



Subject: Hospitality & Catering

Year 11 Curriculum Overview

2018-2019

Autumn Term 1 <i>Task 1 (mock)</i>	Subject Content / Knowledge	Understand the nutritional needs of different groups of people.
	Skills	Development of extended writing answers showing understanding of impacts on specific groups.
	Assessment	Mock coursework tasks.
Autumn Term 2 <i>Task 2&3 (mock)</i>	Subject Content / Knowledge	Planning production of dishes for a menu.
	Skills	Selection of dishes with reasoning for choice included. Development of practical skills.
	Assessment	Mock coursework tasks.
Spring Term 1 <i>Task 1</i>	Subject Content / Knowledge	Coursework task 1 – proposal.
	Skills	Nutrients. Nutritional needs. Intake. Factors for proposing dishes.
	Assessment	No assessment - coursework
Spring Term 2 <i>Task 2&3</i>	Subject Content / Knowledge	Coursework task 2 & 3 – Plan and produce.
	Skills	Plan. Techniques. Quality. Preparation. Presentation.
	Assessment	No assessment - coursework
Summer Term 1	Subject Content / Knowledge	Examination revision from previous years covered – for those who require.
	Skills	Producing dishes with a medium skill set.
	Assessment	Mock examination questions.
Summer Term 2	Subject Content / Knowledge	Examination revision from previous topics covered – for those who require.
	Skills	Producing dishes with a medium skill set.
	Assessment	Mock examination questions.

