Stowmarket High School

Hospitality and Catering

Learning Journey

Stowmarket High School
THE FUTURE · OUR BUSINESS

inspirational futures

Employability Skills taught in Hospitality and Catering:

Aiming High	Teamwork
Staying Positive	Listening
Numeracy	Creativity
Presenting	Independence
Leadership	Literacy
Problem Solving	Communication

GCSE Exams!

- A level
- BTEC courses and apprenticeships
- T levels

Year 11

Revision

Revision

Recap on year 9 and 10

LO3 Be able to cook dishes

Year 11 Pre-Public Exam

Revision

LO2 Understand menu planning

LO1 Understand the importance of nutrition when planning menus

Mock Unit 2

Year 10 Pre-Public Exam

Year 10

Personal Hygiene

Preparation to service

Purchase to storage

Food poisoning and EHO

Bacterial growth

Food contamination

Cleaning

Kitchen design

Pest control

Comparing breads

Lasagne

Chicken pitta

Curry and naan

Soup and roll

Operation of the hospitality and catering industry

Impact of nutrition on cooking

Seasonal practical

Stuffed chicken

Dessert

Year 9

Year 9 Pre-Public Exam

Mock unit 2

Front of house

Chicken and fish dishes

Meeting customer requirements

Garnishing

Operation of kitchen

Health and safety requirements

Sides

Desserts

Factors affecting success of the industry

Functions of nutrients

Spaghetti Bolognaise

Pastry types

Cooking methods

Knife skills

Meeting customer needs

Seasonal practical

Starters

Structure of hospitality and catering industry

Mains

Job requirements

Working conditions

welcome