Subject Group	Subject: Hospitality and Catering
	Set N/A

Photography

Curriculum Map

CITY OF LONDON ACADEMIES TRUST

		Term Aut 1 Unit 1	Term Aut 2 Unit 2	Term Spr 1 Unit 3	Term Spr 2 Unit 4	Term Sum 1 Unit 5	Term Sum 2 Unit 6
		Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
Year 7	Unit Title	**Introduction to food technology - students are in food technology for a term before they rotate to either Drama or Textiles.**	**Continued... Introduction to food technology - building on skills learnt in previous term**	See Aut 1	See Aut 2	See Aut 1	See Aut 2
	Knowledge / Skills	Developing basic cooking skills and understanding of food processes- Rules + hazard prevention/ good hygiene/ food storage/food poisoning/ 4 C's / Cooking methods – the cooker licence -Food Nutrition & health/ Minerals and vitamins / heat transfer – where food comes from – grown, reared, caught/ Providence and sustainability	Food waste & packaging/ Seasonality – product analysis. Factors affecting food choice – PAL, health, cost, skill, lifestyle, seasonality/ Gelatinisation/ Good fats bad fats/ Emulsification/ micronutrients + macronutrients/ / Factors affecting food choice – culture, religion & moral choice/menu planning.				
	Lit / Num	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities				
	Enrichment	Kitchen health and safety skills- how to turn off an oil fire, first aids: how to treat burns ; knife skills- claw grip and bridge hold; cooking healthy and delicious dishes/After school cooking club to practice skills.	Cooking in a sustainable and healthy manner/ After school cooking club to practice skills.				
	British Vals	Follow school policy on entering and exiting the classroom, culture, tradition, religion & moral food choice.	Follow school policy on entering and exiting the classroom, culture, tradition, religion & moral food choice.				
	Character	Social awareness, self awareness, healthy and safety.	Social awareness, self awareness, healthy and safety.				
	Careers	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director				

		Term Aut 1 Unit 7	Term Aut 2 Unit 8	Term Spr 1 Unit 9	Term Spr 2 Unit 10	Term Sum 1 Unit 11	Term Sum 2 Unit 12
		Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
Year 8	Unit Title	Nutrition, thickening and baking	Nutrition, thickening and baking	See Aut 1	See Aut 2	See Aut 1	See Aut 2
	Knowledge / Skills	To build on skills learned in year 7> Health and safety/ using specialist equipment /hygiene> Key terms: dextrinization/ Carbohydrates/ bakery products/ making skills(kneading, proving, melting, creaming, all in one method) /knife skills/ meeting nutritional needs/ food labelling/ adverts/ product analysis/target market/ understanding menu planning/ balanced diet/ specific nutritional needs and food intolerances> Sensoty analysis	Develop a deeper understanding of specific nutritional need for different target groups/ apply understanding of nutritional needs into menu planning and making/ : apply understanding of nutritional needs into menu planning and making.				
	Lit / Num	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities				
	Enrichment	Cooking club, baking/ After school cooking club to practice skills.	Cooking club, baking/ After school cooking club to practice skills.				
	British Vals	Follow school policy on entering and exiting the classroom, culture, tradition, religion & moral food choice.	Follow school policy on entering and exiting the classroom, culture, tradition, religion & moral food choice.				
	Character	Social awareness, self awareness, healthy and safety.	Social awareness, self awareness, healthy and safety.				

	Careers	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director				

Year 9		Term Aut 1 Unit 1a	Term Aut 2 Unit 1a	Term Spr 1 Unit 1a	Term Spr 2 Unit 1b	Term Sum 1 Unit 1c	Term Sum 2 Unit 1d
		Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
	Unit Title	Pastry	Cake making methods	See Aut 1	See Aut 2	See Aut 1	See Aut 2
	Knowledge / Skills	To build on skills learned in year 7 and 8> Health and safety/ Function of ingredients/ Sensory analysis/ Pastry making skills/ Use of specialist equipment	Refine pastry making skill/ Function of ingredients in cakes/ Cake making methods and their uses/ cake decorating skills/ Sensory analysis				
	Lit / Num	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities				
	Enrichment	Cooking club, baking/ After school cooking club to practice skills.	Cooking club, baking/ After school cooking club to practice skills.				
	British Vals	Follow school policy on entering and exiting the classroom, culture, tradition, religion & moral food choice.	Follow school policy on entering and exiting the classroom, culture, tradition, religion & moral food choice.				
	Character	Social awareness, self awareness, healthy and safety.	Social awareness, self awareness, healthy and safety.				
	Careers	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director				

Year 10		Term Aut 1 Unit 1a	Term Aut 2 Unit 1a	Term Spr 1 Unit 1	Term Spr 2 Unit 22	Term Sum 1 Unit 23	Term Sum 2 Unit 24
		Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
	Unit Title	Unit title: Introduction to L 1/2 Hospitality & Catering - Unit 2	L 1/2 Hospitality & Catering - Unit 1	L 1/2 Hospitality & Catering - Unit 2	L 1/2 Hospitality & Catering - Unit 1	L 1/2 Hospitality & Catering - Unit 2	L 1/2 Hospitality & Catering - Unit 1
	Knowledge / Skills	Deep dive into nutrients and their values/ Macro and micro nutrients/ deficiencies/ Reference intakes	Roles within the Hospitality & catering industry/ Food poisioning/ Kitchen operations/ Personal safety/	Cooking methods and the effects on nutritinal value/ nutritional needs of different groups	Food safety legislation / roles and responsibility of the environmental health officer	Factors to consider when propsing a dish/ Environmental issues/ customers needs	Timeplan refinement/ food annalysis/ sensory analysis
	Lit / Num	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Booklet. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Booklet. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Booklet. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Booklet. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities	Lit: Theory sessions: Reading and analysing text on facts about foods and their nutritional value. Analysing dishes by using sensory analysis. Booklet. Num: on Measuring, weighing, balancing, dividing, multiplying, subtracting quantities
	Enrichment	Cooking club, baking/ After school cooking club to practice skills. Study recipes and create timeplans with contingencies, quality points and health and safety points	Cooking club, baking/ After school cooking club to practice skills. Study recipes and create timeplans with contingencies, quality points and health and safety points	Cooking club, baking/ After school cooking club to practice skills. Study recipes and create timeplans with contingencies, quality points and health and safety points	Cooking club, baking/ After school cooking club to practice skills. Study recipes and create timeplans with contingencies, quality points and health and safety points	Cooking club, baking/ After school cooking club to practice skills. Study recipes and create timeplans with contingencies, quality points and health and safety points	Cooking club, baking/ After school cooking club to practice skills. Study recipes and create timeplans with contingencies, quality points and health and safety points
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	Careers	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director	Head Chef, Sous Chef, Pastry Chef, Nutritionist, Nutritional therapist, Restaurant Manager, Pediatrician, Food Product Development Technologist, Sports Dietitian, Food Technologist, Food and Beverage Manager, Agriculture Director

Year 11

	Aut 1	Aut 2	Spr 1	Spr 2	Sum 1	Sum 2
Term / Unit	Term: Aut 1; Unit: Summer HL development	Term: Aut 2; Unit: Unit 1 main project. Mock Exam	Term: Spr 1; Unit: CWK completion	Term: Spr 2; Unit: External Examination	Term: Sum 1; Unit: Post Exam presentation	Term: Sum 2; Unit:
	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
Unit Title	Unit 1 LO1 Intro structure & services / Hotels analysed - LO4- Know how food can cause ill health; H&C industry structure. Unit 2 Preparation	Unit 2 exam	Unit 1 - Revision	Unit 1 - Revision	Unit 1 - Revision	
Knowledge / Skills	Knowledge/ skills: understand the structure of the Uk Hospitality and Catering industry/ how the industry is rated according to different sets of standards e.g. food hygiene, services provided, sustainability and environmental practices	Knowledge/ skills: Develop a deeper understanding of of services offered by catering and hospitality industry/ Drafting plan of practical controlled assessment for two dishes/ understanding of what causes food poisoning and prevention.	knowledge/ skills: develop an understanding of all the different parts of the hospitality and catering industry/ different establishments/ job roles/ catering and hospitality provision for key situation	Knowledge/ skills: health and safety responsibility employer/employees, Health and Safety at Work Act (HASAWA), Reporting injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR), Control of Substances Hazardous to Health regulations (COSHH)	Knowledge/ skills :Understand differences between commercial (non-residential) and non-commercial sector (Residential). Exam revision	
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Enrichment	Study recipes and create timeplans with contingencies, quality points and health and safety points	Study recipes and create timeplans with contingencies, quality points and health and safety points	Study recipes and create timeplans with contingencies, quality points and health and safety points	Study recipes and create timeplans with contingencies, quality points and health and safety points	Study recipes and create timeplans with contingencies, quality points and health and safety points	
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Year 12

	Aut 1	Aut 2	Spr 1	Spr 2	Sum 1	Sum 2
Term / Unit	Term: Aut 1; Unit: 1a	Term: Aut 2; Unit: 1a	Term: Spr 1; Unit:	Term: Spr 2; Unit: 1	Term: Sum 1; Unit: 1	Term: Sum 2; Unit: 1
	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
Unit Title						
Knowledge / Skills						
Lit / Num						
Enrichment						
British Vals						
Character						
Careers						

Year 13

	Aut 1	Aut 2	Spr 1	Spr 2	Sum 1	Sum 2
Term / Unit	Term: Aut 1; Unit: 13a	Term: Aut 2; Unit: 13b	Term: Spr 1; Unit: Examination preparation	Term: Spr 2; Unit: Examination preparation	Term: Sum 1; Unit: 75	Term: Sum 2; Unit: 76
	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage	Curriculum/Syllabus Coverage
Unit Title						
Knowledge / Skills						
Lit / Num						
Enrichment						
British Vals						

	Character						
	Careers						