



Curriculum Summary Document

Year 9 – Hospitality and Catering

Module/Unit of Learning	Taught During	What will students learn?	What enriching opportunities will students engage in?	Links to other Subjects
Food – The Art of Healthy Eating	Autumn Term 1&2	Students will learn about the importance of Healthy Eating and how to identify ways to ensure a healthy weight and lifestyle.	Students will explore a number of foods which contain staple ingredients and could be developed as part of a healthy, balanced diet	Science, Sport and PE
SUSTAINBLE FOOD PRODUCTION	Spring Term 1&2	Students will learn food provenance, local and seasonal foods and traceability. They will gather information about the different types of sustainable farming and fishing methods and link this into practical/technical tasks such as deboning chicken/filleting fish and cooking dishes with these commodities.	Students will be able to research into farming methods, sustainability and link this to food production on a small, medium and large scale.	Business Studies, Geography, Science
THE ART OF DEVELOPING NEW FOOD PRODUCTS	Summer Term 1&2	Students will also discuss the importance of food labelling linking to allergens, intolerances and food choices and how this is considered when designing or developing new food products.	Students will complete this section to help them consider what factors are required to be considered when planning new dishes and the needs of different users/consumers,	Science, PE/Sport and Fitness