Hospitality and Catering] Year 11 Curriculum Map 2026/27

Week Commencing	Lesson topic	HAIL	Assessment
Staff INSET 01/09 Students Return 02/09	**Unit 2: Hospitality and Catering in Action** **Assignment brief – 'William Castle'** The brief states that they will preparing food to be served in a 4-star hotel that is a popular wedding venue. **AC2.1** Students will analyse the brief and recommend one dish for each customer They will recall information about the nutritional needs of the customers and identify the nutrients within their dishes. The students will make notes of this and summerise what they should be including into their assignment		
07/09/2026	AC 2.1 Students will use their time this week to complete their AC1.1 1A) section about nutrients. They will study their own notes and them be given the controlled assessment time to type them. Students brief is to create two dishes, one for a teenager and the other for an adult. The students will watch a demonstration of Raviolli as some have chosen to create a pasta dish as one of their meals.	HAIL Booklet to be provided – Preparation for each Unit 2 task.	
14/09/2026	They will complete a practical lesson of Raviolli, building on their skills showing the sauce making element, also the presentation. AC2.1 B) Explain how cooking methods have and impact on nutrients Students will recall all of the different cooking methods and apply them to their own dishes (I books). They will state what impact the cooking methods have on the nutritional value of their meals. Demonstration lesson focusing on an element of their chosen dishes. **Ragu sauce practical.**	Practice questions from Unit 1 posted on Arbor/Seneca – residential/commercial establishments.	
21/09/2026	Students will use their time to complete the cooking methods and how they affect the nutrient during their lessons this week. Practical lesson to be completed during the week.	HAIL Booklet to be provided – Preparation for each Unit 2 task.	
28/09/2026	2.2.1 Students will re explore the factors which will affect their choice of dish. Factors include Cost Portion control Balanced diet Time of day Customers Equipment available Techniques of the chef Time available Environmental issues Time of the year Organoleptic qualities. Demonstration lesson to be delivered - bread	Practice questions from Unit 1 posted on Arbor/Seneca – types of food service.	
05/10/2026	2.2.1 Students to revise their own notes of factors affecting the choice of dish and then complete the first half of controlled assessment Practical lesson to be completed during this week - bread	HAIL Booklet to be provided – Preparation for each Unit 2 task.	**Learning checkpoint Unit 2** - 2.1.1 Analysis of the assignment brief, nutritional needs of the customer.

			2.1.2 Explain the impact of cooking methods.
12/10/2026	2.2.1 Students will revise their notes using their books looking at the factors that affect the choice of dish. They will then complete the controlled assessment 2nd half of these. Demonstration lesson to be completed. – fish cakes	Practice questions from Unit 1 posted on Arbor/Seneca – types of food service.	
19/10/2026	2.3.1 Students should design their plans for their dishes. Dish 1 and 2 should be dovetailed when completing the plan. They should show Commodity list with quantities Equipment list Health and safety Contingencies Quality points Sequencing/dovetailing Timing Mise en place Cooking Cooling Hot holding Serving Storage Practical lesson to be completed dependent on students choice of dishes.	HAIL Booklet to be provided – Preparation for each Unit 2 task.	
October Half Term			
02/11/2026	2.3.1 Students should design their plans for their dishes. Dish 1 and 2 should be dovetailed when completing the plan. **Revision session for unit 1 ready for AR1** Demonstration lesson - quiche	HAIL Booklet to be provided – Preparation for each Unit 2 task.	**Core Mocks**
09/11/2026	**Revision lesson for AR1** Both classes 11C/Ca1 and 11D/Ca1 to **complete their AR1** during this week. Practical lesson to be completed – quiche	Practice questions from Unit 1 posted on Arbor/Seneca – attributes and skills.	**Core Mocks**
16/11/2026	Lesson used as preparation for the mock practical exam. Critical reflection for AR1	HAIL Booklet to be provided – Preparation for each Unit 2 task.	**Learning checkpoint Unit 2** - 2.2.1 and discussing the factors which will affect the choice of dish.
23/11/2026	Students not completing the practical to be moved rooms and given revision work to complete.	Practice questions from Unit 1 posted on Arbor/Seneca – working conditions.	
30/11/2026	2.3.2 **Students to complete their plans onto the computer** They should show Commodity list with quantities Equipment list Health and safety Contingencies Quality points Sequencing/dovetailing Timing Mise en place Cooking Cooling Hot holding Serving Storage	HAIL Booklet to be provided – Preparation for each Unit 2 task.	

07/12/2026	**Mock practical – Students will be given individual dates for their session.** 2.3.2 Students should already have their rough plans for their dishes. They will need to type these onto the computer. They should show Commodity list with quantities Equipment list Health and safety Contingencies Quality points Sequencing/dovetailing Timing Mise en place Cooking Cooling Hot holding Serving Storage	Practice questions from Unit 1 posted on Arbor/Seneca – front and back of house.	**All Y11 students to complete their Mock practical exam across 4 days**
14/12/2026	Preparation for the practical exam. Time given to practice skills.		
Christmas Break			
04/01/2027	**Y11 practical exam 4x classes (both classes to be split in half)** Students not taking the exam will be provided with revision work during their lessons.		**All Y11 to complete their practical exam across 4 days**
11/01/2027	Unit 1 revision sessions covering All areas from AC1.1 to AC1.4		**Full mocks**
18/01/2027	2.4.1 Students will have to **assess the production of the presented dishes**, they should provide a review of their planning, preparation and cooking, highlighting areas of success and development. Dish production Organoleptic – senses (touch, smell, taste, sound) Improvements Presentation Health, safety and hygiene Food waste Should be discussed in this section The students should make use of their notes and then will be given the appropriate amount of time to types this onto the computer.		**Full mocks**
25/01/2027	2.4.1 Students will have to assess the production of the presented dishes, they should provide a review of their planning, preparation and cooking, highlighting areas of success and development. Dish production Organoleptic Improvements Presentation Health, safety and hygiene Food waste Should be discussed in this section The students should make use of their notes and then will be given the appropriate amount of time to types this onto the computer.		**Full mocks**
01/02/2027	2.4.2 Reviewing own performance, they will identify areas of strength and weaknesses. They will refer to Decision making Organisation	Practice questions from Unit 1 posted on Arbor/Seneca –health and safety.	

	Planning Did they meet the needs of the customers? Time management Students will make their initial paragraphs in their books.		
08/02/2027	**2.4.2** Students will have to review their own performance, they will identify areas of strength and weaknesses. They will refer to DDI for AR2		
February Half Term			
22/02/2027	**2.4.2** Students will have to review their own performance, they will identify areas of strength and weaknesses. They will refer to	Practice questions from Unit 1 posted on Arbor/Seneca – food related causes of ill health.	
01/03/2027	**2.4.2** Students will have to review their own performance, they will identify areas of strength and weaknesses. They will refer to	HAIL Booklet to be provided – Preparation for each Unit 2 task	
08/03/2027	Time provided to finish any internal controlled assessment. **Revision of the external assessment to begin.** **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* 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*	Practice questions from Unit 1 posted on Arbor/Seneca – EHO (Environmental Health Officer) roles and responsibilities.	**Learning checkpoint Unit 2** – 2.4.1 and 2.4.2 Assess the production of the presented dishes and review your own performance.

15/03/2027	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* 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 – to be split over ¾ lessons** **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*	HAIL Revision booklet – Students to be directed to appropriate task.	
22/03/2027	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* 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*	HAIL Revision booklet – Students to be directed to appropriate task.	

Easter Break			
12/04/2027	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*	Practice questions from Unit 1 posted on Arbor/Seneca – Hazard analysis.	
13/04/2027	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*	Practice questions from Unit 1 posted on Arbor/Seneca – HACCP	
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* ***danger zone –*** *temperatures between 5c and 63c, which allow the rapid growth of bacteria*	Practice questions from Unit 1 posted on Arbor/Seneca – HACCP	**Learning checkpoint** – Unit 1 exam questions.
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*	Practice questions from Unit 1 posted on Arbor/Seneca – accident forms	

10/05/2027	Working conditions in the hospitality and catering industry Employment contracts and working hours **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*		
17/05/2027	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 – to be split over ¾ lessons** **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*		
24/05/2027	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* 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*		**Learning checkpoint** – Unit 1 exam questions.

May Half Term			
07/06/2026	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* Final Unit 1 exam set for 12th June 2027		
14/06/2026			
21/06/2026			
27/06/2026			
05/07/2027			
12/07/2027			