



Curriculum Map



Subject: **Hospitality and catering**

Year

group: 11

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Content</p> <p><i>Declarative Knowledge – ‘Know What’</i></p>	<p>Subject/Topic</p> <p>content:</p> <p>What is to consider when planning to meet the needs of customers and business owners of a catering outlet?</p> <p>Describe the key functions of nutrients Compare the nutrition needs of specific groups</p> <p>Targeted revision for mock exam - Unit 1</p> <p>Key terminology:</p> <p>Planning menus Nutrients , nutrient intake. nutritional values celiac, lactose intolerance, diabetes, intolerance, vegan, vegetarian,</p>	<p>Subject/Topic</p> <p>content:</p> <p>What is to consider when planning to meet the needs of customers and business owners of a catering outlet? Continued Explain characteristics of unsatisfactory nutrition intake Explain how cooking methods impact on nutrition value</p> <p>Key terminology:</p> <p>Planning menus Nutrients , nutrient intake. nutritional values celiac, lactose intolerance, diabetes, intolerance, vegan, vegetarian,</p>	<p>Subject/Topic</p> <p>content:</p> <p>What factors are there to consider when planning a menu for practical assessment?</p> <p>Explain how dishes address environmental issues and customer needs Plan production of dishes Rehearse making elements of final menu for 3 hour examination</p> <p>Key terminology:</p> <p>Planning menus Nutrients , nutrient intake. nutritional values celiac, lactose intolerance, diabetes, intolerance, vegan, vegetarian,</p>	<p>Subject/Topic</p> <p>content:</p> <p>What factors are there to consider when planning a menu for practical assessment? continued</p> <p>Explain how dishes address environmental issues and customer needs Plan production of dishes Rehearse making elements of final menu for 3 hour examination</p> <p>Key terminology:</p> <p>Planning menus Nutrients , nutrient intake. nutritional values celiac, lactose intolerance, diabetes, intolerance, vegan, vegetarian,</p>	<p>Subject/Topic</p> <p>content:</p> <p>Targeted revision for Unit 1 exam LO 1-5</p> <p>Revisit all learning objectives for Unit 1 examination. Consolidate knowledge and fine tune examination technique.</p> <p>final revision</p> <p>Key terminology:</p> <p>Explain, describe, explain answers to various questions.</p>	<p>Subject/Topic</p> <p>content:</p> <p>Targeted revision for Unit 1 exam LO 1-5</p> <p>Revisit all learning objectives for Unit 1 examination. Consolidate knowledge and fine tune examination technique.</p> <p>Key terminology:</p>



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		intolerance, vegan, vegetarian,				
<p>Skills</p> <p><i>Procedural Knowledge – ‘Know How’</i></p>	<p>knife skills e.g. soups, salads, vegetable cuts, methods of cake making, yeast doughs, pastry making, sauces. With emphasis on food safety and hygiene. Candidates should prepare and cook a range of high risk dishes and follow the principles they have learnt in theory lessons.</p>	<p>knife skills e.g. soups, salads, vegetable cuts, methods of cake making, yeast doughs, pastry making, sauces. With emphasis on food safety and hygiene. Candidates should prepare and cook a range of high risk dishes and follow the principles they have learnt in theory lessons.</p>	<p>knife skills e.g. soups, salads, vegetable cuts, methods of cake making, yeast doughs, pastry making, sauces. With emphasis on food safety and hygiene. Candidates should prepare and cook a range of high risk dishes and follow the principles they have learnt in theory lessons.</p>	<p>knife skills e.g. soups, salads, vegetable cuts, methods of cake making, yeast doughs, pastry making, sauces. With emphasis on food safety and hygiene. Candidates should prepare and cook a range of high risk dishes and follow the principles they have learnt in theory lessons.</p>	<p>Students will be focusing on exam skills, as they will be completing many exam based questions alongside their revision. Students will be practising answering 8 mark questions. Links to English and Science for long answer questions .</p>	



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	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.		
Assessment	Mock NEA - Unit 2 (60% final grade contribution) evidence to be prepared and submitted under examination conditions.	Mock examination Complete Mock NEA Unit two preparation and practical exam	NEA - Unit 2 (60% final grade contribution) evidence to be prepared and submitted under examination conditions.			
Literacy/Numeracy/ SMSC/Character	<p>Literacy Focus:</p> <p>Literacy focus: Effective essay structures, thesis statements, topic sentences, discourse markers and high level vocabulary choices.</p> <p>SMSC/Character:</p> <p>Why is community important? What is collective responsibility? How can we help others who experience more challenging circumstances?</p>	<p>Literacy focus: SMSC/Character:</p>	<p>Literacy focus: SMSC/Character:</p>	<p>Literacy focus: SMSC/Character:</p>	<p>Literacy focus: SMSC/Character:</p>	<p>Literacy focus: SMSC/Character:</p>



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Rationale & Links to learning						