

HOSPITALITY & CATERING STATEMENT OF AIMS

THE AIM OF THE KS4 CURRICULUM IS TO DEVELOP...

SUCCESSFUL LEARNERS

Learners have a strong understanding of the hospitality and catering industry alongside valuable practical skills. Through planning, preparing, and evaluating dishes, they apply their knowledge in real-life contexts and learn to work accurately, safely, and efficiently. They also develop key skills such as problem-solving, organisation, time management, and teamwork, helping them achieve success in their studies and prepare for further education, training, and future employment.

CONFIDENT, INSPIRED INDIVIDUALS

Learners develop practical culinary skills and creativity in the kitchen. Through planning and preparing a range of dishes, they gain confidence in their abilities, learn to work independently, and take pride in producing high-quality outcomes. By exploring the diverse hospitality and catering industry, students are inspired to be ambitious, innovative, and resilient, preparing them for future opportunities in education and employment.

ASPIRING, RESPONSIBLE CITIZENS

Learners have an understanding of healthy eating, food safety, and sustainability. They learn the importance of making informed food choices, working responsibly, and following professional standards to ensure the wellbeing of others. Through exploring the hospitality and catering industry, students gain an appreciation of their role in serving diverse communities and are encouraged to contribute positively to society while aspiring to achieve their future goals.

CURRICULUM MAP **KS4**

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
Y10	<i>Unit 1 Food Hygiene and Unit 2 Nutrition</i>	<i>Unit 1 Food causes of ill health</i>	<i>Unit 2 Factors affecting menu planning</i>	<i>Unit 2 Presentation Techniques</i>	<i>Unit 2: How to prepare and make dishes</i>	<i>Unit 2: Mock Control Assessment task</i>
ASSESSMENT	Mock controlled assessment 2.1.1 (cooking methods impact on nutrition) and 2.1.2 (importance of nutrition)		PPE paper			
Y11	<i>Unit 2: Controlled Assessment Task</i>	<i>Unit 2: Controlled Assessment Task</i>	<i>Unit 1: 1.2.1 Operation of front and back of house</i>	<i>Unit 1: 1.1.2 Working in the hospitality and catering industry</i>	<i>Unit 1 Revision Focus</i>	<i>External exam</i>
ASSESSMENT	PPE paper		External exam and grade in NEA			