THE STONEHENGE SCHOOL

CATERING CURRICULUM MAP

FURTHER STUDY

Level 3 in Hospitality and Catering, Level 3 Food science and Nutrition

CAREER PATHS

Hotel/ Restaurant manager, Kitchen Brigade including Chef, Nutritionist

SKILLS

Time keeping, creativity, team player, can take on feedback well, reflective

INTEREST

A continued passion and love of learning about Experimenting with flavours, cooking, baking. Chemistry, Biology

YEAR 11

- Practical Exam Completion
- Revision for Final Exam
- Coursework Development and Completion
- Exam Theory AO3 and AO4
- Advanced Food Skill 2: Free cook
- Hospitality and Catering Coursework

YEAR 10

- Food Mastering Skill 2: Afternoon Tea
- Food Mastering Skill 3: Starters and Side dishes
- Exploring the operations of the H&C Industry
- Exam Theory AO1 and AO2
- Advanced Food Skill 1: Dishes from around the world

YEAR 9

- Food Mastering Skill 1: Food production and provenance. Looking at farming, pre components, food origins and the
- Milestone Assessment
- Food building skills 1. Food safety and cross contamination. Shaping and proving. Seasoning.

YEAR 8

- Food Foundations skills. Food Preparation and safety. Eat well guide. Adapting a recipe (reducing sugar)
- Milestone Assessment

YEAR 7

AO1
Demonstrate knowledge and understanding from across the specification.

AO2
Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.

AO3
Analyse and evaluate information, making reasoned judgements and presenting conclusions.