>	The importance of nutrition	<ul style="list-style-type: none"> <li>Understanding the importance of nutrition</li> <li>How cooking methods can impact on nutritional value</li> </ul>
		Menu planning	<ul style="list-style-type: none"> <li>Factors affecting menu planning</li> <li>How to plan production</li> </ul>
		The skills and techniques of preparation, cooking and presentation of dishes	<ul style="list-style-type: none"> <li>How to prepare and make dishes</li> <li>Presentation techniques</li> <li>Food safety practices</li> </ul>
		Evaluating cooking skills	<ul style="list-style-type: none"> <li>Reviewing of dishes</li> <li>Reviewing own performance</li> </ul>
Year 11	<b>The Hospitality &amp; Catering Industry</b> <b>EXAM UNIT</b>	Hospitalist and catering provision	<ul style="list-style-type: none"> <li>Hospitality and catering providers</li> <li>Working in hospitality and catering industry</li> <li>Working conditions in the hospitality and catering industry</li> <li>Contributing factors to the success of hospitality and catering provision</li> </ul>
		How hospitality and catering provisions operate	<ul style="list-style-type: none"> <li>The operation of the front and back of house</li> <li>Customer requirements in hospitality and catering</li> <li>Hospitality and catering provision to meet specific requirements</li> </ul>
		Health and safety	<ul style="list-style-type: none"> <li>Health and safety in hospitality and catering provision</li> <li>Food safety</li> </ul>
		Food safety in hospitality and catering	<ul style="list-style-type: none"> <li>Food related causes of ill health</li> <li>Symptoms and signs of food-induced ill health</li> <li>Preventative control measures of food-induced ill-health</li> <li>The Environmental Health Officer (EHO)</li> </ul>

## The Wider KS4 Curriculum:

- Visits:** Visits from Royal Navy
- Homework expectations:** Homework is set weekly for wider reading around the subject area to broaden knowledge and understanding