



# Thomas Lord Audley School

## Hospitality and Catering Department

### Curriculum Overview

	Year 7	Year 8	Year 9	Year 10	Year 11
<b>Autumn 1</b>	<p>For Technology lessons in Key Stage 3, students follow a rotation of specialisms. During the Food Technology rotation, students study: "Healthy Eating"</p>	<p>For Technology lessons in Key Stage 3, students follow a rotation of specialisms. During the Food Technology rotation, students study: "Food Miles"</p>	<p>For Technology lessons in Key Stage 3, students follow a rotation of specialisms. During the Food Technology rotation, students study: "International Cuisine"</p>	<p>Unit 1 The Hospitality and Catering Industry 1.1 Hospitality and catering provision</p>	<p>CAU Recap AC 1.3 &amp; 1.4 Practicing Dishes including: 2.3 skills and techniques</p>
<b>Autumn 2</b>				<p>1.2 How hospitality and catering providers operate</p>	<p>CAU AC 2.1 &amp; 2.2 Practicing Dishes including 2.3 skills and techniques</p>
<b>Spring 1</b>				<p>1.3 Health and safety in hospitality and catering</p>	<p>CAU AC 2.3 &amp; 2.4 2.3 skills and techniques</p>
<b>Spring 2</b>				<p>1.4 Food safety in hospitality and catering</p>	<p>CAU 3 hour practical exam 2.4 Evaluating cooking skills</p>
<b>Summer 1</b>				<p>2.1 The importance of nutrition &amp; 2.2 Menu planning</p>	<p>Revision</p>
<b>Summer 2</b>				<p>Unit 2 Hospitality and Catering in Action Launch CAU AC1.1 &amp; 1.2</p>	<p>Revision</p>