[Hospitality and Catering] Year 10 Curriculum Map 2026/27

Week Commencing	Lesson topic	HAIL	Assessment
Staff INSET 01/09 Students Return 02/09	**Unit1** 1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards **Key words/term –** **caterer -** *a business or person who arranges the preparation, delivery and presentation of food for clients* **catering -** *providing a food and beverage service to people in a particular location* **establishment** - *a place where a business or organisation operates from* **hospitality** - *the business of providing people with accommodation, meals and drinks in a variety of places away from their home* **client** – *a person/business/organisation using hospitality and catering services* **commercial sector** – *the part of the hospitality and catering industry that aims to make a profit* **non-commercial sector** – *the part of the hospitality and catering industry that does not aim to make a profit* **non-residential –** *a place that provides catering and hospitality services but not accommodation for people to stay in* **residential** – *a place that provides accommodation for people to stay in, as well as catering and hospitality services* demonstration lesson paella (reintroduction to knife skills and hob use)		
07/09/2026	**Unit1** 1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards **Key words/term –** **caterer -** *a business or person who arranges the preparation, delivery and presentation of food for clients* **catering -** *providing a food and beverage service to people in a particular location* **establishment** - *a place where a business or organisation operates from* **hospitality** - *the business of providing people with accommodation, meals and drinks in a variety of places away from their home* **client** – *a person/business/organisation using hospitality and catering services* **commercial sector** – *the part of the hospitality and catering industry that aims to make a profit* **non-commercial sector** – *the part of the hospitality and catering industry that does not aim to make a profit* **non-residential –** *a place that provides catering and hospitality services but not accommodation for people to stay in* **residential** – *a place that provides accommodation for people to stay in, as well as catering and hospitality services* Practical lesson	HAIL Booklet to be provided – Covering questions from unit 1 types of service	
14/09/2026	**Unit1** 1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service	Questions from unit 1 – qualities/attributes and qualifications	

	Hotel and guest house standards Restaurant standards **Key words/term –** **caterer -** *a business or person who arranges the preparation, delivery and presentation of food for clients* **catering -** *providing a food and beverage service to people in a particular location* **establishment** - *a place where a business or organisation operates from* **hospitality** - *the business of providing people with accommodation, meals and drinks in a variety of places away from their home* **client** – *a person/business/organisation using hospitality and catering services* **commercial sector** – *the part of the hospitality and catering industry that aims to make a profit* **non-commercial sector** – *the part of the hospitality and catering industry that does not aim to make a profit* **non-residential –** *a place that provides catering and hospitality services but not accommodation for people to stay in* **residential** – *a place that provides accommodation for people to stay in, as well as catering and hospitality services* Demonstration lesson Cheesecake (blast chiller use and setting)		
21/09/2026	**Unit1** 1.1 Hospitality and Catering providers Commercial, non-commercial, residential, non-residential Food services Residential service Hotel and guest house standards Restaurant standards **Key words/term –** **caterer -** *a business or person who arranges the preparation, delivery and presentation of food for clients* **catering -** *providing a food and beverage service to people in a particular location* **establishment** - *a place where a business or organisation operates from* **hospitality** - *the business of providing people with accommodation, meals and drinks in a variety of places away from their home* **client** – *a person/business/organisation using hospitality and catering services* **commercial sector** – *the part of the hospitality and catering industry that aims to make a profit* **non-commercial sector** – *the part of the hospitality and catering industry that does not aim to make a profit* **non-residential –** *a place that provides catering and hospitality services but not accommodation for people to stay in* **residential** – *a place that provides accommodation for people to stay in, as well as catering and hospitality services* Practical lesson	HAIL Booklet to be provided – Standards and ratings	
28/09/2026	1.2 Working in the Hospitality and Catering industry Front of house Housekeeping Kitchen brigade Management Personal qualities Qualifications **Key words/term –** **employee** – *someone who works in the industry and has an employment contract* **employer** – *someone who hires staff to work for them* **worker** – *someone who works in the industry but does not have an employment contract* *Demonstration Quiche (pastry making and geletanisation)*	Questions from unit 1 – kitchen brigade	Learning checkpoint Unit 1 – Providers, types of service, standards and ratings
05/10/2026	1.2 Working in the Hospitality and Catering industry Front of house Housekeeping Kitchen brigade	HAIL Booklet to be provided – job roles within the industry	

	Management Personal qualities Qualifications **Key words/term –** **employee** – *someone who works in the industry and has an employment contract* **employer** – *someone who hires staff to work for them* **worker** – *someone who works in the industry but does not have an employment contract* *Practical*		
12/10/2026	1.2 Working in the Hospitality and Catering industry Front of house Housekeeping Kitchen brigade Management Personal qualities Qualifications **Key words/term –** **employee** – *someone who works in the industry and has an employment contract* **employer** – *someone who hires staff to work for them* **worker** – *someone who works in the industry but does not have an employment contract* *Demonstration (chocolate fudge cake – creaming method)*	Questions from unit 1 – roles and responsibilities of jobs within the industry	
19/10/2026	1.3 Working conditions in the hospitality and catering industry Employment contracts and working hours Remuneration and benefits The fluctuation needs of industry **Key words/term –** **contract** - *a written or spoken agreement, especially one concerning employment, sales, or tenancy, that is intended to be enforceable by law* **remuneration -** *money paid for work or a service* *"they work in excess of their contracted hours for no additional remuneration'* *Synonyms: payment, pay, salary, wages* *Students to complete their AR1 assessment* *Practical*	HAIL Booklet to be provided – contracts and conditions	
October Half Term			
02/11/2026	1.3 Working conditions in the hospitality and catering industry Employment contracts and working hours Remuneration and benefits The fluctuation needs of industry **Key words/term –** **contract** - *a written or spoken agreement, especially one concerning employment, sales, or tenancy, that is intended to be enforceable by law* **remuneration -** *money paid for work or a service* *"they work in excess of their contracted hours for no additional remuneration'* *Synonyms: payment, pay, salary, wages* *Demonstration lesson – Focaccia bread (fermentation and kneading)* *Critical reflection AR*	HAIL Booklet to be provided – working hours	
09/11/2026	1.3 Working conditions in the hospitality and catering industry Employment contracts and working hours Remuneration and benefits The fluctuation needs of industry **Key words/term –**	Questions from unit 1 – remuneration and benefits	

	contract - *a written or spoken agreement, especially one concerning employment, sales, or tenancy, that is intended to be enforceable by law* **remuneration -** *money paid for work or a service* *"they work in excess of their contracted hours for no additional remuneration'* *Synonyms: payment, pay, salary, wages* Practical lesson		
16/11/2026	1.4 Contributing factors to the success of the hospitality and catering provision Basic costs Calculating gross and net profit How economy can impact business Environmental needs and impacts within the industry The impact of new technology The impact of different types of media **Key words/term –** **Gross Profit (GP)** - *the difference between how much the ingredients cost and how much a menu item is sold for* **Gross Profit percentage (GP%)** – *the profit made as a percentage of the selling price of a dish* **net profit** – *what is left from the gross profit after all the costs of running a restaurant (wages, heating, lighting, rent etc…) have been paid* **climate change** – *changes in the earth's temperature that can lead to unusual and extreme weather conditions* **fossil fuels** – *fuels such as coal, oil and gas that were created over millions of years by fossilised plants and animals* **greenhouse gases** – *these form an insulating layer around the earth's atmosphere, which traps heat and raises the Earth's temperature* **non-renewable energy** – *energy produced from fossil fuels that cannot be renewed once they are used up* **sustainable diet** – *a diet consisting mostly of plant foods, which has a minimal impact on the environment during production* **demographic** - *a particular sector of a population, "the drink is popular with a young demographic"* **lifestyle** - *the way in which a person lives, "the benefits of a healthy lifestyle"* **Value Added Tax (VAT)** – *collected by businesses from customer purchases on behalf of the government* Demonstration lesson – Cornish pasties (frying and baking)	HAIL Booklet to be provided – environmental impact	Learning checkpoint – Unit 1 questions covering success of a business and working conditions
23/11/2026	1.5 Contributing factors to the success of the hospitality and catering provision Basic costs Calculating gross and net profit How economy can impact business Environmental needs and impacts within the industry The impact of new technology The impact of different types of media **Key words/term –** **Gross Profit (GP)** - *the difference between how much the ingredients cost and how much a menu item is sold for* **Gross Profit percentage (GP%)** – *the profit made as a percentage of the selling price of a dish* **net profit** – *what is left from the gross profit after all the costs of running a restaurant (wages, heating, lighting, rent etc…) have been paid* **climate change** – *changes in the earth's temperature that can lead to unusual and extreme weather conditions* **fossil fuels** – *fuels such as coal, oil and gas that were created over millions of years by fossilised plants and animals* **greenhouse gases** – *these form an insulating layer around the earth's atmosphere, which traps heat and raises the Earth's temperature* **non-renewable energy** – *energy produced from fossil fuels that cannot be renewed once they are used up*	Questions from unit 1 – new technology and media	

	sustainable diet – *a diet consisting mostly of plant foods, which has a minimal impact on the environment during production* **demographic** - *a particular sector of a population, "the drink is popular with a young demographic"* **lifestyle** - *the way in which a person lives, "the benefits of a healthy lifestyle"* **Value Added Tax (VAT)** – *collected by businesses from customer purchases on behalf of the government* Practical lesson		
30/11/2026	1.4 Contributing factors to the success of the hospitality and catering provision Basic costs Calculating gross and net profit How economy can impact business Environmental needs and impacts within the industry The impact of new technology The impact of different types of media **Key words/term –** **Gross Profit (GP)** - *the difference between how much the ingredients cost and how much a menu item is sold for* **Gross Profit percentage (GP%)** – *the profit made as a percentage of the selling price of a dish* **net profit** – *what is left from the gross profit after all the costs of running a restaurant (wages, heating, lighting, rent etc…) have been paid* **climate change** – *changes in the earth's temperature that can lead to unusual and extreme weather conditions* **fossil fuels** – *fuels such as coal, oil and gas that were created over millions of years by fossilised plants and animals* **greenhouse gases** – *these form an insulating layer around the earth's atmosphere, which traps heat and raises the Earth's temperature* **non-renewable energy** – *energy produced from fossil fuels that cannot be renewed once they are used up* **sustainable diet** – *a diet consisting mostly of plant foods, which has a minimal impact on the environment during production* **demographic** - *a particular sector of a population, "the drink is popular with a young demographic"* **lifestyle** - *the way in which a person lives, "the benefits of a healthy lifestyle"* **Value Added Tax (VAT)** – *collected by businesses from customer purchases on behalf of the government* Demonstration lesson - Swiss roll (aeration)	HAIL Booklet to be provided – basic costs	
07/12/2026	2.1 The operation of the front of house Workflow of the front of house Workflow of the catering kitchen Equipment and materials Documentation and administration requirements in a catering kitchen Typical dress code requirements **Key words/term –** **covers –** *customers food orders that are sent to the kitchen* **FIFO** – *First In, First Out – using food stocks in rotation* **workflow –** *the way food passes through the kitchen from delivery to the dining room* **risk assessment –** *a systematic process of evaluating the potential risks that may be involved in a projected activity or undertaking* **COSHH –** *Control of Substances Hazardous to Health* Practical lesson	Questions from unit 1 – administration and documentation	
14/12/2026	2.1 The operation of the front of house Workflow of the front of house Workflow of the catering kitchen Equipment and materials Documentation and administration requirements in a catering kitchen Typical dress code requirements **Key words/term –** **covers –** *customers food orders that are sent to the kitchen* **FIFO** – *First In, First Out – using food stocks in rotation*	Questions from unit 1 - workflow	

	workflow – *the way food passes through the kitchen from delivery to the dining room* **risk assessment –** *a systematic process of evaluating the potential risks that may be involved in a projected activity or undertaking* **COSHH –** *Control of Substances Hazardous to Health* Demonstration lesson – chicken curry and naan bread (sauce making, frying, kneading)		
Christmas Break			
04/01/2027	2.2 Customer requirements Customer needs Customer rights and inclusion Equality **Key words/term –** **customer need** - *starts the relationship between a customer and a business* **customer requirements and expectations –** *factors that decide whether or not a customer is satisfied with the service they receive* **market research –** *ways of finding out customer needs, requirements and expectations e.g. surveys, feedback* **corporate** - relating to a large company or group *"airlines are very keen on their corporate identity"* Practical lesson	Questions from unit 1 - equality	
11/01/2027	2.2 Customer requirements Customer needs Customer rights and inclusion Equality **Key words/term –** **customer need** - *starts the relationship between a customer and a business* **customer requirements and expectations –** *factors that decide whether or not a customer is satisfied with the service they receive* **market research –** *ways of finding out customer needs, requirements and expectations e.g. surveys, feedback* **corporate** - relating to a large company or group *"airlines are very keen on their corporate identity"* Demonstration lesson – apple pie (shorcrust pastry , latice)	Questions from unit 1 – customer rights	
18/01/2027	2.3 Hospitality and catering provision to meet specific requirements Customer requirements/needs Customer expectations Customer demographics Practical lesson	Questions from unit 1 – customer needs	
25/01/2027	2.3 Hospitality and catering provision to meet specific requirements Customer requirements/needs Customer expectations Customer demographics Demonstration lesson – crème pat fruit tarts (gelatinisation)	Questions from unit1 – customer expectations	
01/02/2027	3.1 healthy and safety in hospitality and catering provision Responsibilities for the personal safety in the workplace of employers and employees, and the law. Risks to health and security **Key words/term –** **control measure –** *the way of reducing the risk of a hazard causing harm* **hazard** – *something that causes harm* **risk –** *how likely is it that someone will be harmed by a hazard* **risk assessment –** *a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects* *Practical lesson*	Questions from unit 1- responsibilities and personal safety	
08/02/2027	3.1 healthy and safety in hospitality and catering provision Responsibilities for the personal safety in the workplace of employers and employees, and the law. Risks to health and security **Key words/term –**	Questions for unit 1 – risks to health and security	

	control measure – *the way of reducing the risk of a hazard causing harm* **hazard** – *something that causes harm* **risk –** *how likely is it that someone will be harmed by a hazard* **risk assessment –** *a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects* *Demonstration lesson – cottage pie (piping skills)*		
February Half Term			
22/02/2027	3.2 Food safety The HACCP system **Key words/term –** **control measure –** *the way of reducing the risk of a hazard causing harm* **hazard** – *something that causes harm* **risk –** *how likely is it that someone will be harmed by a hazard* **risk assessment –** *a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects* *Critical reflection AR2* *Practical lesson*	Questions from unit 1 -HACCP	
01/03/2027	3.2 Food safety The HACCP system **Key words/term –** **control measure –** *the way of reducing the risk of a hazard causing harm* **hazard** – *something that causes harm* **risk –** *how likely is it that someone will be harmed by a hazard* **risk assessment –** *a way of identifying risks in activities (e.g. carrying a heavy saucepan), situations or when using objects* *Demonstration lesson - TBC*	HAIL Booklet to be provided – HACCP	
08/03/2027	4.1 Food related causes of ill health Causes of food poisoning Allergies Food intolerance Harmful chemicals Food labelling laws Food safety regulations **Key words/term -** **food spoilage** – *when something happens which makes food unfit and unsafe to eat* **food intolerance** – *a sensitivity to certain foods; can cause symptoms such as nausea, abdominal pain, joint aches and pains, tiredness and weakness* **lactose** – *sugar naturally found in milk* **coeliac disease** – *an autoimmune disease caused by a reaction of the immune system to gluten* **micro-organism** – *tiny plants and animals that are only clearly visible under a microscope (also called microbes)* **moulds** - *tiny organisms, related to mushrooms* **pathogenic** – *something that is capable of causing illness in people* **toxins** – *another name for poisons; if something is toxic, it is poisonous* **symptom** – *a sign or indication of an illness or disease* Practical lesson	Questions from unit 1 posted on Arbor/Seneca – EHO (Environmental Health Officer) roles and responsibilities.	Learning checkpoint Food management syatems, COSHH, HACCAP, MHOR and RIDDOR
15/03/2027	4.1 Food related causes of ill health Causes of food poisoning Allergies Food intolerance Harmful chemicals Food labelling laws Food safety regulations **Key words/term -** **food spoilage** – *when something happens which makes food unfit and unsafe to eat* **food intolerance** – *a sensitivity to certain foods; can cause symptoms such as nausea, abdominal pain, joint aches and pains, tiredness and weakness*	HAIL Booklet to be provided – Food intolerances	

	lactose – *sugar naturally found in milk* **coeliac disease** – *an autoimmune disease caused by a reaction of the immune system to gluten* **micro-organism** – *tiny plants and animals that are only clearly visible under a microscope (also called microbes)* **moulds** - *tiny organisms, related to mushrooms* **pathogenic** – *something that is capable of causing illness in people* **toxins** – *another name for poisons; if something is toxic, it is poisonous* **symptom** – *a sign or indication of an illness or disease* Demonstration lesson - TBC		
22/03/2027	4.2 Symptoms and signs of food induced ill health Symptoms of food poisoning **Key words/term -** **bacterium** – *a single bacteria* **binary fission –** *the process by which bacteria reproduce by splitting into two* **ambient temperature** – *normal room temperature* **dormant** – *a period of inactivity when bacteria are unable to multiply* Practical lesson		
Easter Break			
12/04/2027	4.2 Symptoms and signs of food induced ill health Symptoms of food poisoning **Key words/term -** **bacterium** – *a single bacteria* **binary fission –** *the process by which bacteria reproduce by splitting into two* **ambient temperature** – *normal room temperature* **dormant** – *a period of inactivity when bacteria are unable to multiply* Demonstration lesson - TBC	Questions from unit 1 – food poisoing	
19/04/2027	4.3 Preventative control measures of food induced ill health Cross contamination Correct temperature in delivery, storage, preparation and service **Key words/term -** **due diligence** – *being able to prove that reasonable actions to avoid a health risk have been taken* **farm to fork –** *a system that allows food to be traced back to its original source* **pest control –** *the regulation or management of a species defined as a pest, for example flies* **Hazard Analysis of Critical Control Points (HACCP) –** *a food safety process in which every step in the manufacture, storage and distribution of a food product is analysed to ensure that the food is safe to eat* **food safety plan** – *practical steps to identify and control hazards in order to establish and maintain food safety* ***danger zone –*** *temperatures between 5c and 63c, which allow the rapid growth of bacteria* Practical lesson	Questions from unit 1 – Food poisoning	
26/04/2027	4.3 Preventative control measures of food induced ill health Cross contamination Correct temperature in delivery, storage, preparation and service **Key words/term -** **due diligence** – *being able to prove that reasonable actions to avoid a health risk have been taken* **farm to fork –** *a system that allows food to be traced back to its original source* **pest control –** *the regulation or management of a species defined as a pest, for example flies* **Hazard Analysis of Critical Control Points (HACCP) –** *a food safety process in which every step in the manufacture, storage and distribution of a food product is analysed to ensure that the food is safe to eat* **food safety plan** – *practical steps to identify and control hazards in order to establish and maintain food safety*	Questions from unit 1 – cross contamination	

	danger zone – *temperatures between 5c and 63c, which allow the rapid growth of bacteria* Demonstration lesson - TBC		
03/05/2027	4.4 The environmental Health Officer (EHO) Responsibilities of the EHO **Key words/term -** **Environmental Health Officer (EHO)** – *a person responsible for inspecting all premises involved in food production to ensure that health and safety hazards are minimised* **enforcement action** – *action required by law following an inspection from an EHO* **hygiene improvement notice** – *a notice that tells a business how to improve their food hygiene standards* **hygiene emergency prohibition notice** – *notice served if there is a serious risk of herm; it stops unsafe practices immediately* **local authorities -** *an administrative body in local government* *Practical lesson*	Questions from unit 1 – EHO responsibilities	
10/05/2027	4.4 The environmental Health Officer (EHO) Responsibilities of the EHO **Key words/term -** **hygiene improvement notice** – *a notice that tells a business how to improve their food hygiene standards* **hygiene emergency prohibition notice** – *notice served if there is a serious risk of herm; it stops unsafe practices immediately* **local authorities -** *an administrative body in local government* *Demonstration lesson - TBC*	Questions from unit 1 – Role of the EHO	
17/05/2027	Unit 2 - Practice – Nutrients Students will learn about macro nutrients and micro nutrients. They will look at where they are found, what they do for the body and what happens when there is a deficiency of these nutrient Practical lesson	Questions from unit 2 – Nutrient (macro)	
/05/2027	Nutrients Students will learn about macro nutrients and micro nutrients. They will look at where they are found, what they do for the body and what happens when there is a deficiency of these nutrient Students to create a body map of the nutrients that can be displayed on the walls Revision also included in these lessons for the Mock exams Demonstrations and practical TBC when the MOCK timetable comes out	Questions from unit 2 – nutrients (micro)	Learning checkpoint – Exam questions from unit 1 covering EHO, preventing ill health, food safety
May Half Term24			
07/06/2027	Cooking methods Students will choose two dishes (possible ones one create for their exam) and investigate how these dishes are made, what cooking methods are used and how those cooking methods affect the nutrients. Revision also included in these lessons for the Mock exams Demonstrations and practical TBC when the MOCK timetable comes out	Questions from unit 2 cooking methods	
14/06/2027	Factors affecting the choice of dish Students will have to explore and explain how all of the factors affect the choice of dishes. They will need to show an understanding of how different establishments and events needs to look at these factors before they offer a meal. Cost Portion control Balanced diet Time of day Customers	Questions from unit 1 – factors affecting the choice of dish	

	Equipment available Techniques of the chef Time available Environmental issues Time of the year Revision also included in these lessons for the Mock exams Demonstrations and practical TBC when the MOCK timetable comes out		
21/06/2027	Factors affecting the choice of dish Students will have to explore and explain how all of the factors affect the choice of dishes. They will need to show an understanding of how different establishments and events needs to look at these factors before they offer a meal. Cost Portion control Balanced diet Time of day Customers Equipment available Techniques of the chef Time available Environmental issues Time of the year Demonstration lesson - TBC	Questions from unit 2 – factors affecting the choice of dish part 2	
28/06/2027	Planning to produce two dishes As a class we will look at different ways to plan meals. Recipe methods will be looked and discussed and two dishes chosen. These dishes can be used for their final exam, but need to show as many high level skills as possible. These will be explained during the lessons previous to this and can be evaluated on an individual basis. Practical lesson	Questions from unit 2 – health and safety	
05/07/2027	Planning to produce two dishes Students will attempt to plan two meals and dovetail them together. Also health and hygiene along with contingencies. Equipment lists need to be included, Ingredients and names of the dishes will have to be explained. They will use a colour coded model to work from helping them in this task.This task will be completed in their books and on computer. Demonstration lesson - TBC	Questions from unit 2 – planning the methods	
12/07/2027	Planning to produce two dishes Students will need to add in any contingencies to their plan and also the health and hygiene. Practical lesson	Questions from unit 2 Timings for the plan.	