



Harrow Way
Community School
Learning for life, success for all



Curriculum Overview

CATERING

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KS3	Autumn Term	Spring Term	Summer Term
Year 7 DT	Knife skills Food and Personal Hygiene. Healthy Eating		
Year 8 DT	Cooking skills. Special Diets.		
Year 9	Preparation and Cooking skills The Hospitality and Catering Industry	Health and Safety	Meeting Customer needs
How can parents help?	Allow your child to cook and wash up at home. Review of the Eatwell Guide and the Governments' 8 tips for Healthy Eating. Exposure to different types of food outlets.		

KS4	Autumn Term	Spring Term	Summer Term
	Preparation and Cooking skills		
Year 10	NEA	NEA	Hospitality and Catering Provisions and Environment
Year 11	Food Safety and Legislation. Food poisoning and food-related ill health	Exam	Resit external exam if required.
How can parents help?	Allow your child to plan, cook, and wash up at home. Exposure to different types of food outlets and types of food service. Encourage your child to use the Knowledge organisers, flash cards, and revision booklet on the website to consolidate knowledge ahead of the Y11 exam.		