

Curriculum Map - Hospitality and Catering KS4

Year group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
11 (2019/20)	<p>Unit 2 - Resume</p> <p>Assessment:</p> <p>Unit 1: End of topic test</p> <p>Unit 2: Working at grade</p> <p>Revision and test: LO1 - <i>Understand the environment in which hospitality and catering providers operate</i></p> <p>Key words: nutrition, menu, characteristics, intake, cooking methods.</p>	<p>Unit 2 – Resume</p> <p>Assessment:</p> <p>Unit 1: Mock <i>(November)</i></p> <p>Unit 2: Working at grade</p> <p>Revision and test: LO2 – <i>Understand how hospitality and catering provisions operate</i></p> <p>Key words: factors, proposing, environmental issues, customer needs, production plan.</p>	<p>Unit 2 - Resume</p> <p>Assessment:</p> <p>Unit 1: End of topic test</p> <p>Unit 2: Working at grade</p> <p>Revision and test: LO3 – <i>Understand how hospitality and catering provision meets health and safety requirements.</i></p> <p>Key words: techniques, quality, food commodities, presentation, food safety, independently.</p>	<p>Unit 2 – Hand in coursework.</p> <p>Assessment:</p> <p>Unit 1: End of topic test</p> <p>Unit 2: Working at grade</p> <p>Revision and test: LO4–5 - <i>Know how food can cause ill health and be able to propose a hospitality and catering provision to meet specific requirements</i></p> <p>Key words: summative, evaluation, precision, Michelin, standards.</p>	<p>Unit 1 YR 11 exam - Revision</p> <p>Assessment:</p> <p>Revision: All topics</p>	<p>Unit 1 YR 11 exam –90 minutes</p> <p>Revision in all lessons.</p>
	Homework revision schedule using WJEC revision guide.					

