



Curriculum Overview: Year 9 Catering

Year 9 Summer Term 1

What are we learning?	What knowledge, understanding and skills will we gain?	What does excellence look like?	What additional resources are available?
<p>Unit 1: The Hospitality and Catering Industry. - LO3 Understand how hospitality and catering provision meets health and safety requirements</p>	<p>Knowledge</p> <ul style="list-style-type: none"> • Health and Safety at Work Act Reporting of Injuries, Diseases and Dangerous Occurrences • How to keep customers and staff safe <p>Understanding</p> <ul style="list-style-type: none"> • Describe personal safety responsibilities in the workplace. • Identify risks to personal safety in hospitality and catering. • Recommend personal safety control measures for hospitality and catering provision. <p>Skills</p> <ul style="list-style-type: none"> • source analysis of different acts • be able to identify risk 	<ul style="list-style-type: none"> • Ability to contribute verbally to class discussion and debate. • Be able to apply operations to real life examples such as local restaurants • Prepare food to a high standard showing creativity and flair • Prepare food items hygienically and safely. <p>Applying knowledge to a GCSE style question.</p>	<p>BBC Bitesize Doddle https://www.food4life.org.uk/ https://www.hse.gov.uk/catering/</p>

	<ul style="list-style-type: none"> • Explain similarities/differences • Prepare and cook a meal hygienically and safety • Prepare and cook a meal showing creativity and flair. 		
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Year 7 Summer Term 2

What are we learning?	What knowledge, understanding and skills will we gain?	What does excellence look like?	What additional resources are available?
Unit 1: The Hospitality and Catering Industry. - LO5 Be able to propose a hospitality and catering provision to meet specific requirements	<p>Knowledge</p> <ul style="list-style-type: none"> • propose a hospitality and catering provision to meet specific requirements <p>Understanding</p> <ul style="list-style-type: none"> • review options for hospitality and catering provision • recommend options for hospitality provision <p>Skills</p> <ul style="list-style-type: none"> • Summarise different options • Advantages/disadvantages of different options • Use of supporting information which justify how this meets specified needs 	<ul style="list-style-type: none"> • Ability to contribute verbally to class discussion and debate. • Be able to apply operations to real life examples such as local restaurants • Prepare food to a high standard showing creativity and flair • Prepare food items hygienically and safely. • Applying knowledge to a GCSE style question. 	BBC Bitesize Doodle https://www.food4life.org.uk/ https://www.hse.gov.uk/catering/

	<ul style="list-style-type: none">• Propose ideas• Justify decisions in relation to specified needs• Use of supporting information e.g. structured proposal		
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