



Yate Academy - Curriculum Long Term Plan

Subject: Hospitality & Catering

Curriculum Statement

Powerful Knowledge in hospitality and catering our school will equip students with a core depth of knowledge and a range of specialist and general skills that will support students to be socially mobile and prepare them to access and transition to further education and into the workforce. A key priority of the Hospitality & Catering curriculum is to inspire all pupils to succeed and excel in theoretical and practical demanding tasks. Pupils will develop with challenging technical skills and knowledge of the hospitality industry; how it works, types of establishments and job roles. Pupils are taught how to be resourceful and resilient; they learn how food, nutrition and health can be taken with them throughout their everyday lives.

	Year 10	Year 11
Term 1	Understand the importance of nutrition Health & Safety	Meeting the nutritional needs of the client
Term 2	How do cooking methods impact nutritional value	Hospitality Operations
Term 3	Coursework - Factors affecting menu planning	Practical Cooking exam preparation
Term 4	Menu Planning - Timeplans and cooking techniques	Review practical exam performance and finalising coursework
Term 5	Reviewing and improving dishes based on client briefs	
Term 6	Practical mock planning and preparation	