

Subject: Hospitality and Catering

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Y9	LO1 Understand the importance of nutrition when planning meals LO3 Be able to cook dishes	LO1 Understand the importance of nutrition when planning meals LO3 Be able to cook dishes	U1 – LO4 Know how food can cause ill health LO3 Be able to cook dishes	U1 – LO4 Know how food can cause ill health LO3 Be able to cook dishes	LO2 Understand menu planning LO3 Be able to cook dishes	LO2 Understand menu planning LO3 Be able to cook dishes
Y10	U1 – LO1 Understand the environment in which hospitality and catering providers operate U2 - LO3 Be able to cook dishes	U1 – LO2 Understand how hospitality and catering provision operates U1 – LO3 Understand how hospitality and catering provision meets health and safety requirements U2 - LO3 Be able to cook dishes	U1 – LO3 Understand how hospitality and catering provision meets health and safety requirements U1 – LO4 Know how food can cause ill health U2 - LO3 Be able to cook dishes	U1 – LO4 Know how food can cause ill health U1 – LO5 Be able to propose a hospitality and catering provision to meet specific requirements U2 - LO3 Be able to cook dishes	U1 – LO1 – LO5 Revision	U1 – LO1 – LO5 Revision U2 – LO3 Be able to cook dishes
Y11	LO1 Understand the importance of nutrition when planning meals LO2 Understand menu planning LO3 Be able to cook dishes	LO1 Understand the importance of nutrition when planning meals LO2 Understand menu planning LO3 Be able to cook dishes	LO1 Understand the importance of nutrition when planning meals LO2 Understand menu planning LO3 Be able to cook dishes	LO1 Understand the importance of nutrition when planning meals LO2 Understand menu planning LO3 Be able to cook dishes	U1 – LO1 – LO5 Revision U2 – LO3 Be able to cook dishes	U1 – LO1 – LO5 Revision U2 – LO3 Be able to cook dishes