

Parkside School Curriculum Map 2025/6

Art, Design & Technology: Hospitality & Catering

Year 10								
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6			
Food safety in hospitality and catering	Health and safety in hospitality and catering	Hospitality and catering provision	How hospitality and catering provisions operate	Unit 2 Hospitality & Catering in Action Mock	Unit 2 Hospitality & Catering in Action Mock			
Purpose:	Purpose:	Purpose:		Purpose:	Purpose:			
The purpose of this unit	The purpose of this unit	The purpose of this unit	Purpose:	Mock Controlled	Mock Controlled			
is for students to	is for students to	is for students to	The purpose of this unit	assessment including	assessment including			
understand the key	understand the key	understand how the	is for students to	portfolio work and	portfolio work and			
principles of food	principles of health and	industry operates, job	understand how the	practical exam.	practical exam.			
hygiene practices, food	safety at work in the	roles, working conditions,	industry operates.					
safety practices to avoid	hospitality and catering	and how businesses		Overview of the	Overview of the			
food related ill health.	industry.	maintain success.	This unit will be taught	knowledge and skills	knowledge and skills			
			through a range of	covered in this unit:	covered in this unit:			
This unit will be taught	This unit will be taught	This unit will be taught	theory and practical	Students will be	Students will be			
through a range of	through a range of	through a range of	lessons.	given a mock brief.	given a mock brief.			
theory and practical	theory and practical	theory and practical		 They then research, 	They then research,			
lessons.	lessons.	lessons.	Overview of the	plan and then cook	plan and then cook			
			knowledge and skills	& present 2 dishes	& present 2 dishes			
Overview of the	Overview of the	Overview of the	covered in this unit:	and	and			
knowledge and skills	knowledge and skills	knowledge and skills	The operation of the	accompaniments	accompaniments			
covered in this unit:	covered in this unit:	covered in this unit:	front and back of	suitable for the brief	suitable for the brief			
 Food related causes 	 Health and safety in 	 Hospitality and 	house	and the customers	and the customers			
of ill health	hospitality and	catering providers	Customer	outlined in the brief.	outlined in the brief.			
Symptoms and signs	catering provision	Working in the	requirements in					
of food-induced ill	Food Safety	hospitality and	hospitality and	How will this be	How will this be			
health	A range of practical	catering industry	catering	assessed?	assessed?			
Preventative control	lessons which	 Working conditions 	Hospitality and	3 x hour practical exam	3 x hour practical exam			



Parkside School Curriculum Map 2025/6

Art, Design & Technology: Hospitality & Catering

measures of food-induced ill health The Environmental Health Officer (EHO) A range of practical lessons which develop medium and complex practical preparation and cooking skills	develop medium and complex practical preparation and cooking skills	in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision	catering provision to meet specific requirements		
---	---	---	--	--	--