Meopham School

Catering Department Curriculum

Year 11

KS4 – HOSPITALITY AND CATERING

- NEA - NON EXAM ASSESSMENT
- UNDERSTAND MENU PLANNING
- UNDERSTAND THE IMPORTANCE OF NUTRITION WHEN PLANNING MENUS
- UNDERSTAND HOW HOSPITALITY & CATERING PROVISION OPERATES
- UNDERSTAND HOW HOSPITALITY & CATERING PROVISION MEETS HEALTH & SAFETY REQUIREMENTS
- FOOD SAFETY IN HOSPITALITY & CATERING
- REVISION
- NEA MOCK

A LEVELS
UNIVERSITY
APPRENTICESHIP
PROFESSIONAL H&C
ROUTES

Year 10

KS3 – FOOD AND NUTRITION

- ENVIRONMENTAL FACTORS
- LOCATION, PRICING, SERVICE STYLES
- CUSTOMER REVIEWS AND PRESENTATION

Each year group will experience growing opportunities to develop their own menus.

Year 9

KS3 – FOOD AND NUTRITION

- NUTRITION
- SPECIAL DIETS
- FOOD CHOICE
- COMMERCIAL WORKPLACE

Each year group will refine their cooking skills with appropriate cooking tasks.

Year 8

KS3 – FOOD AND NUTRITION

- RECIPE ADAPTATION
- ENVIRONMENT
- COOKER SAFETY
- CULINARY SKILLS
- FOOD SAFETY

Each year group will build cultural culinary knowledge.

Year 7