

Programme of Study: Hospitality and Catering



KS2/3 Underpinning Concepts		Year 10	Year 11	KS5 & CEAIG Opportunities	Links to SMSC
<p>Health and Nutrition Understanding of a balanced diet and the Eatwell Guide. Awareness of food groups and their functions. Basic knowledge of healthy eating and lifestyle choices.</p> <p>Food Preparation Skills Safe use of basic kitchen tools (e.g. knives, peelers). Hygiene practices (e.g. handwashing, clean surfaces). Simple cooking methods (e.g. boiling, baking).</p> <p>Design and Technology Links Planning and evaluating food products. Understanding ingredients and their sources. Following recipes and instructions.</p> <p>Science Links States of matter and changes (e.g. melting, boiling). Microorganisms and food spoilage. Nutrient functions and digestion.</p> <p>Maths and Literacy Measuring ingredients accurately. Reading and interpreting recipes. Using time and temperature in cooking.</p>	Autumn 1	<p>Health and safety in hospitality and catering provisions Health and Safety at Work Act 1974 (HASAWA) Control of Substances Hazardous to Health (COSHH) 2002 Personal Protective Equipment Regulations (PPER) 1992 Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013 Manual Handling Operations Regulations 1992 Practical focus: Yeast doughs, Buffet items</p>	<p>Understanding the Importance of Nutrition Macronutrients Micronutrients Other Nutrients Nutrition Across Life Stages Special Dietary Needs **Controlled assessment tasks**</p>	<p>Academic pathways: Level 3 Diplomas in: Professional Cookery Hospitality Supervision and Leadership Food and Beverage Service Patisserie and Confectionery BTEC Nationals in Hospitality T Levels in Catering or Hospitality (where available) A Levels in related subjects (e.g. Business, Food Science)</p> <p>Career pathways: Entry-Level Roles Kitchen Assistant Waiter/Waitress Mid-Level Roles Commis Chef → Chef de Partie → Sous Chef Front of House Supervisor Event Coordinator Hotel Supervisor Restaurant Manager</p> <p>Senior-Level Roles Head Chef / Executive Chef General Manager Operations Manager Hospitality Consultant Event Director</p>	<p>Spiritual Development Encouraging creativity in menu planning and presentation. Reflecting on the role of food in different cultures and religions. Understanding the emotional impact of hospitality experiences.</p> <p>Moral Development Exploring ethical issues such as: Food waste; Sustainability; Fair trade Understanding responsibilities in food safety and hygiene. Considering the impact of customer service on wellbeing.</p> <p>Social Development Working collaboratively in practical tasks. Developing communication and teamwork skills. Understanding roles and responsibilities in hospitality settings. Engaging with customer needs and expectations.</p> <p>Cultural Development Exploring global cuisines and traditions. Understanding dietary requirements linked to religion and culture. Respecting diversity in customer service and provision.</p>
	Autumn 2	<p>Factors impacting success within the hospitality industry Food-related causes of ill health The Role of the EHO Legislation Practical focus: Pastry / buffet items</p>	<p>Customer Requirements in Hospitality and Catering Types of Customers Customer Needs Customer Rights and Inclusion **Controlled assessment tasks**</p>		
	Spring 1	<p>Structure of the industry and front of house operations Types of establishments Commercial vs Non-commercial The operation of front and back of house Practical focus: Starters</p>	<p>How Cooking Methods Impact Nutritional Value Effects of Cooking on Nutrients **Controlled assessment tasks**</p> <p>Practical Exam will take place this half term</p>		
	Spring 2	<p>Working conditions within the hospitality and catering industry Types of employment contracts and working hours Remuneration and benefits Fluctuating needs of the industry Practical focus: Main courses</p>	<p>Menu Planning Factors Affecting Menu Planning How to Plan Production **Controlled assessment tasks**</p>		
	Summer 1	<p>Factors impacting success within the hospitality industry Costs incurred within the industry How the economy can impact business in different ways Importance of environmental needs and environmental impact Impacts of new technologies Positive and negative impacts of various media types Practical focus: Main courses and desserts</p>	<p>Written examination revision and preparation – unit 1 Hospitality and Catering Provision How Hospitality and Catering Provisions Operate Health and Safety in Hospitality and Catering Food Safety in Hospitality and Catering</p>		
	Summer 2	<p>Hospitality and Catering provision for specific providers Customer Needs and Requirements Customer Expectations Customer Demographics Marketing and Research Practical focus: Desserts</p>	<p>GCSE EXAMINATIONS</p>		