Key Stage 5 Curriculum Map Hospitality and Foodwise

	Autumn Half Term 1	Autumn Half Term 2	Spring Half Term 1	Spring Half Term 2	Summer Half Term 1	Summer Half Term 2
	Knowledge acquired					
Year 1	Intro to hospitality industry. Commercial and non commercial, types of establishments, job roles and practical skills. **Hospitality – Module 1 Task 1** As a small group produce a mind map of different types of hospitality businesses. Identify the job roles. Pick a job role that most interests you and write a diary entry as to what you might do in a working day. **Food wise – Module 7 Task 1** Demonstrate that you have developed a broad range of practical cooking skills and techniques to develop, plan and cook meals. Revise practical skills practical cooking skills.	Jobs in the hospitality industry Visit to café and bakery. **Hospitality – Module 2 Task 2** Visit a restaurant, café or fast food outlet for a meal. Make notes on the following: Quality of food, quality of service, value for money, how the menu is presented. Review positive and negative aspects of your experience. **Food wise – Module 7B Task 2** Demonstrate that you have developed your practical skills in using a range of utensils and appliances to safely prepare, cook and serve a variety of dishes. In creating your chosen dishes show that you can	Food and beverage service – understanding running a business and personal and legal responsibilities when running a food establishment. **Hospitality – Module 1 Task 5** Watch an episode of a fly-on-the-wall documentary such as The Hotel Inspector. Make a list of the things that can go wrong and give at least one solution to each problem. **Hospitality – Module 2 Task 3** Use images and descriptions to show good and bad examples of personal presentation. Include references to personal hygiene and appearance. **Food wise – Module 7 Task 1**	Food and beverage service – investigate the different types and how customer profile effects decision making. **Hospitality – Module 2 Task 5** Choose a selection of food and drink establishments and produce a list of the different food types and beverages they serve. **Food Preparation Food wise – Module 3 Task 6** Investigate at least four methods of making a cake, e.g. creaming, rubbing in, all-in-one and melting. Make a cake using each of the four methods and compare taste, texture and appearance.	Careers in Hospitality **Hospitality – Module 6 Task 1** Use the internet to research jobs. Select one local, one national and one international opportunity. Summarise what each job involves and explore the working hours involved, working pay and conditions, career and training opportunities. **Hospitality – Module 6 Task 2** Create a mind map of different skills, attitudes and behaviours required by people working in the food and drink industry. **Food Preparation Food wise – Module 7B Task 2** Demonstrate that you have developed your practical skills in using a range of utensils and	Hospitality services **Hospitality – Module 1 Task 7** Effective communication skills are essential in the hospitality industry. Take part in a range of role plays where you deal with customers. **Food Preparation Food wise – Module 7B Task 2** Demonstrate that you have developed your practical skills in using a range of utensils and appliances to safely prepare, cook and serve a variety of dishes. In creating your chosen dishes show that you can choose the right piece of equipment, make use of labour saving devices, use new technology in the kitchen.

	Practical Lessons - Choc chip cookies, Peach Cobbler, Pizza buns, Veg Frittatas, Scones, Pasta Salad and Pizza dough. **Identify and demonstrate a range of practical skills and kitchen knowledge – Accurate weighing and measuring, Fruit and veg preparation, following a recipe, mixing, a range of baking methods and using the hob safely.**	choose the right piece of equipment, make use of labour saving devices, use new technology in the kitchen. **Practical Lesson – Including festive cooking - Flapjack, Dorset Apple Cake, own choice of cookies, gingerbread dough, Christmas biscuits.** **Visit to café & restaurant.**	Demonstrate that you have developed a broad range of practical cooking skills and techniques to develop, plan and cook meals. **Practical lessons – Apple pie, Pasta sauce, macaroni cheese and white sauce, lasagne.** **Visit to hotel.**	**Practical lessons – Victoria sandwich, Muffins, Shortbread, red velvet cakes.** **Visit to bakers/cake shop.**	appliances to safely prepare, cook and serve a variety of dishes. In creating your chosen dishes show that you can choose the right piece of equipment, make use of labour saving devices, use new technology in the kitchen. **Practial Lessons – Veg kebabs, burgers, veggie burgers, soups, stir fry.** **Visit to job centre/ College of Food**	**Practical Lessons – Risotto, Rice salad, air fryer chicken, air fryer potatoes.** **Visit – Restaurants.**
	Skills acquired					
	Studying ASDAN Hospitality (Vocational Taster) and ASDAN FoodWise builds a mix of practical kitchen techniques, industry operations, and transferable life skills. Both programmes use challenge-based portfolios to develop workplace readiness alongside everyday independence. ASDAN explicitly tracks and accredits core skills across its short courses and vocational tasters: • Teamwork and collaboration. Working effectively alongside peers in busy kitchens, service teams, and group events. • Communication. Sharing instructions clearly, interacting with customers, and presenting ideas or completed dishes. • Problem solving and decision making. Adapting recipes, troubleshooting preparation issues, and selecting appropriate ingredients or methods. • Self-management and independence. Following sequences with minimal support, managing time during practical tasks, and taking personal responsibility. • Planning and reviewing. Organising step-by-step action plans before cooking or hosting, then evaluating the final results to spot areas for improvement. • Functional literacy, numeracy, and IT. Weighing and measuring ingredients, calculating budgets, reading recipes, and logging evaluation and coursework notes. Foodwise • Practical cooking and knife skills. Using kitchen utensils and appliances safely while practising methods like boiling, baking, frying, and cake-making. • Food hygiene and safety. Applying safe handwashing routines, preventing cross-contamination, controlling cooking temperatures, and storing raw and cooked foods properly.					

	• Nutrition and healthy eating. Using the Eatwell Guide and food traffic-light labels to balance nutrients, check sugar or salt levels, and modify recipes into healthier versions. • Budgeting and reducing waste. Costing recipes, comparing supermarket prices, planning meals from existing cupboard stock, and using cheaper cuts or leftovers. • Food styling and entertaining. Presenting dishes neatly, designing multi-course menus, and hosting small gatherings or charity food events. • Food industry awareness. Understanding food provenance, sustainability, and career pathways within the food sector. Hospitality and Catering • Food and beverage service. Preparing dining areas, taking orders, and serving food and drinks safely and politely to customers. • Front office and housekeeping. Handling customer enquiries, managing reception duties, and maintaining clean, welcoming guest spaces. • Event planning and execution. Assisting with the setup, coordination, and delivery of hospitality functions and live service. • Workplace health and safety. Identifying hazards in commercial environments and following professional dress, hygiene, and safety standards. • Career exploration. Researching job roles across hotels, restaurants, and catering businesses to plan next steps in training or employment.
	Key Assessments taking place
	• The tasks set will all have a practical element and you will be assessed through your coursework**.** A portfolio of work will be gathered as evidence for the above tasks.