



## Curriculum Overview for Food Preparation and Nutrition Year 11

<p><b>Term 3:</b></p> <p><b>Substantive Knowledge:</b></p> <ul style="list-style-type: none"> <li>• Roles and responsibilities within the hospitality and catering industry (kitchen brigade, FOH, management).</li> <li>• Working conditions and contracts (casual, zero-hours, full/part time).</li> <li>• Remuneration types (wages, tips, bonuses) and benefits (holidays, pension).</li> <li>• Operational workflow of front/back of house and use of equipment.</li> <li>• Types of documentation and health/safety procedures in hospitality settings.</li> <li>• Customer rights, needs, and expectations including equality, access, and inclusion.</li> <li>• Factors affecting business success (costs, profit, VAT, economy, exchange rate).</li> <li>• Environmental impact and sustainability practices.</li> <li>• The influence of media and new technologies in hospitality.</li> <li>• Legal requirements for health, safety, and food safety (COSHH, RIDDOR, HACCP).</li> <li>• Causes and symptoms of foodborne illness, food allergies, intolerances.</li> </ul> <p><b>Disciplinary Knowledge:</b></p> <ul style="list-style-type: none"> <li>• Recall and apply legal frameworks to real-world hospitality scenarios.</li> <li>• Analyse case studies of different hospitality provisions and judge effectiveness.</li> <li>• Evaluate decisions made in planning, staffing, and food safety.</li> </ul>	<div data-bbox="826 481 941 593"></div> <p>Teachers led by example. Teachers read from the board but will also encourage pupils to read aloud to the class.</p> <p>Syllabification of key words.</p> <p>Pupils will analyse a variety of text sources.</p> <div data-bbox="829 817 933 907"></div> <p>Hospitality Catering provision Kitchen brigade Front of house Sous chef Zero-hours contract Remuneration Sustainability Gross profit Net profit Overheads HACCP Contamination Risk assessment RIDDOR COSHH Food allergy Intolerance Customer expectations Digital technology</p> <div data-bbox="837 1523 933 1646"></div> <p>Assessment at the end of the unit made up of short answer and long answer questions. Collect scores from formative assessments in the classroom. multiple choice questions, low stakes. Completion of an extended piece of writing throughout the unit. GCSE style practice questions.</p> <div data-bbox="821 1915 949 2027"></div> <p>Homework with tasks every week</p>
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<ul style="list-style-type: none"> <li>• Calculate costs and profit, interpreting how financial decisions affect business success.</li> <li>• Read and interpret HACCP documents, and apply them to case-based questions.</li> <li>• Plan improvements to business operations using sustainability and customer feedback.</li> <li>• Communicate ideas clearly in writing, using exam question structures and command words.</li> <li>• Justify recommendations with reference to legislation, health and safety, and customer expectations.</li> </ul>		
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