

KS4 Curriculum Overview- <Catering> 2014-15

Year group	Summer 2	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
10	The Catering Industry Food Service	Job Roles Employment and Training Health, Safety and Hygiene	Legislation Food Preparation Cooking Methods	Culinary Terms and Presenting Food Nutrition and Healthy Eating	Menu Planning Portion Control and Costing	Task 1 Afternoon Tea Controlled Assessment
11	Specialist Equipment Communication Record Keeping	Environmental Issues Food Packaging	Task 2 International Cuisine Controlled Assessment	Cont. Task 2 Controlled Assessment	Revision Sessions	Revision Sessions