Stratton School

Hospitality & Catering

Curriculum Journey
2024 - 2025

Year 13 →

- Food science and functional properties .
- Contemporary food and nutrition issue.
- Investigating food production problems.
- Food production planning and evaluation.
- Practical food preparation examination, based on exam brief.
- Final exams

← Year 12

- Food spoilage and microbiological hazards.
- Food safety, hygiene and legislation.
- Meal planning for specific groups.
- Dietary needs across life stages.
- Nutrition principles and nutrient functions.
- Introduction: WJEC Level 3 Food Science & Nutrition

Year 11 →

- Unit 2 Assessment
  Nutritional needs & the affects of cooking methods
- Unit 2 Assessment
  Menu Planning & Time plans
- Unit 2 Assessment
  Practical Cooking Examination
- Unit 2 Assessment
  Reflection & Evaluation
- Unit 1 Exam Revision
  Core content revision
- Final exams

← Year 10

- Unit 2
  Mock Controlled Assessment Brief
- Unit 1
  Mock Summer Written Paper
- Unit 1
  AO3 Health & Safety Procedures in Catering
- Unit 1
  AO2 Provision of Catering Services
- Unit 1
  AO1 Hospitality industry providers
- Unit 1
  AO4 Food Safety and Hygiene

Year 9 →

- Introduction to WJEC Level 1/2 in Hospitality & Catering.
- Introduction to Nutrients in Food.
- Factors to consider when planning a menu.
- Planning for dietary needs & different life stages.
- Time-planning projects. Introduction to key preparation & knife techniques.
- Introduction to a range of different cookery methods. Complex skills checklist.

← Year 8

Year 7 →

Feeder Schools

- **Transition project**
- **Year 6 curriculum**