

## Key Stage 4 Curriculum Progress Map: Level 1/2 Hospitality and Catering

	AUTUMN TERM 1	AUTUMN TERM 2	SPRING TERM 1	SPRING TERM 2	SUMMER TERM 1	SUMMER TERM 2
<b>10</b> Unit 1	<b>Topic 1</b> The industry	<b>Topic 2</b> Hospitality operations	<b>Topic 3</b> Health and safety	<b>Topic 4</b> Food safety	<b>Topic 5</b> Menu proposal	<b>Revision</b>
<b>11</b> Unit 2	<b>Topic 1</b> Nutrition and special diets	<b>Topic 2</b> Cooking Methods, menu planning	<b>Topic 3</b> Customer needs Production plans	<b>NEA</b> Practical Assessment		