



The Sutton Academy

Knowledge Rich Curriculum Plan

Year 10 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 The Course – Expectations1.1.1 Hospitality and Catering Providers	–	To understand course expectations and explore types of providers.	Expectations: What is required or expected. Provider: Business offering hospitality services. Sector: Part of industry.	Students may confuse 'provider' with a person rather than a business. “A provider means the business or organisation offering hospitality services – like a hotel, restaurant or catering company.”
08/09/2025	Victoria Sandwich	Decorate Victoria Sandwich	To learn the creaming method and demonstrate finishing techniques.	Creaming: Beating fat and sugar together. Decoration: Making something look attractive. Mixture: Combined ingredients.	Creaming might be new; students may rush mixing. “Creaming traps air, making the cake light. Take time to beat until pale and fluffy.”
15/09/2025	Customers	Practical – Doughnut Muffins	To understand customer needs and apply the all-in-one method.	Customer: Person using the service. All-in-one: Mixing all ingredients in one step. Service: Helping or doing work for someone.	Students may see 'customers' only as diners, not hotel guests. “Customers can be anyone using hospitality services – hotel guests, diners, event clients.”
22/09/2025	Residential Services	Practical – Chocolate Brownie Cake	To identify residential accommodation types and use mechanical aeration.	Residential: Accommodation where people stay. Aeration: Adding air. Accommodation: A place to stay.	Aeration concept might be abstract. “Aeration means adding air for a lighter texture – e.g. beating eggs and sugar well.”
29/09/2025	Food Services	Practical – Scones	To understand food service types and learn the rubbing-in method.	Food Service: How food is presented and served. Rubbing-in: Mixing fat into flour with fingers. Texture: How it feels or tastes.	Students may struggle to judge 'breadcrumb' stage. “Stop rubbing when it looks like breadcrumbs – too much makes it greasy.”
06/10/2025	Standards and Ratings	Practical – Seasonal Cookery (Halloween Cake)	To learn about industry standards and ratings and apply decoration in seasonal cooking.	Standard: A level of quality. Rating: A measured assessment. Seasonal: Linked	Ratings may be confusing. “Ratings are scores for quality – like 5-star hotels or hygiene ratings for cafes.”

				to a specific time. Decoration: Enhancing appearance.	
13/10/2025	Standards and Ratings	Standards and Ratings	To evaluate how standards and ratings impact the industry.	Evaluation: Judging value or quality. Standards: Expected quality levels. Rating: Quality score or grade.	Evaluation may be tricky. <i>“When you evaluate, you weigh up positives and negatives, not just list facts.”</i>
20/10/2025	Assessment Lesson	Assessment Reteach	To consolidate knowledge and address misconceptions.	Assessment: Judging learning. Feedback: Information to improve. Misconception: Incorrect understanding.	Some may be nervous about assessment. <i>“This is to help you see what you know and what to improve – it's about learning, not catching you out.”</i>
03/11/2025	1.2 How Hospitality and Catering Provisions Operate – Front/Back House	Chinese Spring Rolls	To explore front and back of house roles and teamwork in hospitality settings while learning preparation and rolling skills.	Teamwork: Working together to achieve a goal. Front of House: Guest-facing service roles. Back of House: Kitchen and support roles. Preparation: Getting ingredients ready.	Students may think 'house' means a home. <i>“Front of house means guest service, while back of house is cooking and prep.”</i>
10/11/2025	The Operation of Front/Back House	Sizzling Stir-Fry	To understand how front and back of house operations coordinate, and practise stir-frying safely with high heat.	Operation: How something works. Coordination: Organising tasks smoothly. Stir-frying: Quick cooking over high heat.	Students may not get fast cooking safety. <i>“Stir-frying uses high heat – keep stirring so it doesn't burn.”</i>
17/11/2025	Large Equipment	Salt and Pepper Chicken	To identify, select, and use large kitchen equipment safely while preparing and cooking a seasoned chicken dish.	Equipment: Tools used for a purpose. Large Equipment: Big appliances like ovens or deep fryers. Safety: Avoiding harm or accidents.	Students may think all equipment is the same. <i>“Large equipment is anything big or powered – ovens, fryers, mixers.”</i>
24/11/2025	Small Equipment	Homemade Burgers/Buns	To recognise and use small kitchen equipment correctly, including measuring and shaping techniques.	Accuracy: Being exact and careful. Small Equipment: Hand-held tools like knives and scales. Shaping: Forming dough or patties.	Students may skip measuring. <i>“Measuring helps get the right texture and cooking time.”</i>
01/12/2025	1.2.1 Cleaning and Safety Materials / First Aid Box	Sausage Rolls (Festive)	To understand safe cleaning materials and first aid resources while using	Cleaning: Making things hygienic. Safety: Protection from harm. First Aid:	First Aid box may be abstract. <i>“First Aid is the</i>

			rolling and sealing methods in pastry.	Immediate help for injuries. Sealing: Closing pastry edges.	<i>first help you give before a doctor sees it."</i>
08/12/2025	Dress Code – Front and Back of House	Chocolate Trees (Pastry) or Gingerbread People	To explore appropriate dress codes for front and back of house and practise festive baking skills.	Uniform: Standard clothing for work. Dress Code: Rules about what to wear. Professional: Acting appropriately at work.	
15/12/2025	Exam Questions Revision / Reteach	Assessment Lesson	To consolidate knowledge, address misconceptions, and prepare for assessment.	Revision: Reviewing what you've learned. Assessment: Judging learning. Misconception: A wrong idea or understanding.	Students may fear assessment. "Assessment shows what you know and helps us find what to improve. It's about learning, not catching you out."
05/01/2026	1.2.2 Customer requirements in hospitality and catering	Meat Samosa	To understand customer needs (dietary, cultural) and demonstrate precision knife skills and pastry folding techniques.	Customer: Person using the service. Precision: Careful, exact cutting. Fold/Shaping: Forming pastry neatly. Julienne: Cutting into thin strips.	Cultural food needs might be abstract. "Different customers want different things – like halal, vegetarian, allergy-friendly options."
12/01/2026	Leisure Customer	Mini Lemon Meringue (2 lessons)	To identify leisure customer needs and make Pâte Sucrée with even portioning and rubbing-in.	Leisure: For fun or relaxation. Pâte Sucrée: Sweet shortcrust pastry. Rubbing-In: Mixing fat into flour. Portioning: Dividing evenly.	Pâte Sucrée may be new. "It's a sweet, crumbly pastry for tarts. Rubbing-in means light fingertips to get crumbs."
19/01/2026	Local Residents	1. Make Puff Pastry 2. Cinnamon Swirls	To understand local customer preferences and demonstrate lamination technique for puff pastry.	Local: Nearby area. Lamination: Folding layers of fat and dough. Kneading: Working dough to develop gluten. Measuring: Accurate amounts.	Lamination is tricky. "Lamination is making layers so it puffs. Fold gently and chill."
26/01/2026	Customer Rights and Inclusion	1/2 Puff Pastry Chicken Pie	To explain customer rights and inclusion and create pie from scratch using puff pastry and white sauce.	Rights: Legal entitlements. Inclusion: Making everyone feel welcome. Gelatinisation: Thickening of starch in sauce.	Inclusion may be vague. "Inclusion means making sure everyone can access your service – think ramps, menus for allergies."

				Roux: Butter and flour base for sauce.	
02/02/2026	Exam Questions Revision/ Reteach	Chocolate Eclairs (2 lessons)	To review knowledge and practise choux pastry skills using steam as a raising agent.	Revision: Reviewing learning. Choux Pastry: Light pastry made with steam. Steam: Gas raising agent. Piping: Squeezing mixture through a nozzle.	Choux method steps can confuse. <i>“Boil water and fat, add flour, beat in eggs – traps steam for rise.”</i>
09/02/2026	Exam Questions Revision/ Reteach	Assessment Lesson	To consolidate learning, correct misconceptions and complete assessment.	Assessment: Judging knowledge. Feedback: Advice to improve. Misconception: Wrong understanding.	Students may fear assessment. <i>“Assessment is to see what you know and what we need to go over again.”</i>
23/02/2026	1.4.1 Food Related Causes of Ill Health – Bacteria	Potato Bake	To understand bacterial causes of foodborne illness and apply layered preparation techniques safely.	Illness: Sickness caused by bacteria. Bacteria: Microscopic organisms that can cause food poisoning. Layering: Arranging ingredients in layers.	Students may not see bacteria as dangerous. <i>“Bacteria are invisible but can make us very ill if food isn’t cooked or stored properly.”</i>
02/03/2026	Types of Bacteria	Garlic Bread – Own Garlic Butter	To identify different types of harmful bacteria and practise safe handling while making flavoured butter and shaping dough.	Type: Category or kind. Cross-contamination: Transfer of bacteria. Flavouring: Adding taste. Handling: Managing food safely.	Cross-contamination may be abstract. <i>“Keep raw and cooked foods separate to avoid spreading bacteria.”</i>
09/03/2026	Common Food Intolerances	Common Food Intolerances	To understand common food intolerances and how to adapt meals for dietary needs.	Intolerance: Difficulty digesting certain foods. Adapt: Change to meet needs. Dietary Need: Special food requirement.	Students may confuse allergy vs intolerance. <i>“Intolerance is when food upsets you but isn’t life-threatening like an allergy.”</i>
16/03/2026	Food Allergies	Macaroni Cheese	To identify major food allergens and apply safe preparation of cheese sauce and pasta bake.	Allergy: Body reaction to certain foods. Allergen: Substance causing allergy. Sauce: Liquid seasoning or topping.	Allergy seriousness may need emphasis. <i>“Allergies can cause severe reactions – even death – so labelling and prep must be careful.”</i>
23/03/2026	Food Allergies	Risotto	To review allergens while practising safe preparation of risotto using even cutting and stirring.	Risk: Chance of harm. Stirring: Mixing gently. Even Cutting: Uniform pieces for cooking.	Even cutting may be new. <i>“Cut evenly so all pieces cook at the same time.”</i>

13/04/2026	Food Labelling Regulations	Mini Egg Cookies	To understand food labelling rules and produce accurate portioned biscuit dough with decorations.	Labelling: Giving information on a product. Portioning: Dividing evenly. Decoration: Making food attractive.	Regulations may be dry. <i>"Labels tell customers what's in the food – crucial for allergies."</i>
20/04/2026	Food Labelling Regulations	Chicken Disassembly	To apply food labelling knowledge and practise safe butchery skills while understanding cuts.	Labelling: Info on packaging. Butchery: Cutting meat into portions. Jointing: Separating parts.	Butchery safety. <i>"Use the right grip and angle to avoid cutting yourself."</i>
27/04/2026	Food Safety	Chicken Goujons & Wedges	To understand food safety rules and apply breadcrumbing, portioning, and oven-baking techniques.	Safety: Avoiding harm. Breadcrumbing: Coating in crumbs. Portioning: Equal sizes for cooking.	Raw chicken risks. <i>"Wash hands, avoid cross-contamination with raw meat."</i>
04/05/2026	Exam Questions Revision / Reteach	Chicken Biryani	To revise theory content while preparing layered rice dish with seasoning and safe cooking.	Revision: Reviewing knowledge. Seasoning: Adding flavour. Layering: Arranging ingredients.	Layering may be new. <i>"Layering spices and rice builds flavour."</i>
11/05/2026	Assessment Lesson	Sweet and Sticky Thighs/Wings with Classic Slaw	To consolidate knowledge, practise marinating, oven-cooking, and safe chopping for slaw.	Assessment: Judging learning. Marinating: Soaking in flavours. Chopping: Cutting ingredients.	Marinating purpose. <i>"Marinating adds flavour and tenderises the meat."</i>
18/05/2026	Assessment Reteach	Fajita Drumstick & Flatbread	To address gaps from assessment while making spiced drumsticks and homemade flatbread.	Feedback: Information to improve. Spicing: Adding seasoning. Flatbread: Simple bread cooked without yeast.	Students may struggle with even rolling. <i>"Roll evenly so it cooks the same."</i>
01/06/2026	Past Paper Revision	Milk Chocolate & Raspberry Cheesecake	To practise exam-style questions while applying cold setting and folding techniques for cheesecake.	Revision: Reviewing learning. Folding: Gentle mixing to keep air. Setting: Firming without baking. Presentation: Attractive final look.	Folding may be unclear. <i>"Use slow, gentle strokes so you don't lose the air."</i>
08/06/2026	Past Paper Revision	Sticky Toffee Pudding	To revise exam topics while demonstrating all-in-one mixing and sauce making for a rich sponge.	Revision: Reviewing knowledge. All-in-One: Mixing all at once. Caramel: Cooked sugar for sauce. Consistency: How thick or runny something is.	Consistency of sauce can confuse. <i>"Cook until it coats the spoon, not too thin."</i>

15/06/2026	Mock Exam	Pavlova	To complete a timed mock assessment making meringue with egg separation, whisking, and precise baking.	Assessment: Judging learning. Meringue: Whipped egg white dessert. Stiff Peaks: Firmly whipped whites. Coagulation: Setting of proteins with heat.	Stiff peaks explanation. <i>"Whipped whites hold shape—no sliding off whisk."</i>
22/06/2026	Mock Exam	Decorate Pavlova	To finish mock assessment by applying decoration, portioning, and precise piping techniques.	Decoration: Making food look attractive. Piping: Squeezing mixtures through a nozzle. Portioning: Dividing evenly. Presentation: Appealing final display.	Piping control. <i>"Steady, even pressure gives a neat finish."</i>
29/06/2026	Mock NEA Task 1: Planning & Research	Mock NEA Part 1	To plan a 2-hour practical session for a scenario with time plan and justification.	Planning: Deciding steps in advance. Scenario: Given situation to respond to. Justification: Explaining reasons for choices.	Students may rush planning. <i>"Think ingredients, timing, customer needs."</i>
06/07/2026	Mock NEA Task 2: Preparation & Cooking	Mock NEA Part 2	To complete a timed practical with hygiene, organisation and quality control.	Timing: Steps at the right moment. Hygiene: Clean, safe practice. Quality Control: Checking standards are met.	Multitasking challenge. <i>"Follow your plan—watch oven, clean as you go."</i>
13/07/2026	Mock NEA Task 3: Evaluation	Mock NEA Part 3	To evaluate practical work with structured feedback on strengths, improvements and customer suitability.	Evaluation: Judging success. Feedback: Advice to improve. Reflection: Thinking about what worked.	Honest reflection may be hard. <i>"Be specific about what went well and what you'd change."</i>