



Thomas Lord Audley School

Hospitality and Catering Department

Curriculum Overview

	Year 7	Year 8	Year 9	Year 10	Year 11
Autumn 1	For Technology lessons in Key Stage 3, students follow a rotation of specialisms. During the Food Technology rotation, students study: "Healthy Eating"	For Technology lessons in Key Stage 3, students follow a rotation of specialisms. During the Food Technology rotation, students study: "Food Miles"	For Technology lessons in Key Stage 3, students follow a rotation of specialisms. During the Food Technology rotation, students study: "International Cuisine"	Unit 1 The Hospitality and Catering Industry 1.1 Hospitality and catering provision	Live 'Brief' from the WJEC Launch Controlled Assessment Section 1 of the CAU - (complete 1a + 1b) Section 2 of the CAU (start 2a) CAU Practicing medium to high level knife skills and practical skills
Autumn 2				1.2 Hospitality and catering provision continued	Continue with Section 2 (start 2b) Demonstrating skills and techniques, cooking & presentation ..
Spring 1				1.3 Health and safety in hospitality and catering	Year 11 Cooking Exam (3a - 3d) 4 hours & Evaluation (4a + 4b)
Spring 2				1.4 Food Safety in Hospitality and Catering	Revision 1.4 Food safety in Hospitality and Catering
Summer 1				Cooking skills Practice a 'mock'	Knowledge Checks WJEC Walk and talk revision ppt
Summer 2				Revision for Year 10 mocks; knowledge checks	Revision