



**Hospitality & Catering / Healthy Living - Food**

| YEAR 10  |   |   |
|--|---|---|
| HT1  | HT3   | HT5   |
| What makes a good food product? How can you improve your skills?<br>LO1 - Understand the environment in which hospitality and catering providers operate.<br><b>Fajitas</b><br><b>Pear Marble Cake</b><br><b>Lasagne</b> | LO2 - Understand how hospitality and catering provisions operate.<br><br><b>Joint Chicken</b><br><b>Flaky Pastry</b><br><b>Chicken and Leek Pie</b>         | LO5 - Be able to propose a hospitality and catering provision to meet specific requirements.                    |
| HT2  | HT4   | HT6   |
| LO2 - Know how food can cause ill health.<br><b>Chilled Lemon Flan</b><br><b>Pizza</b><br><b>Swedish Tea Ring</b>  | LO3 - Understand how hospitality and catering provision meets health and safety requirements.<br><b>Fish Cakes</b><br><b>Mayonnaise</b><br><b>Ice Cream</b> | <b>Unit 1 Exam</b><br><b>NEA UNIT 2</b><br>AC2.1 - Explain factors to consider when proposing dishes for a menu |

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|--|--|---|
| HT1  | HT3  | HT5   |
| <b>NEA UNIT 2</b><br>AC1.1 - Describe the functions of nutrients<br>AC1.2 - Compare the nutritional needs of specific groups                                     | <b>NEA UNIT 2</b><br>AC2.3 - Explain how dishes meet customer needs<br><b>PRACTICAL EXAM</b> | <b>Review</b><br>LO1 - Hospitality & Catering Industry<br>LO2 - Provisions<br>LO3 - Health & Safety<br>LO4 - Food Hygiene |
| HT2  | HT4  | HT6   |
| <b>NEA UNIT 2</b><br>AC1.3 - Explain the characteristics of unsatisfactory nutritional intake<br>AC1.4 - Explain how cooking methods impact on nutritional value | <b>NEA UNIT 2</b><br>Coursework write up in exam conditions                                  | <b>FINAL EXAM</b>   |



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