Stratton School

Hospitality & Catering

Curriculum Journey

Year 11 →

- Unit 2 — Nutritional needs & the affects of cooking methods
- Unit 2 — Menu Planning & Time plans
- Unit 2 — Practical Cooking Examination
- Unit 2 — Reflection & Evaluation
- Unit 1 — Core content revision for Written Exam
- Final exams

← Year 10

- Unit 2 — Mock Controlled Assessment
- Unit 1 — AO3 Health & Safety Procedures in Catering
- Unit 1 — Provision of Catering Services
- Unit 1 — Complete AO1 Hospitality industry
- Unit 1 — AO4 Food Safety and Hygiene
- Hospitality & Catering — Introduction to both courses. Standards and expectations.

Year 9 →

- Paper & boards—Investigating materials (Theory)
- Hospitality and Catering—Developing preparation and practical skills
- Textiles—Biomimicry and bag design
- Reserve Engineering through modelling
- Mood light—introducing electronic
- Drawing and sketching—3D drawing techniques

← Year 8

- Drawing and sketching—3D drawing techniques
- Mood light—introducing electronic
- Reverse Engineering through modelling
- Textiles—Biomimicry and bag design
- Hospitality and Catering—Developing preparation and practical skills
- Papers and board—Investigating materials (Theory)

Year 7 →

- Scrap heap challenge–working with timbers
- Hospitality and Catering—Introduction to Catering
- Textiles—Upcycling Denim & decorative textiles
- CAD—designing using the computer (2D Design—Sketchup)
- Working with Polymers—6Rs
- CAM—3D printing and laser cutting

Feeder Schools

- **Year 6 curriculum**