



The Sutton Academy

Knowledge Rich Curriculum Plan

Year 11 Hospitality & Catering



Date	Theory	Practical	Intended Knowledge / Learning Objective	Tiered Vocabulary (Tier 2 / Tier 3 with definitions)	Difficult Concepts / Teacher Notes / Suggested Scripting
01/09/2025	Introduction to Coursework – Scenario	Introduction to coursework	Understand the assignment scenario, expectations, and how to identify customer needs.	Scenario: A situation or context for planning Requirements: What must be included Brief: Outline of task and assessment expectations	Walk through the assessment brief. Discuss the scenario. Explain timelines and requirements. Prompt students: “ <i>What do we need to know about our customers?</i> ”
08/09/2025	Mind Map of Dishes Customer 1	Mind Map of Dishes Customer 1	Generate a wide range of suitable ideas for Customer 1, considering nutrition, cost, presentation, and customer needs.	Generate: Create or produce ideas Mind Map: Visual planning tool to organise ideas Suitability: How well something meets the need	Model a mind map on the board. Prompt dish types and customer considerations. Encourage creativity and range.
15/09/2025	Mind Map of Dishes Customer 2	Trial Dish for Customer 1	Develop ideas for Customer 2’s needs and preferences. Practically test one selected dish for Customer 1.	Preference: What someone likes Trial: Testing a dish to see if it works Adaptation: Making changes to suit the customer	Support brainstorming for Customer 2. Demonstrate safe preparation and accurate recording of method. Encourage sensory evaluation.
22/09/2025	Mind Map of Dishes Customer 2	Trial Dish for Customer 2	Continue planning dishes for Customer 2. Practically test one selected dish for Customer 2.	Sensory Analysis: Judging food with senses Recording: Writing results clearly Feedback: Comments to help improve dishes	Reinforce importance of clear recording and honest sensory evaluation. Model giving constructive feedback.
29/09/2025	Chosen Dishes Including Accompaniments	Trial Dish for Customer 1	Finalise choices of dishes and suitable accompaniments for both customers. Practically test chosen dish for Customer 1.	Accompaniments: Side dishes or extras Finalise: Confirm decisions Selection: Choosing the best option	Model writing dish choices with accompaniments. Emphasise linking choices to customer needs and assessment criteria.



06/10/2025	Customer 1: Assess How the Dish Meets Nutritional Needs	Trial Dish for Customer 2	Teach how to assess and explain how Customer 1's dish meets nutritional needs. Practically trial dish for Customer 2.	Assessment: Judging or evaluating Nutritional Needs: Specific dietary requirements Reference Intakes: Recommended amounts	Model writing a clear nutritional assessment. Use NHS guidelines and real food examples. Emphasise portion size and balance.
13/10/2025	Customer 1: Assess How the Dish Meets Nutritional Needs	Trial Dish for Customer 1	Continue refining nutritional assessment for Customer 1. Practically trial and improve dish for Customer 1.	Refine: Improve or develop Modification: Making changes for improvement Justification: Giving clear reasons	Support writing improvements. Encourage students to explain <i>why</i> changes make the dish better. Check correct terminology use.
20/10/2025	Customer 2: Assess How the Dish Meets Nutritional Needs	Customer 2: Assess How the Dish Meets Nutritional Needs	Write and refine nutritional assessment for Customer 2's dish. Review/refine written work during practical.	Detail: Specific, clear information Nutritional Analysis: Breaking down food content Clarity: Writing clearly and precisely	Provide writing frames and scaffolds. Offer individual feedback. Emphasise making connections between dish ingredients and customer needs.
03/11/2025	Customer 1: Explain the Impact of Cooking Methods on Nutritional Value	Trial Dish for Customer 1	Understand how cooking methods (boiling, frying, steaming etc.) affect nutrients. Apply this knowledge to chosen Customer 1 dish.	Impact: Effect or influence Cooking Methods: Techniques like boiling, frying, steaming Nutritional Value: Nutrient content in food	Use diagrams to show nutrient loss/retention. Model explaining impact clearly in writing. Link to real cooking examples.
10/11/2025	Customer 1: Explain the Impact of Cooking Methods on Nutritional Value	Trial Dish for Customer 2	Reinforce understanding of cooking methods' impact. Practically test/refine Customer 2 dish with this knowledge.	Retention: Keeping nutrients during cooking Loss: Reduction of nutrients Technique: A method of doing something	Scaffold writing explanations. Emphasise using correct terms. Discuss how cooking changes taste, texture and nutrients.
17/11/2025	Customer 2: Explain the Impact of Cooking	Trial Dish for Customer 1	Assess and explain impact of cooking methods for Customer 2	Assess: Evaluate carefully Nutrient Density: Amount of	Provide sentence starters. Encourage linking method



	Methods on Nutritional Value		dish. Practically trial and improve Customer 1 dish.	nutrients per serving Modification: Changes made to improve	choice to healthiness and customer needs.
24/11/2025	Customer 2: Explain the Impact of Cooking Methods on Nutritional Value	Trial Dish for Customer 2	Refine written explanation for Customer 2. Practically trial improved dish for Customer 2.	Explanation: Clear description of reasons Food Science: Study of food properties and changes Outcome: Result of actions	Check clarity in writing. Reinforce cause-and-effect language (e.g. "Steaming helps retain vitamin C").
01/12/2025	Customer 1: Discuss Factors Affecting Choice of Dish	Trial Dish for Customer 1	Identify and explain factors influencing dish choice (nutrition, cost, preferences, skills, equipment).	Discuss: Talk about in detail Factors: Things that influence decisions Constraints: Limits or restrictions	Model brainstorming factors on board. Scaffold linking these to scenario/customer needs.
08/12/2025	Customer 1: Discuss Factors Affecting Choice of Dish	Trial Dish for Customer 2	Reinforce understanding of factors affecting choice. Practically refine Customer 2 dish with these in mind.	Suitability: How well something fits Adaptation: Changing something to fit needs Preference: Customer's likes or dislikes	Encourage detailed explanation. Link practical changes to factors identified. Emphasise customer-centred planning.
15/12/2025	Customer 2: Discuss Factors Affecting Choice of Dish	Customer 2: Discuss Factors Affecting Choice of Dish	Write detailed discussion for Customer 2 dish, explaining all factors influencing final choice. Review/refine work in practical.	Reasoning: Giving clear reasons Evaluation: Judging strengths/weaknesses Evidence: Support for claims	Provide writing frames. Offer 1:1 feedback. Emphasise connecting choices to scenario, customer needs and dietary requirements.
05/01/2026	Plan to Produce Your Two Dishes	Trial Dish for Customer 1	Plan the sequence of tasks to make both dishes. Include safety, hygiene, time management.	Sequence: Order of steps Production Plan: Detailed steps for making dishes Hygiene: Clean and safe food practices	Model breaking tasks into steps. Emphasise dovetailing. Prompt "What do you do first? Why?". Reinforce clear writing.
12/01/2026	Plan to Produce Your Two Dishes	Trial Dish for Customer 2	Continue planning detailed production steps for both dishes. Apply improvements from trial feedback.	Refine: Improve Dovetailing: Overlapping tasks for efficiency Preparation: Getting ready to cook	Review example time plans. Encourage use of correct cooking terms. Discuss timing and equipment use.

19/01/2026	Plan to Produce Your Two Dishes	Trial Dish for Customer 1	Finalise production plans. Ensure steps are logical, safe, achievable. Link to assessment criteria.	Finalise: Complete and confirm Assessment Criteria: Standards used to judge work Accuracy: Being correct and precise	Check plans for clarity. Offer individual feedback. Prompt adding safety and quality points.
26/01/2026	Commodity List	Trial Dish for Customer 2	Create accurate, clear commodity lists for both dishes. Include quantities, forms, special notes.	Commodity: Ingredients and items Specification: Details about item needed (e.g. size, form) Quantity: Amount required	Model writing a commodity list. Emphasise precision and detail. Link to costing and ordering.
02/02/2026	Commodity List	Trial Dish for Customer 1	Refine and complete commodity lists. Check for errors, omissions. Ensure suitability for assessment.	Check: Review for mistakes Omissions: Things left out Suitability: How well something fits purpose	Provide peer review checklists. Encourage corrections. Highlight importance of clear communication for ordering.
09/02/2026	Equipment List	Equipment List	Create and complete equipment lists for both dishes. Include all tools, safety points, special needs.	Equipment: Tools used to cook Safety Points: Notes to avoid accidents Preparation: Getting everything ready	Model listing equipment with safety notes. Discuss why certain equipment is used. Emphasise clarity and completeness.
23/02/2026	Update and Improvements	Update and Improvements	Review all coursework. Identify missing or weak sections. Make improvements to meet assessment criteria.	Review: Look over carefully Improve: Make better Assessment Criteria: Standards used to judge quality	Use checklists. Offer 1:1 feedback. Emphasise clarity, completeness and quality. Model using mark scheme language.
02/03/2026	Update and Improvements	Update and Improvements	Continue targeted improvements. Ensure all evidence is clear, complete and meets required standard.	Targeted: Focused on specific needs Refinement: Small changes to improve Evidence: Proof of work	Provide peer review opportunities. Scaffold corrections. Celebrate improvements.
09/03/2026	Exam Week	Exam Week	Complete controlled assessment practical. Demonstrate safe, hygienic, skilled preparation and presentation.	Practical Exam: Assessed cooking session Controlled Assessment: Supervised, timed test Demonstrate: Show clearly	Remind about timing, hygiene, organisation. Calm nerves. Check understanding of recipe and plan.

16/03/2026	Exam Week	Exam Week	Complete controlled assessment practical. Demonstrate safe, hygienic, skilled preparation and presentation.	Practical Exam: Assessed cooking session Controlled Assessment: Supervised, timed test Demonstrate: Show clearly	Support pacing and organisation. Reinforce assessment expectations. Offer encouragement.
23/03/2026	Add Colour Photographs of Completed Dishes	Add Colour Photographs of Evidence of Complex and Medium Skills	Select, print and annotate colour photos of final dishes and key practical skills. Add to coursework for assessment evidence.	Annotate: Add notes or labels Evidence: Proof of work or skill Complex / Medium Skills: Levels of difficulty in techniques	Model clear labelling. Explain importance for evidence. Help students select best photos.
30/03/2026	Customer 1: Assess the Production of Presented Dishes	Customer 1: Assess the Production of Presented Dishes	Evaluate how Customer 1 dish was produced. Discuss strengths, challenges, possible improvements.	Assess: Judge carefully Production: Making the dish Strengths / Challenges: What worked well / what was hard	Scaffold reflective writing. Prompt specific examples. Model sentence starters for analysis.
06/04/2026	Customer 2: Assess the Production of Presented Dishes	Customer 2: Assess the Production of Presented Dishes	Evaluate how Customer 2 dish was produced. Discuss strengths, challenges, possible improvements.	Assess: Judge carefully Production: Making the dish Strengths / Challenges: What worked well / what was hard	Support critical thinking. Encourage honest, constructive self-review. Model using sensory analysis terms.
13/04/2026	Review Your Own Performance	Review Your Own Performance	Reflect on overall coursework. Identify personal strengths, areas for improvement, lessons learned.	Reflect: Think carefully about Performance: How well you did Improvement: Making things better	Offer reflective prompts. Encourage personal honesty. Model linking feedback to future goals.
20/04/2026	Revision - Section 1: Hospitality and Catering Provision	Revision - Section 1: Hospitality and Catering Provision	Review key types of providers, services, customer needs. Use revision booklet Section 1 to strengthen recall and understanding.	Provider: Business offering services Provision: Supplying food/services Customer Needs: What customers require	Use Q&A from booklet. Model exam answers. Encourage highlighting keywords in notes.
27/04/2026	Revision - Section 1: Hospitality and Catering Provision	Revision - Section 1: Hospitality and Catering Provision	Reinforce Section 1 content. Practise exam questions. Develop	Establishment: Place of business Commercial: For profit Non-commercial: Not for profit	Scaffold longer exam responses. Offer peer marking using booklet mark schemes.

			confidence applying knowledge.		
04/05/2026	Revision - Section 2: How Providers Operate	Revision - Section 2: How Providers Operate	Understand kitchen and front of house operations. Use booklet Section 2 for recall activities and exam-style practice.	Front of House: Customer service area Back of House: Kitchen/prep area Operation: How something runs	Model diagrams or roles. Use real-life hospitality examples to clarify roles and processes.
11/05/2026	Revision - Section 3: Health and Safety	Revision - Section 3: Health and Safety	Recall legislation, risk assessments, responsibilities. Complete Section 3 booklet activities and exam questions.	Legislation: Laws and rules Risk Assessment: Identifying and reducing hazards Responsibility: Duty to act safely	Use case studies. Highlight importance of real consequences. Model writing clear, structured answers.
18/05/2026	Revision - Section 4: Food Safety	Revision - Section 4: Food Safety	Review food safety principles. Use Section 4 booklet tasks to consolidate knowledge. Practise exam-style questions.	Contamination: Spread of harmful substances Cross-contamination: Transfer between items Hygiene: Clean and safe practices	Discuss real examples (e.g. E.coli). Model clear, logical exam responses. Reinforce importance of keywords.
01/06/2026	Past Paper Revision	Past Paper Revision	Practise full exam-style paper. Build timing, structure and recall. Identify gaps for final revision.	Recall: Remembering facts Application: Using knowledge in context Exam Technique: Strategy to answer questions	Set up timed practice. Review answers with mark scheme. Scaffold weaker areas with targeted questioning.
08/06/2026	Past Paper Revision	Exam Warm-Up and Written Paper	Complete final practice paper. Build exam confidence. Focus on structure, key terms and timing.	Warm-Up: Preparing before task Confidence: Belief in own ability Written Paper: Formal assessed exam	Simulate real exam conditions. Coach students to read questions carefully. Offer stress-reduction tips and planning strategies.