

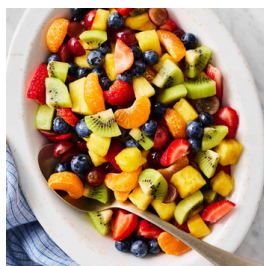
Year 7 Hospitality and Catering

Topic 1

Introduction to Food Technology

- Personal hygiene,
- Cleaning routines,
- Oven Safety,
- Hob Safety,
- Knife Safety,
- Bacteria,
- Food Safety

Fruit Salad



Muffins



Topic 2

Healthy Eating

- Carbohydrates
- Fibre
- Protein
- Healthy Snacks

Pasta Salad



Fruit Crumble



Goujons



Savoury Slice



Topic 3

Factors Affecting Food Choices

- Cost of Living
- Homemade Vs Bought
- Customer Needs
- Simple Menus

Apple Biscuits



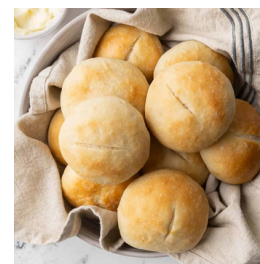
Meatballs



Fajitas



Bread



Flapjack



Topic 4

Design Project

- Hospitality Provisions
- Customer Needs
- Brief Analysis
- Menu Design

Bean Chilli



Scones



Cookies



Year 8 Hospitality and Catering

Topic 1

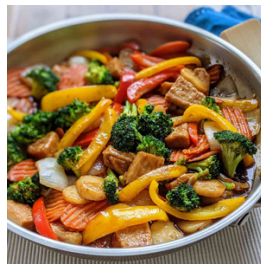
Healthy Eating

- Eatwell Guide
- Vitamins
- Minerals
- Fats

Jammy Cookies



Chicken Stir Fry



Fried Rice



Pasta Bolognese



Pizza Wheels



Topic 2

Factors Affecting Food Choices

- Religion
- Personal Preferences
- Culture
- Lifestyle
- Health
- Income/Costing

Sausage Plait



Potato Curry



Bread Rolls



Crinkle Cookies



Topic 3

Food Provenance

- Grown
- Reared
- Caught
- Seasonality
- Environmental
- Ethical

Cheesecake



Burger



Quiche



Rock Cakes



Topic 4

Design Project

- Cuisines
- Customer Needs
- Food Truck Development
- Menu Design

Pasta Bake



Gratin Potatoes



Enchiladas



Year 9 Hospitality and Catering

Topic 1

Healthy Eating

- Healthy Eating
- Obesity
- Diabetes
- Heart Disease
- Life Stages
- Nutritional Needs

Pizza



Quesadillas



Carrot Cakes



Greek Flaounes



Chicken Kiev



Christmas



Topic 2

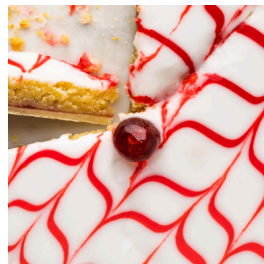
Factors Affecting Food Choices

- Processed Foods
- Additives
- Environmental
- Ethical
- Budgeting

Chelsea Buns



Bakewell Tart



Sausage and Mash

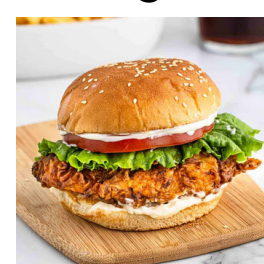


Topic 3

Hospitality

- KS4 Snapshot
- Types of Provision
- Types of Service
- Customer Types

Zinger Burgers



French Toast



Presentation Practice



Swiss Roll

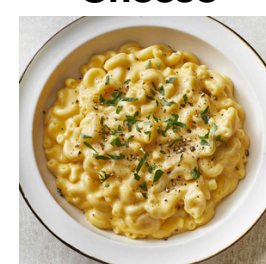


Topic 4

Design Project

- Brief Analysis
- Menu Research
- Costing
- Menu Design
- Exhibition

Mac & Cheese



Cottage Pie



Year 10 Hospitality and Catering

Topic 1

Hygiene and Safety

- The 4 C's
- Bacteria
- Food Poisoning
- Cross-Contamination
- EHO's

This section will cover everything a student needs to understand about safe practice within the industry. From environmental health officers, to cross-contamination and the danger zone.

Topic 2

Nutrition

- Macronutrients
- Micronutrients
- Complex Vs Simple Carbohydrates
- HBV vs LBV Proteins
- Saturated vs Unsaturated Fats

This section will take a deep dive into the nutritional needs of different life stages. We will focus on the advantages and disadvantages of each nutrient, as well as the complications of deficiency or excessive consumption.,

Topic 3

Hospitality

- Types of Provision
- Types of Service
- Customer Types
- Profit Vs Cost
- Factors
- Exam Practice

This section will cover the different hospitality and catering provisions, the different types of service such as table or counter service. It will cover the different customer types and customer needs within the industry.

Topic 4

Mock Exams

- Practical Exam Practice
- Coursework Introduction
- Brief Analysis
- Cooking Methods

This final topic will focus completely on the practical exam. It will introduce the coursework, how to analyse a brief, how different cooking methods affect the nutritional value of dishes. This topic will also be very practical heavy, practising their two chosen dishes.

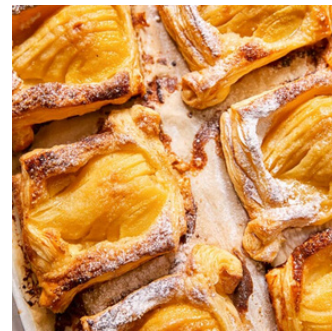
Year 10 Hospitality and Catering

Practical Dishes

**Potato
Curry**



**Caramel
Tarts**



Calzone



Dirty Fries



**Mac &
Cheese**



**Enriched
Dough**



**Chocolate
Art**



**Feather
Icing**



Tuile



Meringue



Ice Cream



**Shortcrust
Pastry**



**Bakewell
Tart**



Fresh Pasta



**Lemon
Meringue
Tarts**



**Chicken
Kiev**



**Mini
Cheesecakes**



**Millionaires
Shortbread**



Lemon Curd



Puff Pastry



Year 11 Hospitality and Catering

Topic 1

Unit 2

The first two terms will be spent working towards the practical exam which is usually between October and November.

It will cover a recap on the coursework and how to structure it before the brief is released to the students.

There will be practical lessons where the students will be practicing parts or all of their chosen dishes.

Topic 2

Unit 1 - Hospitality and Catering Provision

- Commercial Vs Non-commercial
- Types of food service
- Standards and Ratings
- Employment roles
- Contracts, Pay and Benefits
- Costs and profits
- Impact of Technology and Media

This section will be around the hospitality and catering provision. It will look at all aspects of job roles, from the attributes needed, to the types of contracts and benefits.

Majority of the initial exam questions are based on this section.

Topic 3

Unit 1 - How Providers Operate

- Equipment and Materials
- Meeting customer needs
- Administration and Documentation

This section will cover the different types of equipment within the industry and their uses. It will focus on the different documents that need to be completed, such as stock control and job advertisements.

There is always a question or two in the exam around equipment and meeting customer needs.

Topic 4

Unit 1 - Health and Food Safety

- Health and Safety Laws
- Accident Forms
- Risk Assessments
- HACCP
- Food Hazards
- Food Allergies and Intolerances
- Catering and the Law
- The role of the EHO

This final section will focus on the law. It will be a deep dive into the different laws within the industry and how to complete forms.

Every exam paper has a question on either an Accident form, a HACCP form or the EHO. Often, it is all 3.

Year 11 Hospitality and Catering

Great Choices for Exam Dishes

Chicken Kiev



Lasagna



Shepherd's Pie



Chicken Pie



Carbonara



Enriched Dough



Fishcakes



Hasselback Potatoes



Homemade Burgers



Fish Pie



Chicken Curry with Rice



Beef Stroganoff



Bakewell Tart



Choux Pastry



Ice Cream



Lemon Meringue Tarts



Tiramisu



Mini Cheesecakes



Millionaires Shortbread

