

**CURRICULUM MAP: KEY STAGE 3 FOOD/ HOSPITALITY**

	Year 7	Year 8	Year 9
February-March	<p><b>GROUPS ROTATED IN FEBRUARY (NEW GROUPS)</b></p> <p><b>Why is Health and Safety important?</b></p> <ul style="list-style-type: none"> <li>• What is Food/Hospitality all about.</li> <li>• Health and safety.</li> <li>• Importance of a method for a practical cook.</li> <li>• How to utilise utensils and equipment safely to cook Omelette?</li> </ul>	<p><b>GROUPS ROTATED IN FEBRUARY (NEW GROUPS)</b></p> <p><b>Why is Health and Safety and food safety important?</b></p> <ul style="list-style-type: none"> <li>• What is Food/Hospitality all about?</li> <li>• Fire within a Kitchen.</li> <li>• Why is Health and safety and personal hygiene important?</li> <li>• Importance of Nutrients.</li> <li>• How to utilise utensils and equipment safely to cook Savoury cheese potatoes.</li> <li>• Bridge and Claw in method.</li> <li>• Importance of an evaluation.</li> </ul>	<p><b>GROUPS ROTATED IN FEBRUARY (NEW GROUPS)</b></p> <p><b>Why is Health and Safety and food safety important?</b></p> <ul style="list-style-type: none"> <li>• What is Food/Hospitality all about?</li> <li>• Importance of health and safety in the kitchen.</li> <li>• How does safe food save lives?</li> <li>• Function of ingredients.</li> <li>• Importance of a method for a practical cook.</li> <li>• How to utilise utensils and equipment safely to cook Spaghetti Bolognaise?</li> <li>• Bridge and Claw method.</li> <li>• Importance of an evaluation.</li> </ul>
April	<p><b>Key piece 1:</b> Food safety Health and safety (knife and oven assessment completed), washing up exercise, method of 2 practical cooks</p> <ul style="list-style-type: none"> <li>• How to we weigh ingredients?</li> <li>• Importance of washing up?</li> <li>• Importance of a method for a practical cook. <ul style="list-style-type: none"> <li>• How to utilise utensils and equipment safely to cook Leek and potato soup.</li> <li>• knife skills used</li> </ul> </li> </ul>	<p><b>Key piece 1:</b> Evidence of Health, safety and Hygiene safety assessment, Fire safety completed, nutrients, plan and evaluation of each cook, importance of temperatures and storing of meat.</p> <ul style="list-style-type: none"> <li>• Storing and cook meat safely.</li> <li>• What is conduction, convection and radiation?</li> </ul>	<p><b>Key piece 1:</b> Health, safety, hygiene and food storage assessment, plan and evaluation of each cook, understanding the importance of ingredients, Types of cooking methods.</p> <ul style="list-style-type: none"> <li>• What ways can we store and cook food?</li> </ul>
May	<p><b>What is the Eat well guide?</b></p> <ul style="list-style-type: none"> <li>• Are you eating well Food diary and importance of Nutrient groups</li> </ul>	<p><b>What are the types of Hospitality services?</b></p> <ul style="list-style-type: none"> <li>• Types of hotels we can stay in when going on holiday/trip.</li> <li>• TYPES of restaurants</li> <li>• How to utilise utensils and equipment safely to cook Savoury Rice?</li> <li>• knife skills used.</li> <li>• Job roles within a hotel.</li> <li>• What is the importance of a method for a practical cook?</li> </ul>	<p><b>What is the Hospitality industry?</b></p> <ul style="list-style-type: none"> <li>• Types of Hospitality establishments.</li> <li>• Job roles are there within the Hotel industry.</li> </ul>

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June -July

**Key piece 2:**  
Food diary for the Eat well guide and the importance of having a balanced nutritious diet.

**What are the types of Hospitality services?**

- Food Safety Officer?
- TYPES of restaurants
- What is the importance of a method for a practical cook?
- How to utilise utensils and equipment safely to cook an Apple Crumble?
- The rubbing in method used to make batch of Rock buns
- Job roles (CIEAG) within the Hospitality industry
- What impact does good customer service have on a Hospitality business?

**Key piece 3:**  
Identifying the types of Restaurants and who their target markets are within the Hospitality Industry.

- How to utilise utensils and equipment safely to cook Sausage Rigatoni?
- Staple foods.
- What impact does good customer service have on a Hospitality business?
- Dietary needs.

**Key piece 2:**  
Research and evidence to show the various features of Hotels within the Hospitality industry. CIEAG careers within the Hospitality Industry and the importance of customer service

- What progress have I made this year?
- Evaluation of practical

**Why is Health and Safety and food safety important?**

- What is Food/Hospitality all about?
- Fire within a Kitchen.
- Why is Health and safety and personal hygiene important?
- Importance of Nutrients.
- How to utilise utensils and equipment safely to cook Savoury cheese potatoes.
- Bridge and Claw in method.
- Importance of an evaluation.

**Key piece 1:**  
Evidence of Health, safety and Hygiene safety assessment, Fire safety completed, nutrients, plan and evaluation of each cook, importance of temperatures and storing of meat.

- Storing and cook meat safely.

- Importance of a method for a practical cook?
- How to utilise utensils and equipment safely to bake a Victoria sponge cake?
- Creaming method.
- Importance of an evaluation?

**What is the importance of customer service?**

- Basic needs of a customer.
- Adapting menu to suit a customers need.
- What is the importance of a method for a practical cook?
- How to utilise utensils and equipment safely to cook Chicken tikka masala curry and Rice?
- Knife skills used.
- What is the importance of an evaluation?
- Why is presentation important?
- What is the importance of a method for a practical cook?
- How to utilise utensils and equipment safely to cook Chow Mein?
- Where does our food come from?
- What progress have I made this year?

**Key piece 2:**  
Types of Hospitality establishments, CIEAG Job roles within a Hotel and dietary needs of the customer.

Evaluation of your product.

**Why is Health and Safety and food safety important?**

- What is Food/Hospitality all about?
- Importance of health and safety in the kitchen.
- How does safe food save lives?

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	<ul style="list-style-type: none"> <li>• What is conduction, convection and radiation?</li> </ul> <p><b>What are the types of Hospitality services?</b></p> <ul style="list-style-type: none"> <li>• Types of hotels we can stay in when going on holiday/trip.</li> <li>• TYPES of restaurants</li> <li>• How to utilise utensils and equipment safely to cook Savoury Rice?</li> <li>• knife skills used.</li> <li>• Job roles within a hotel.</li> <li>• What is the importance of a method for a practical cook?</li> <li>• How to utilise utensils and equipment safely to cook Sausage Rigatoni?</li> <li>• Staple foods.</li> <li>• What impact does good customer service have on a Hospitality business?</li> <li>• Dietary needs.</li> </ul> <p><b>Key piece 2:</b> Research and evidence to show the various features of Hotels within the Hospitality industry. CIEAG careers within the Hospitality Industry and importance of customer service.</p> <ul style="list-style-type: none"> <li>• What progress have I made this year?</li> <li>• Evaluation of practical</li> </ul>	<ul style="list-style-type: none"> <li>• Function of ingredients.</li> <li>• Importance of a method for a practical cook.</li> <li>• How to utilise utensils and equipment safely to cook Spaghetti Bolognaise?</li> <li>• Bridge and Claw method.</li> <li>• Importance of an evaluation.</li> </ul> <p><b>Key piece 1:</b> Health, safety, hygiene and food storage assessment, plan and evaluation of each cook, understanding the importance of ingredients, Types of cooking methods.</p> <ul style="list-style-type: none"> <li>• What ways can we store and cook food?</li> <li>• Types of Hospitality establishments.</li> <li>• Job roles are there within the Hotel industry.</li> <li>• Importance of a method for a practical cook?</li> <li>• How to utilise utensils and equipment safely to bake a Victoria sponge cake?</li> <li>• Creaming method.</li> <li>• Importance of an evaluation?</li> </ul> <p><b>What is the importance of customer service?</b></p> <ul style="list-style-type: none"> <li>• Basic needs of a customer.</li> <li>• Adapting menu to suit a customers need.</li> <li>• What is the importance of a method for a practical cook?</li> <li>• How to utilise utensils and equipment safely to cook Chicken tikka masala curry and Rice?</li> <li>• Knife skills used.</li> <li>• What is the importance of an evaluation?</li> <li>• Why is presentation important?</li> <li>• What is the importance of a method for a practical cook?</li> </ul>
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## CURRICULUM MAP: KEY STAGE 3 FOOD/ HOSPITALITY

		<ul style="list-style-type: none"><li>• How to utilise utensils and equipment safely to cook Chow Mein?</li><li>• Where does our food come from?</li><li>• What progress have I made this year?</li></ul> <p><b>Key piece 2:</b> Types of Hospitality establishments, CIEAG Job roles within a Hotel and dietary needs of the customer.</p> <p>Evaluation of your product.</p>
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