

HOSPITALITY & CATERING CURRICULUM OVERVIEW FOR YEAR 9

Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	L01 understand the importance of nutrition when planning menus				L02 Understand menu planning	
Knowledge	<ul style="list-style-type: none"> functions of macronutrients in the human body characteristics of deficiency & excess 	<ul style="list-style-type: none"> functions of micronutrients in the human body characteristics of deficiency & excess 	<ul style="list-style-type: none"> how cooking methods impact on nutritional value 	<ul style="list-style-type: none"> factors affecting energy requirements nutritional needs of specific groups special diets 	<ul style="list-style-type: none"> factors to consider when proposing dishes for menus 	<ul style="list-style-type: none"> how dishes on a menu address environmental issues how menu dishes meet customer needs
Skills	Practical activities on a weekly basis to build and practise skills for controlled assessment					
Key Marked Piece (Summative Assessments in bold)	Macronutrients assessment. Diet related health issues pt 1.	Micronutrients assessment. Diet related health issues pt2.	Cooking methods presentation	8 tips for healthy eating		Practical exam
Vocabulary	Protein, biological, fat, saturated, carbohydrate, complex, deficiencies, excesses, diseases, obesity, diabetes	Vitamins, minerals, water, dietary fibre, anaemia, rickets, osteomalacia, osteoporosis, scurvy	Boiling, steaming, baking, grilling, stir-fry, roasting, poaching		Seasonality, commodities, seasonal, equipment, provision, service, location, standards, finance, client base	Packaging, environmental, conservation, sustainability, provenance, nutritional, organoleptic, premium, contingencies, quality, hygiene