

Key Stage 4 Curriculum Overview 2024 – 2025

**Curriculum Area:
Level 1/2 Vocational
Hospitality & Catering**

Year group	Key Ideas/learning	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 10	Topic/ Key ideas	Know how food can cause ill health Food safety Food related causes of ill health Preventative measures Role of the EHO	Know how food can cause ill health Food safety EHO Food safety legislation Food poisoning	Hospitality & Catering provision H&C providers Working in H&C Working conditions in H&C Success factors	How Hosp & catering provisions operate Front of House Kitchen Brigade Equipment Documentation Dress code	Start of research for Unit 2 – NEA Importance of nutrition Macro & Micronutrients	Hospitality & catering health & safety requirements – employers & employees Personal safety & control measures
	Learning objectives	Theory as per specification Practical skills: learning the basics of knife skills & effective use of ingredients to produce a quality dish	Theory as per specification. Practical skills & effective use of ingredients to produce quality dishes	Theory as per specification. Practical skills & effective use of ingredients to produce quality dishes.	Theory as per specification. Practical work – dishes in preparation for trial assessment	Theory as per specification Practical skills & effective use of ingredients to produce quality dishes	Theory as per specification Practical skills & effective use of ingredients to produce quality dishes
	Key Assessment and when?	Classwork assessed to feed DD1 Ongoing practical work assessment	End of unit test to feed DD2 Assessed practical	End of unit test to assess knowledge & understanding.	Trial assessment – theory & practical Trial written paper	Classwork assessed & homework's On-going practical assessment	Classwork assessed & homework's On-going practical assessment
	Key homework and resources to support learning	Homework to reinforce key theory topics. Ingredients for practical sessions. Recipe books	Homework to reinforce theory topics	Homework to reinforce theory topics. Ingredients	Revision for trial exam Assessment information to support scenario	Homework to reinforce key topics Ingredients for practical sessions	Homework to reinforce key topics Ingredients for practical sessions

		Workbooks/sheets Student resources in common date	Ingredients for weekly practical sessions Recipe books/worksheets Student resources in common data			Recipe books Worksheets Students resources	Recipe books Worksheets Students resources
Year 11	Topic/ Key ideas	Conditions of different job roles Types of contract Working hours Rates of pay Holiday entitlement	Preparation for yr11 trial exam NEA – unit 2 & Unit 1 - written exam	Preparation for yr11 NEA Written section	Controlled assessment Theory 9 hours Practical 3 hours	Review course Prepare for summer exam revision	Prepare for summer exam
	Learning objectives	Theory as per specification Practical skills: continue to build skills & demonstrate effective use of ingredients to produce a quality dish	Theory as per specification Practical skills: continue to build skills & demonstrate effective use of ingredients to produce a quality dish	Theory as per specification Practical skills: continue to build skills & demonstrate effective use of ingredients to produce a quality dish	As exam board controlled assessment criteria. Preparation for practical controlled assessment	Revision for written exam	Revision for written exam
	Key Assessment and when?	Classwork assessed & homework's On-going practical assessment	Trial exams	Classwork assessed & homework's On-going practical assessment	Classwork assessed & homework's On-going practical assessment	Assessment of completed past practice papers	
	Key homework and resources to support learning	Homework to reinforce key theory topics. Ingredients for practical sessions. Recipe books Workbooks/sheets Student resources in common date	Homework to reinforce key theory topics. Preparation for trial exams Ingredients for practical sessions. Recipe books Workbooks/sheets Student resources in common date	Homework to reinforce key theory topics. Ingredients for practical sessions. Recipe books Workbooks/sheets Student resources in common date	Homework to reinforce key theory topics. Ingredients for practical sessions. Recipe books Workbooks/sheets Student resources in common date	Homework to reinforce key theory topics. Ingredients for practical sessions. Recipe books Workbooks/sheets Student resources in common date	Homework to reinforce key theory topics. Ingredients for practical sessions. Recipe books Workbooks/sheets Student resources in common date