



Holy Trinity

Hospitality and Catering Long Term Plan – Secondary

Year	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Y10	Unit 1 Understand the Hospitality and catering provision	Unit 1 Understand how hospitality and catering provisions operate	Unit 1 Understand how hospitality and catering provision meets health and safety requirements	Unit 1 Know how food safety is ensured in Hospitality and catering	Unit 1 Be able to propose a hospitality and catering provision to meet specific requirements (Theory exam)	Unit 2 Understand the importance of nutrition when planning menus
Y11	Unit 2 Understand menu planning	Unit 2 Use skills and techniques of food preparation, cooking and presentation of dishes (Practical Exam)	Unit 1 Revision		Unit 1 Final Exam	