KS4 Y11 CURRICULUM OVERVIEW

SUBJECT : HOSPITALITY AND CATERING

	Topics being taught	What you will be assessed on	How you can support at home
AUTUMN	Unit 2 NEA: Controlled Assessment. This will be a task set by the exam board. New task released each year.	Controlled Assessment that will be submitted to exam board. 60% of final grade.	Support students with practicing chosen 3 course meal.
	Unit 2 NEA: Controlled Assessment. Menu Planning.	3 Hour Practical exam as part of NEA that will be submitted to exam board.	Support students with practicing and presenting chosen 3 course meal.
SPRING	Unit 2 NEA: 3 Hour Practical Assessment and Evaluation of dishes.	Unit 2 NEA: 3 Hour Practical Assessm ent. Evaluation.	Support students with purchasing ingredients and preparing for exam.
	Unit 1 Revision. Factors affecting Hospitality and Catering Industry	Unit 1: Practice papers	Encourage students with ongoing revision for Unit One past papers.
SUMMER	Revision	Unit 1 Exam: Summer series	Encourage students with ongoing revision for Unit One past papers.
	Careers in the Industry: Looking at next steps. Links to A Level Food at HGS.		

HARROGATE GRAMMAR SCHOOL
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