

CURRICULUM MAP – HOSPITALITY AND CATERING KS4

YEAR:	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
FOCUS	Food Hygiene and Safety (2)	Basic Food Preparation (2)	Handling Money in a Sales Situation (2)	Planning a healthy Diet (2)	Basic Cooking (2)	Serving Food and Drink (2)
TOPIC	<p>Know about basic food hygiene.</p> <p>Identify ways of handling food safely.</p> <p>Identifying basic hygiene rules when dealing with</p> <p>Food safety measures and how they are implemented.</p> <p>Use by and sell by dates on different products.</p> <p>Identify ways of knowing whether food is safe to eat</p> <p>Identify ways of keeping food stored safely</p>	<p>Select the correct ingredients for basic dishes</p> <p>Choose the correct equipment and handle safely and hygienically</p> <p>Prepare food items for cold presentation or cooking safely and hygienically</p> <p>1</p> <p>Set aside or store prepared food items ready for use according to instructions</p> <p>1.5</p> <p>Clean work areas and equipment safely and hygienically during and after preparing food</p>	<p>Identifying issues by examining information</p> <p>keeping money secure in and out of sales situation</p> <p>Accuracy in money handling.</p> <p>Appreciating cash transactions where accuracy is needed (e.g., in confirming prices, giving change).</p> <p>Using procedures to ensure accuracy.</p>	<p>Collecting and using information</p> <p>Checking accuracy of information</p> <p>Representing information in different ways</p> <p>Identify the key elements of a healthy diet in relation to food and drink.</p> <p>Identifying the main health benefits of a healthy diet.</p> <p>Planning a healthy diet for an individual.</p> <p>Identifying personal information needed about an individual when planning their diet.</p>	<p>Planning ahead</p> <p>Demonstrating cooking skills/methods</p> <p>Being resilient and working under pressure</p> <p>Monitoring progress</p>	<p>Be able to serve food and drink to customers</p> <p>List the stages in serving the customer food and drink</p> <p>Serve food and drink to customers, politely, safely and hygienically</p> <p>Be able to work as part of a food and drink service team</p> <p>State how to work well as part of a food and drink service team</p> <p>Work with others to serve food and drink</p>

						Assist in the preparation/assembly of food and drink Assist in the safe and hygienic preparation, maintenance and cleaning of service areas
ACTIVITIES	Creating posters/advisory notes illustrating food health & Safety Mind mapping Quizzes and puzzles Worksheets Q&A Classroom discussions	Practical activities Worksheets resources Q&A Classroom discussions	Real life skills e.g., calculating cost Comparing deals Q&A Classroom discussions	Creating menus Organising information Worksheets Q&A Classroom discussions	Role play Cloze activities Worksheets Q&A Classroom discussions	Role Worksheets Quizzes Q&A Classroom discussions
WEBSITES	https://www.gatewayqualifications.org.uk/search/?_sf_s=hospitality+and+catering AQA hospitality and catering AEU					
ASSESSMENT OPPORTUNITIES	B baseline testing End of topic tests Gateway Qualifications AQA Unit Award Scheme					
EXTENDED LEARNING	Topics specific activities set on Hospitality & Catering under 'homework' section Topic based learning					
Cross Curricular Links: English, Literacy, Physical Development Science, ICT, Design and Technology, Life Skills, Math						