

Food Technology & Hospitality and Catering Curriculum				
		Term 1	Term 2	Term 3
Year 7	Food Practical 1/2 termly rotation, covering theory content, cooking and preportaion skills, and hygiene	Students will have experience with a range of practical cooking lessons delivered through D&T rotation at KS3	Practical lessons include: Rainbow salad, Poached eggs on toast, twisted filled bread, Jam tarts, Minestrone Soup, Short bread	Depending on the rotation: Some groups will experience food during this term based on their rotation slot
Year 8	Food Practical 1/2 termly rotation, covering theory content, cooking and preportaion skills, and hygiene	Students will have experience with a range of practical cooking lessons delivered through D&T rotation at KS3	Practical Lessons include: Focaccia bread art, Pastry, Fruit crumble, Omelettes, Vegetable Sushi, Pancake challenge	Depending on the rotation: Some groups will experience food during this term based on their rotation slot
Year 9	Developing understanding and experience of the hospitality and catering industry.	Exploring the roles and responsibilities within a range of hospitality and catering establishments.	Understand the environment in which hospitality and catering providers operate	Understand the importance of nutrition when planning menus
Year 10	Begin coursework: Developing understanding and experience of the hospitality and catering industry. Unit 2 controlled assessment, food hygiene certificate, exam preparation for Unit 1	Understand the environment in which hospitality and catering providers operate	Apply techniques (including practical techniques), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.	Students willll take their Level 1 food hygiene qualification Students will draw on knowledge and understanding of the events industry and factors affecting the success of events to propose a plan for an event to meet specific needs.
Year 11	Completion of coursework and event planning, hosting the event. Completion of Exam worth 40% of the overall grade	Understand the event operations, be able to investigate event requirements, be able to plan events	Understand the environment in which hospitality and catering providers operate, completion of Unit 2 controlled assesment, Unit 1 exam prep	External assessment final Exam worth 40% of overall grade.
This curriculum map shows when topics are first taught. Every topic is revisited throughout the curriculum				