

Curriculum Overview 2025-26

Hospitality & Catering

YEAR 11	Week	YEAR 10	Week	Year 9	Week	Year 8	Week	Year 7	Week	Data Entry Deadlines
Expectations, share successes	Week 1	Intro, establishments, demo cottage pie	Week 1	Intro, safety,Knowledge Organisers	Week 1	Recap, Knowledge Organisers	Week 1	Intro, safety,utensils	Week 1	
Understanding the importance of nutrition	Week 2	Practical cottage pie, demo poaching pear	Week 2		Week 2	Recap, knowledge organisers	Week 2	intro safety, utensils	Week 2	
Practical, a dish to suit an elderly person	Week 3	Practical, complex Poaching pear and cus	Week 3	Nutrients, demo stuffed peppers	Week 3	Where does our food come from? Pastab	Week 3	Eatwell guide, demo Pasta salad	Week 3	
Factors affecting menu planning	Week 4	Types of services, Demo: butterfly chicken	Week 4		Week 4	Where does our food come from? Pastab	Week 4	Eatwell guide, demopasta salad	Week 4	
Practical, Specific dietary requirement	Week 5	Practical, stuffed chicken breast and sides	Week 5	Practical, Stuffed peppers	Week 5	Plactical, pasta bake	Week 5	Practical, Pasta Salad	Week 5	
How to plan production, time plans	Week 6	Job roles, front and back of house	Week 6		Week 6	Practical, Pasta bake	Week 6	Practical, Pasta salad	Week 6	
Practical, Dish suitablefor a themed restau	Week 7	Practical, celebrate themed events	Week 7	Cornish Chefs, Homity Pie	Week 7	Food waste, left overs, Veg curry	Week 7	Protein, demo, sausage rolls	Week 7	
Half term	Week 1	Half term	Week 1	Half term	Week 1	Half term	Week 1	Half term	Week 1	HT
Half term	Week 2	Half term	Week 2	Half term	Week 2	Half Term	Week 2	Half term	Week 2	
How to prepare and make dishes	Week 3	Cooking methods, baking blind, Caramelis	Week 3	Practical, Homity pie	Week 3	Food waste, left overs, Veg curry	Week 3	Protein,demo Sausage rolls	Week 3	
Practical, Dish using 3 or more complex sk	Week 4	Practical,Goats cheese, red onion tart	Week 4		Week 4	Practical, veg curry	Week 4	Practical sausage rolls	Week 4	
Time plan revision, colour coding, dovetaili	Week 5	Nutritional values, Crimping	Week 5	Presentation skills, Coulis, Chocolat	Week 5	Practical, veg curry	Week 5	Practical sausage rolls	Week 5	
practical, 2 dishes	Week 6	Practical, pasty and layered salad	Week 6		Week 6	Seasnal fruit and veg, french apple cake	Week 6	Carbohydrates, mac and cheese	Week 6	
Review unit 2 understanding	Week 7	Special diets, christmas treats	Week 7	Practical, Tea cake challenge	Week 7	Saesnal fruit and veg, French apple cake	Week 7	Carbohydrates, mac and cheese	Week 7	
Christmas	Week 1	Christmas	Week 1	Christmas	Week 1	Christmas	Week 1	Christmas	Week 1	X-mas
Christmas	Week 2	Christmas	Week 2	Christmas	Week 2	Christmas	Week 2	Christmas	Week 2	
Evaluate cooking skills	Week 3	Health and safety laws, butchering	Week 3	Why eat healthy? Demo Ragu	Week 3	Practical, french apple cake	Week 3	Practical, mac and cheese	Week 3	
review your performance, begin Coursewo	Week 4	Butcher, and marinade	Week 4		Week 4	Practical, French apple cake	Week 4	Practical, mac and cheese	Week 4	
Coursework	Week 5	Menu planning, time plans, Practical ravigio	Week 5	Practical, Ragu with hidden veg	Week 5	Cooking methods, demo stir fry	Week 5	Vitamins and minerals, crumble	Week 5	
Coursework	Week 6	Mock paper	Week 6		Week 6	Cooking methods, demo stir fry	Week 6	Vitamins and minerals, crumble	Week 6	
Half term, offer exam practical session	Week 1	Half term	Week 1	Half term	Week 1	Half term	Week 1	Half Term	Week 1	HT
Coursework	Week 2	Pasta from scratch, Practical, Ravioli	Week 2	Dietary requirments	Week 2	Practical, stir fry	Week 2	Practical, crumble	Week 2	
Practical exam	Week 3	HACCP/ RIDDOR/ SECURITY	Week 3		Week 3	Practical, stir fry	Week 3	Practical, crumble	Week 3	
Coursework	Week 4	Gelatine, Practical Panacotta with decorat	Week 4	Practical, Veg samosas	Week 4	British Cuisine, Cheese & onion pasties	Week 4	Raising agents, demo bread	Week 4	
Coursework hand in.	Week 5	Environmental issues, 3 R's, using left ove	Week 5		Week 5	British cuisine, cheese & onion pasties	Week 5	Raising agents, demo bread	Week 5	
Revision	Week 6	Easter treats	Week 6	How to make a basic cake, aeration	Week 6	Practical, cheese and onion pasties	Week 6	Practical, bread	Week 6	
Easter	Week 1	Easter	Week 1	Easter	Week 1	Easter	Week 1	Easter	Week 1	Easter
Easter	Week 2	Easter	Week 2	Easter	Week 2	Easter	Week 2	Easter	Week 2	
Revision Unit 1	Week 3	Practical,left overs restaurant style	Week 3	Practical, Tray bake	Week 3	Practical, cheese and onion pasties	Week 3	Practical, bread	Week 3	
Revision, Unit 1	Week 4	Customer needs, Organoleptic	Week 4		Week 4	Rice, wheat, demo Risotto	Week 4	History of the afternoon tea, scor	Week 4	
GCSE Exams	Week 5	Deconstruction deserts	Week 5	Coating, Demo chicken gouljons	Week 5	Rice, wheat, demo Risotto	Week 5	Practical, scones	Week 5	
GCSE Exams	Week 1	Half term	Week 1	Half term	Week 1	Half term	Week 1	Half term	Week 1	HT
	Week 2		Week 2	Practical, Coating, batter or crumbs	Week 2	Pracical, Risotto	Week 2	Practical, scones	Week 2	
	Week 3		Week 3		Week 3	Practical, Risotto	Week 3	Know your vegetables, Patatas B	Week 3	
	Week 4		Week 4	Sustainability	Week 4	Careers in food, test	Week 4	Practical, Potatas Bravas	Week 4	
	Week 5		Week 5		Week 5	Careers in food, test	Week 5	Practical, Potatas Bravas	Week 5	
	Week 6		Week 6	Practical,using local ingredients	Week 6	Summer garden party, finger food	Week 6	How to hide vegetables in food	Week 6	
	Week 7		Week 7		Week 7	Summer garden party, finger food	Week 7	How to hide vegetables in food	Week 7	
	Week 8		Week 8	Pizza making skills.	Week 8	Practical, Party food	Week 8	Practical, Carrot muffins	Week 8	