



Data Entry Deadlines		Year 7 (Class of 2029)		Year 8 (Class of 2028)		Curriculum Overview 2024-25		Hospitality and Catering	
Week Beg.		Data Entry Deadlines		Week Beg.		Data Entry Deadlines		Week Beg.	
02-Sep	Intro to the course/ expectations/ commercial/non commercial units. Demo of cottage pie.	02-Sep	Recap knowledge from year 7. Quiz	02-Sep	Intro to food safety, health and safety equipment and utensils.	02-Sep	Intro to food safety, health and safety equipment and utensils.	02-Sep	HT
05-Sep	Intro to the course/ expectations/ commercial/non commercial units. Demo of cottage pie.	05-Sep	Recap knowledge from year 7. Quiz	05-Sep	Intro to food safety, health and safety equipment and utensils.	05-Sep	Intro to food safety, health and safety equipment and utensils.	05-Sep	HT
16-Sep	Types of sweetbreads and starches. starch substitution.	08-Sep	Practical, stuffed mushroom, studded pepper.	16-Sep	Where does our food come from? Demo Pass to be Kept.	16-Sep	Eat well Guide item Pasta Salad	16-Sep	HT
23-Sep	Allergies, intolerance, cook a sandwich or tart a sandwich.	16-Sep	Research Cornish chefs	23-Sep	Where does our food come from? Demo Pass to be Kept.	23-Sep	Eat well Guide item Pasta Salad	23-Sep	HT
07-Oct	Practical	23-Sep	Healthy diets, allergies, and intolerances. Plan a fish dish.	30-Sep	Practical pasta Bake	30-Sep	practical Pasta Salad	30-Sep	HT
14-Oct	Demo of potato and buttery and stuff a chicken breast	07-Oct	Practical cook a dish for a teenager	07-Oct	Practical Pasta bake	07-Oct	Practical Pasta	07-Oct	HT
21-Oct	How Hospitality and catering providers operate, cooking methods, baking	11-Nov	Practical cook din for E5	11-Nov	Practical veg curry	11-Nov	practical Sausage rolls	11-Nov	HT
09-Dec	Practical cheese and caramelised onion tart	18-Nov	Intro, nutrients and the EU well guide, demo of studded mushroom, studded pepper.	18-Nov	Seasonal fruit and veg, demo stir fry	18-Nov	Catering items, demo rice and cheese	18-Nov	X-mas
16-Dec	Practical cheese and caramelised onion tart	16-Dec	Healthy diets, allergies, intolerances, plan a dish	09-Dec	Practical stir fry, Revise hawk	09-Dec	Practical mac and cheese, Revision	09-Dec	HT
24-Nov	Practical, lab dishes, revision	04-Nov	Environmental issues, carbon footprint. Plan a family of 4 for E5	04-Nov	Practical veg curry	04-Nov	Practical Sausage rolls	04-Nov	HT
11-Nov	Practical side dishes, Revision	07-Oct	Food waste and how can be reduced. What fish left over, demon veg curries.	14-Oct	Food waste and reg. demo stir fry, left overs veg curry	14-Oct	Nutrit Protein, demon Sausage rolls	14-Oct	HT
18-Nov	Written Mock exam paper	11-Nov	Practical cornish chefs	21-Oct	Food waste and reg. demo stir fry, left overs veg	21-Oct	Nutrit Protein, demon Sausage rolls	21-Oct	HT
25-Nov	How Hospitality and catering providers operate, cooking methods, baking	18-Nov	Intro, nutrients and the EU well guide, demo of studded mushroom, studded pepper.	25-Nov	Seasonal fruit and veg, demo stir fry	25-Nov	Catering items, demo rice and cheese	25-Nov	HT
02-Dec	How Hospitality and catering providers operate, cooking methods, baking	02-Dec	Research Cornish chefs, plan a meal.	02-Dec	Practical stir fry, Revise hawk	02-Dec	Practical mac and cheese, Revision	02-Dec	HT
09-Dec	Practical cheese and caramelised onion tart	09-Dec	Practical	09-Dec	Practical stir fry, hawk revision	09-Dec	Practical mac and cheese, Revision	09-Dec	HT
16-Dec	Practical cheese and caramelised onion tart	16-Dec	Healthy diets, allergies, intolerances, plan a dish	16-Dec	Written test %	16-Dec	Written test	16-Dec	HT
06-Jan	The importance of nutrition, social and nutritional needs.	06-Jan	Practical presentation, carbon footprint. Plan a family of 4 for E5	06-Jan	Written test %	06-Jan	Written test	06-Jan	X-mas
13-Jan	The importance of nutrition, social and nutritional needs. P suspect.	13-Jan	Practical, techniques, coulis, chocolate and spun sugar.	13-Jan	Cooking methods, coulis, chocolate and spun sugar.	13-Jan	Vitamins/minerals, demon crumble	13-Jan	HT
20-Jan	Practical, nutritional dish	20-Jan	Practical dinnerware decoration Assessment	20-Jan	Cooking methods, dinnerware, heavy cake	20-Jan	Vitamins/minerals, demon crumble	20-Jan	HT
27-Jan	Practical nutritional dish	27-Jan	Environmental issues, carbon footprint. Plan a dish for a family of 4 for E5	27-Jan	Practical - Heavy cake	27-Jan	Practical crumble	27-Jan	HT
03-Feb	Health and safety in a kitchen, how can be improved	03-Feb	Practical challenge cook for 4 people in a kitchen under 15 minutes	03-Feb	Practical heavy cake	03-Feb	Practical crumble	03-Feb	HT
10-Feb	Health and safety laws, personal safety, chicken	10-Feb	Intro, nutrients and the EU well guide, demo of studded mushroom, studded pepper.	10-Feb	British cuisine, demo tied in the hole	10-Feb	Is there a healthy stretch, bread	10-Feb	HT
24-Feb	Mocks	24-Feb	Practical, stuffed mushroom	24-Feb	British cuisine, demo tied in the hole	24-Feb	Is there a healthy stretch, bread	24-Feb	HT
03-Mar	Risk hazards, control measures, menu planning, demo pasta	03-Mar	Research cornish chefs, plan a dish	03-Mar	Practical tied in the hole	03-Mar	Practical bread	03-Mar	HT
10-Mar	Risk hazards, control measures, menu planning, demo pasta	10-Mar	Practical	10-Mar	Practical tied in the hole	10-Mar	Practical bread	10-Mar	HT
17-Mar	Practical Ravioli	11-Mar	Healthy diets and allergies, plan a dish	17-Mar	Carew, oats and rice, demo risto	17-Mar	Afternoon tea, demo scores	17-Mar	HT
24-Mar	Practical, Ravioli	24-Mar	Practical	24-Mar	Carew, oats and rice, demo risto	24-Mar	Afternoon tea, demo scores	24-Mar	HT
31-Mar	Environmental issues,卫明, fish cakes	31-Mar	Presentation, techniques, coulis, chocolate and spun sugar	31-Mar	Practical Ricotta	31-Mar	Practical scores	31-Mar	HT
21-Apr	Environment issues,卫明, fish cakes	21-Apr	Practical dessert and accompaniments	21-Apr	Practical Ricotta	21-Apr	Practical scores	21-Apr	Easter
28-Apr	The needs of consumers, presentation techniques	28-Apr	Environmental issues, carbon footprint, use a local product, and create a dish	28-Apr	Ed well guide, group of people, plan a dish for a teenager.	28-Apr	Practices and Obj. Baileys	28-Apr	HT
05-May	The needs of consumers, presentation techniques	05-May	Intro, nutrients and the EU well guide, demo of studded mushroom	05-May	Ed well guide, group of people, plan a dish for a teenager.	05-May	Practices and Obj. Baileys	05-May	HT
12-May	Practical Pancotta, decoration	12-May	Practical research Cornish Chefs	12-May	Practical maker a dish for a teenager, revision	12-May	Practical Pancotta, revision	12-May	HT
19-May	Pancotta, and decoration	19-May	Practical	19-May	Practical maker a dish for a teenager, Revision	19-May	Practical Pancotta, revision	19-May	HT
02-Jun	Timed practical, 2 dishes	02-Jun	Healthy diets, allergies, intolerance, plan a dish	02-Jun	Written test %	02-Jun	Written test %	02-Jun	HT
09-Jun	Timed practical, 2 dishes	09-Jun	Practical	09-Jun	Written test %	09-Jun	Written test %	09-Jun	HT
16-Jun	Yr 10 tests	16-Jun	Presentation, coulis, chocolate and spun sugar	16-Jun	Carew in food, street food	16-Jun	Written test %	16-Jun	HT
23-Jun	Yr 10 tests	23-Jun	Practices and Obj. Ricotta,卫明, Fish Cakes, and Decoration	23-Jun	Carew in food, street food	23-Jun	Written test %	23-Jun	HT
30-Jun	Food poisoning, EHO management	30-Jun	Environmental issues, plan a dish for E5	30-Jun	Practical create your ideal street food	30-Jun	Practical Flap Jack	30-Jun	HT
07-Jul	Work Experience	07-Jul	Adventure learning week	07-Jul	Adventure learning	07-Jul	Adventure learning	07-Jul	HT
14-Jul	Food poisoning, EHO management, curry	14-Jul	Practical create a dish for 4 people under E5	14-Jul	Practical create your ideal street food	14-Jul	Practical Flap Jack	14-Jul	HT
21-Jul		21-Jul		21-Jul		21-Jul		21-Jul	HT