Eckington School

KS4 Curriculum Roadmap

Hospitality & Catering

Y11

- Practical NEA unit 2
- Reviewing of dishes
- Self evaluation prac performance
- Revision (June) unit 1 Exam
- Presentation techniques
- Macro & Micro nutrients
- Skills & techniques
- Production time plan
- Explain cooking methods
- Explain unsatisfactory nutrition
- Environmental issues
- Customer needs
- Explain how dishes meet customer needs
- Proposing dishes for menus
- Nutritional needs - specific groups
- Functions of nutrients

Y10

- Food safety legislation
- Types of food poisoning
- Symptoms of food poisoning
- Review H & C provisions
- Role of EHO - Environmental Health Officer
- Food related ill health
- Risk assessment
- Personal safety
- Operation of the kitchen
- Operation of front of house
- Customer requirements
- Control measures
- Factors affecting success
- Working conditions
- Job requirements
- The structure - hospitality & catering industry

Chorus Education Trust