



# HOSPITALITY & CATERING



LOWER SCHOOL

## LEARNING

## JOURNEY

**STUDENT DEVELOPMENT:**

Student development and understanding will be regularly monitored through a range of quizzes, mini tests and assessment for learning strategies. Two formal assessment points each year will test students on all the content covered to date.

YEAR 9

HALF TERM 1  
AUTUMN 1

Food Safety

HALF TERM 2  
AUTUMN 2

Life stages, energy balance and consequences of a poor diet

HALF TERM 3  
SPRING 1

Special dietary needs, food labelling

HALF TERM 4  
SPRING 2

Cultural and moral dietary needs

HALF TERM 5  
SUMMER 1

Food issues and the environment

HALF TERM 6  
SUMMER 2

Structure of the Hospitality and Catering industry

SUMMER BREAK

HALF TERM 6  
SUMMER 2

Dietary needs

HALF TERM 5  
SUMMER 1

Nutrients and their importance

HALF TERM 4  
SPRING 2

Food hygiene

HALF TERM 3  
SPRING 1

Dietary needs

HALF TERM 2  
AUTUMN 2

Nutrients and their importance

HALF TERM 1  
AUTUMN 1

Food hygiene

YEAR 8

YEAR 7

HALF TERM 1  
AUTUMN 1

Health and safety

HALF TERM 2  
AUTUMN 2

Healthy and active lifestyles

HALF TERM 3  
SPRING 1

Benefits of physical activity

HALF TERM 4  
SPRING 2

Health and safety

HALF TERM 5  
SUMMER 1

Healthy and active lifestyles

HALF TERM 6  
SUMMER 2

Benefits of physical activity



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Creating a community of choices & chances

**HALF TERM 3  
SPRING 1**

How Hospitality and Catering provision meets health and safety requirements

**HALF TERM 4  
SPRING 2**

Be able to propose a Hospitality and Catering provision to meet specific requirements

**HALF TERM 5  
SUMMER 1**

Exam revision and preparation

**HALF TERM 6  
SUMMER 2**

Exam revision and preparation



**HALF TERM 2  
AUTUMN 2**

How Hospitality and Catering provision operates

**HALF TERM 1  
AUTUMN 1**

The environment in which Hospitality and Catering providers operate



**HALF TERM 6  
SUMMER 2**

Health and safety and food legislations in the Hospitality and Catering industry

**HALF TERM 5  
SUMMER 1**

Operations in the Hospitality and Catering industry and how they meet customer requirements



**HALF TERM 1  
AUTUMN 1**

Controlled assessment

**HALF TERM 2  
AUTUMN 2**

Controlled assessment

**HALF TERM 3  
SPRING 1**

Controlled assessment

**HALF TERM 4  
SPRING 2**

Job requirements and conditions of work in the Hospitality and Catering Industry