



Curriculum Overview - Catering

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 7	The 4C's Knife skills Safety in the food room Fruit salad and pizza toast to develop practical cooking skills		The Eatwell Guide and the sources and functions of macronutrients. Fruit crumble and spiced biscuits practicals to develop practical skills		The Eatwell Guide and the sources and functions of micronutrients. Couscous salad and sweet or savoury muffins practicals to develop practical skills	
Year 8	Food contamination/ food spoilage and how this impacts on health Rock cakes and sausage rolls practicals to develop practical skills		Food commodities and where food comes from. Chicken wraps and Ragu practicals to develop practical skills		The functions of ingredients and food provenance. Focaccia and Rocky Road practicals to develop practical skills	
Year 9	Allergies and intolerances and how they influence diet and health. Scones and Chicken Goujons to develop practical skills		Seasonality, food miles and sustainability of food Chicken curry and mini cheesecake to develop practical skills		Specialist diets and how the Hospitality and Catering sector adapt and market these new products. Bread and Pizza/ Calzone to develop practical skills	
Year 10	Understand the environment in which hospitality and catering providers operate. To be able to identify the different types of hospitality and catering establishments and how they create customer choice.		Understand how hospitality and catering provisions operate. To be able to identify the different job roles in the front and back of house of a hospitality and catering establishments and the specific tasks that they workers do.		Know how food can cause ill health and how we are able to stop or reduce this from happening. Understand how hospitality and catering provision meets health and safety requirements	



Year 11	Sources of nutrients and their functions Comparing diets through the life stages A range of sweet and savoury practical dishes including lasagne, bread and apple dutch cake	Creating time plans and the creation of menus to meet the needs of a restaurant and its clientele. A range of sweet and savoury practical dishes including curry and battenburg cake
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