## **Catering Department Curriculum**

Be able to cook dishes

AC2.3.3 **Demonstrate** good H&S, good food hygiene

AC2.3.1 Prepare dishes, demonstrating a range of skills

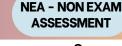
AC2.3.1 **Cook dishes** using a range of skills and cooking techniques

AC2.3.2 **Present dishes** appropriate for the brief

AC2.4.1 Assess production of presented dishes

AC2.4.2 Review your own performance

**A LEVELS** UNIVERSITY **APPRENTICESHIP PROFESSIONAL H&C ROUTES** 



**UNDERSTAND MENU PLANNING** 



**UNDERSTAND THE IMPORTANCE OF NUTRITION WHEN PLANNING MENUS** 











Year



UNDERSTAND HOW **HOSPITALITY & CATERING PROVISION OPERATES** 



**FOOD SAFETY IN HOSPITALITY** & CATERING

**REVISION** 

**NEA MOCK** 











Year 9 learners will develop their practical skills cooking a range of dishes from around the world



TO KNOW DISHES FROM **AROUND THE WORLD** 



Year 8 learners will develop confidence of making informed decisions about food choice.







**KS3 - FOOD AND NUTRITION** 

















**NUTRITION** 

**SPECIAL DIETS** 

**FOOD CHOICE** 

**MENTAL HEALTH** 













8











Year 7 - 8 a range of savoury and sweet dish will be produced alongside theory

RECIPE **ADAPTATION** 









Year













