

# Curriculum Journey Map—Catering



Explain factors to be considered when proposing dishes for menus.

Explain how dishes on a menu address environmental issues.

Plan Production of Dishes for a Menu.

## Understanding Menu Planning

**Unit NEA**

**Non Exam Assessment**

**Post 16 Destination**

**Apprenticeship**

**University**

**A Levels**

**Professional H&C Routes**

Explain how menu dishes meet customer needs

## KS 4 Hospitality and Catering

Compare nutritional needs of specific groups.

## Understand the importance of nutrition when planning meals.

**YEAR 11**

Describe functions of nutrition in the human body.

**NEA Mock**

**Unit Exam June**

**REVISION**

Explain how cooking methods impact on nutritional value



Examples and characteristics of unsatisfactory nutritional intake.

Research Plan and Cook a meal for a specific provision.

## KS 4 Hospitality and Catering

**Propose provisions to meet specific needs**

The Symptoms of Food induced ill Health



**YEAR 10**

## Understand how hospitality and catering provision operates

How Hospitality and Catering provision meet customer requirements.

The Operation of the Kitchen.



Risk to Personal Safety in Hospitality and Catering.

## Understand how hospitality and catering meets health and safety needs

Personal safety concerning the hospitality and catering provision.

## KS 4 Hospitality and Catering

The Role and Responsibilities of the Environmental Health Officer (EHO)

Working conditions of different jobs across the hospitality and catering industry.

The structure of the hospitality and catering industry

## Understand the environment in which hospitality and catering provision operates

Factors affecting the success of hospitality and Catering providers.

Job Requirements within the hospitality and Catering Industry.

**YEAR 9**

Year 9-11 a range of savoury and sweet dish will be produced along side



Fairtrade/ Ethics

Common types of Food Poisoning

In Year 8 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

**YEAR 8**

## Nutrition

## Food Poisoning

## Food Choice

Food Safety in the Kitchen (Recap)

Food Bacteria

Food Labelling

## KS 3 Food and Nutrition

Gluten

Organic Farming

Cooking Terms

Health and Safety within the kitchen

## Commodities

## Heat Transfer

## Culinary Skills

## Food Safety

**YEAR 7**

Seasonal Foods

Raising Agents

Using the Hob

Enzyme Browning

The '4'C's

Bacteria and Hygiene

In Year 7 learners will develop basic understanding of nutrition and culinary skills



Special Diets And Religion



**Food Standards Agency**  
food.gov.uk