

All Saints Catholic High School

Year 10 | Hospitality & Catering | Curriculum Knowledge Map - 2025/2026



Knowledge

The applied purpose of **Unit 1** is for learners to use their knowledge and understanding of the hospitality and catering industry in order to propose new hospitality and catering provision to meet specific needs. In this unit, the pupils will learn about the different types of providers within the hospitality and catering industry, the legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers. They will learn about the operation of hospitality and catering establishments and the factors affecting their success. The knowledge and understanding the pupils gain will enable them to respond to issues relating to all factors within the hospitality and catering section and provide them with the ability to propose a new provision that could be opened in a given location to benefit the owner and the local community.

The applied purpose of **Unit 2** is for learners to safely plan, prepare, cook and present nutritional dishes. In this unit the pupils will gain knowledge of the nutritional needs of a range of client groups in order for you to plan nutritional dishes to go on a menu. They will learn and develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes.

Skills

Unit 1:

- **LO1** Understanding of the environment in which hospitality and catering providers operate.
- **LO2** Understanding of how hospitality and catering provision operates
- **LO3** Understanding of how hospitality and catering provision meets health and safety requirements
- **LO4** Know how food can cause ill health
- **LO5** Be able to propose a hospitality and catering provision to meet specific requirements.

Unit 2: The pupils will learn a wide variety of practical skills during this year. They will be weighing and measuring, Chopping, Shaping, Peeling, Whisking, Melting, Rub-in, Sieving, Segmenting and Slicing, Hydrating and Blending. They will also be using **commodities** such as poultry, meat, fish, eggs, dairy products, cereals, flour, rice, pasta, vegetables, Fruit and Soy products.

Cross Curricular and Curriculum Enrichment Opportunities

During year 11 the pupils' education is enriched with a variety of opportunities such as sensory analysis of foods from around the world. They focussed task that look at the ingredients used in the products and relate it back to the nutritional content they believe is in each dish. There are opportunities here to relate aspects of this to other subjects such as PE, Science, Maths and Geography. Towards the end of Y11 some of the pupils are invited to interviews with the Management Team from the Suites Hotel, where they are assessed on their suitability for a select Apprenticeship Programme.

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	Knowledge and Knowledge Extension	Building On	Assessment
Autumn 1	LO1: Understand the environment in which hospitality and catering providers operate. The pupils will be able to; - AC1.1.1 Hospitality and catering providers - AC1.1.2 Working in the hospitality and catering industry - AC1.1.3 Working conditions in the hospitality and catering industry - AC1.1.4 Contributing factors to the success of hospitality and catering provision	Pupils will build upon prior knowledge gained in KS3 Food and Nutrition (DT)	Formative/ Summative assessment. Mock exam paper
Autumn 2	LO2: Understand how hospitality and catering provision operates. The pupils will be able to; - AC1.2.1 The operation of the front and back of house - AC1.2.2 Customer requirements in hospitality and catering - AC1.2.3 Hospitality and catering provision to meet specific requirements	Pupils will build upon prior knowledge gained in KS3 Food and Nutrition (DT)	Mock Exam paper Ongoing low stakes testing
Spring 1	LO3 Understand how hospitality and catering provision meets health and safety requirements - AC1.3.1 Health and safety in hospitality and catering provision - AC1.3.2 Food safety	Pupils will build upon prior knowledge gained in KS3 Food and Nutrition (DT)	Formative/ Summative assessment. Mock exam paper
Spring 2	LO4 Know how food can cause ill health - AC1.4.1 Food related causes of ill health - AC1.4.2 Symptoms and signs of food-induced ill health - AC1.4.3 Preventative control measures of food-induced ill health - AC1.4.4 The Environmental Health Officer (EHO)	Pupils will build upon prior knowledge gained in KS3 Food and Nutrition (DT)	Mock exam paper Mid to end of term testing.
Summer 1	Mock exam papers	Pupils will build upon prior	Formative/ Summative

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		knowledge gained in KS3 Food and Nutrition (DT)	assessment.
Summer 2	Mock exam papers	Pupils will build upon prior	Formative/ Summative