



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	ACE Project (Rotation) Health, safety and personal hygiene.					
8	Diet, health and nutrition (Rotation)					
9	Hospitality and catering taster. GCSE content taught					
10	Unit 1- Hospitality and catering industry. Skill Building	Unit 1 Hospitality and catering industry. Skill Building	Unit 1 Hospitality and catering industry. Skill Building	Unit 1 Hospitality and catering industry. Skill Building	Unit 1 Exam Revision (Unit 1 Exam Taken)	Unit 2 Hospitality and catering in action introduced.
11	Unit 2 Hospitality and catering in action.	Unit 2 Hospitality and catering in action. Controlled assessment started.	Unit 2 Hospitality and catering in action. Controlled assessment continued.	Unit 2 Hospitality and catering in action. Controlled assessment continued.	Unit 2 controlled assessment completed and finalised. Unit 1 Exam resit preparation.	Unit 1 Exam Resit preparation.
12						



Hospitality & Catering

13

Curriculum Rationale: Pupils will learn the knowledge and skills needed in order to work successfully in the hospitality and catering industry. They will be introduced to a variety of concepts which are important to the smooth running of a business in the hospitality and catering industry such as: job roles, health and safety and rules and regulations. They will also be introduced to a wide range of culinary skills and cuisines which will not only broaden their understanding, but also their cultural capital too.