



CURRICULUM PLAN

D&T HOSPITALITY & CATERING

BRAMHALL HIGH SCHOOL

Curriculum Intent

YEAR 10

WJEC Level 1/2 Vocational Awards enable learners to gain knowledge, understanding and skills relating to the Hospitality and Catering industry. Learners develop sector specific knowledge and understanding, which would support employability in this sector or progress to further and higher education. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All these roles require further education and training either through apprenticeships or further and higher education. Throughout the course students develop a range of practical cookery skills which would also allow them to progress to work in a kitchen, cooking.

YEAR 11

Students are awarded a GCSE grade based on performance in the written exam (40%) and coursework which consists of a written element and a 3-hour practical exam (60%).

To help them prepare for the coursework element students will practice a range of high-level skills during Year 10 during their weekly practical lessons. These will help them to refine their presentation skills as well as their ability to plan dishes and work to a set time in the kitchen. The theme for NEA coursework changes each year although always involves planning, preparing and cooking two dishes for two different target groups. The theme is released in September at the start of year 11.

Academic Year: 2026-2027

Review Date: September 2026

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YEAR 10

Term	Programme of Learning	Links to the National Curriculum / Specification / Additional	Assessments	What extra learning opportunities are planned?	Disciplinary Literacy
Term 1a	1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO) 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value 2.3.1 / 2.3.2 / 2.3.3 Skills delivered through on-going practical work	1.4 Food safety in hospitality and catering 2.1 The importance of nutrition 2.3 The skills and techniques of preparation, cooking and presentation of dishes	End of unit assessment on Food Safety On-going assessment of practical work	Open evening – support our visitors.	• Contamination • Allergens • Deficiency • Hazard • Macronutrient • Micronutrient
Term 1b	1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety 2.2.1 Factors affecting menu planning 2.2.2 How to plan production 2.3.1 / 2.3.2 / 2.3.3 Skills delivered through on-going practical work	1.3 Health and safety in hospitality and catering 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes	End of unit assessment Factors affecting menu planning On-going assessment of practical work	Yule-time log competition	• Risk assessment • Critical control point (CCP) • Precaution • Portion control • Dovetailing • Prevention

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Term 2a	1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements 2.3.1 / 2.3.2 / 2.3.3 Skills delivered through on-going practical work	1.2 How hospitality and catering provisions operate 2.3 The skills and techniques of preparation, cooking and presentation of dishes	End of unit assessment Catering provision On-going assessment of practical work		• Kitchen Brigade • Commercial • Accommodation • Accessibility • Target market • Requirements
Term 2b	1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision 2.3.1 / 2.3.2 / 2.3.3 Skills delivered through on-going practical work	1.1 Hospitality and catering provision 2.3 The skills and techniques of preparation, cooking and presentation of dishes	End of unit assessment Working in the hospitality industry On-going assessment of practical work		• Non-commercial • Residential • Non-residential • Casual • Reputation • Profitability
Term 3a	Mock Coursework Practice 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance 2.3.1 / 2.3.2 / 2.3.3 Skills delivered through on-going practical work	2.4 Evaluating cooking skills 2.3 The skills and techniques of preparation, cooking and presentation of dishes	On-going assessment of written coursework On-going assessment of practical work	College visit	Revisit all disciplinary literacy covered during Year 10

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Term 3b	Mock Coursework Practice 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance 2.3.1 / 2.3.2 / 2.3.3 Skills delivered through on-going practical work	2.4 Evaluating cooking skills	On-going assessment of written coursework On-going assessment of practical work		Revision of all content covered during year 10
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YEAR 11

Term	Programme of Learning	Links to the National Curriculum / Specification / Additional	Assessments	What extra learning opportunities are planned?	Disciplinary Literacy
Term 1a	Review of all year 10 content	1.1 Hospitality and catering provision 1.2 How hospitality and catering provisions operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering 2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation,	Assessment of Mock Exams – Topic by topic focus on assessment	Coursework intervention Revision intervention	Revisit all disciplinary literacy covered during Year 10

		cooking and presentation of dishes 2.4 Evaluating cooking skills			
Term 1b	NEA coursework	2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills	Assessment of Practical Exam and Written coursework	Coursework intervention Revision intervention	Revisit all disciplinary literacy covered during Year 10
Term 2a	NEA coursework	2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills	Assessment of Practical Exam and Written coursework	Coursework intervention Revision intervention	Revisit all disciplinary literacy covered during Year 10

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Term 2b	NEA coursework 3hour practical Exam	2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills	Assessment of Practical Exam and Written coursework	Coursework intervention Revision intervention	Revisit all disciplinary literacy covered during Year 10
Term 3a	Revision	1.1 Hospitality and catering provision 1.2 How hospitality and catering provisions operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering	Assessment of Mock Exams – Real GCSE past papers	Revision intervention	Revisit all disciplinary literacy covered during Year 10
Term 3b	GCSE Exam			Revision intervention	Revisit all disciplinary literacy covered during Year 10