



Subject: Hospitality & Catering

Year 10 Curriculum Overview

2018-2019

Autumn Term 1 <i>LO1</i>	Subject Content / Knowledge	Understand the environment in which hospitality and catering provisions operate.
	Skills	Researching and analysis skills to show understanding of different types of provisions.
	Assessment	Practical assessment of final outcomes. Theoretical assessment based on exam content covered.
Autumn Term 2 <i>LO2</i>	Subject Content / Knowledge	Understand how hospitality and catering provisions operate.
	Skills	Describe how successful businesses operate.
	Assessment	Practical assessment of final outcomes. Theoretical assessment based on exam content covered.
Spring Term 1 <i>LO3</i>	Subject Content / Knowledge	Understand how hospitality and catering provisions meet health and safety requirements.
	Skills	Describe risks to health relating to personal safety.
	Assessment	Practical assessment of final outcomes. Theoretical assessment based on exam content covered.
Spring Term 2 <i>LO4</i>	Subject Content / Knowledge	Know how food can cause ill health.
	Skills	Development or practical skills which include foods that can cause ill health.
	Assessment	Practical assessment of final outcomes. Theoretical assessment based on exam content covered.
Summer Term 1	Subject Content / Knowledge	Examination revision from previous topics covered.
	Skills	Producing dishes with a medium skill set.
	Assessment	Mock examination questions.
Summer Term 2	Subject Content / Knowledge	Examination revision from previous topics covered.
	Skills	Producing dishes with a medium skill set.
	Assessment	Mock examination questions.

