Overview Document 2026-27	Curriculum Area: **Hospitality**	Year Group: **Year 10**
	Personnel Responsible: **SBR**	Quality Assured by: **JAN**

Cycle	Topic/Unit Title – *Big Question*	Content Coverage	Skill development and links to other areas of this subject's curriculum	
1	What are the different food related causes of ill-health?	• Different types of bacteria (spoilage and pathogen). • Causes of food poisoning / Allergies and intolerances. • Signs and symptoms of food-related ill-health. • The Environmental Health Officer. • Food and Health/Safety Legislation. • Preparing and cooking a range of dishes.	- Answering exam-style questions - Preparing long responses - Developing a wide-range of practical skills in the kitchen, with an emphasis on different types of sauces.	Links to other content: - KS3 Cycle 1-4 Food Safety - KS3 Cycle 1-4 Allergies and Intolerances - KS3 Cycle 1-4 Food Preparation Skills
2	What are the different types of Hospitality and Catering Provisions?	• Different ways that businesses are categorised. • Types of food service. • Accommodation providers. • Preparing and cooking a range of dishes.	Same as Cycle 1, except with a practical focus on different types of cakes and pastry.	Link to other content: - Y10 Cycle 1 Catering for different customer requirements. - KS3 Cycle 1-4 and Y10 Cycle 1 Food Preparation Skills.
3	What is it like to work in the Hospitality and Catering Industry? How do Hospitality provisions operate?	• Rating systems. • Job Roles. • Personal Attributes / Qualifications. • Job Contracts. • Factors which contribute to business success. • Preparing and cooking a range of dishes.	Same as Cycle 1 and 2, except with a practical focus on different types of pastry, breads and pasta.	Link to other content: - Y10 Cycle 1-2 Catering for different customer requirements. - KS3 Cycle 1-4 and Y10 Cycle 1-2 Food Preparation Skills.
4	How do Hospitality provisions operate?	• Factors which contribute to business success. • Operation of the front and back of house workflow. • Meeting different customer requirements. • Preparing and cooking a range of dishes.	Same as Cycle 1 and 2, except with a practical focus on different high risk foods. Including butchery and fish.	Link to other content: - Y10 Cycle 1-3 Catering for different customer requirements. - KS3 Cycle 1-4 and Y10 Cycle 1-3 Food Preparation Skills.