



# Westbury Academy Key Stage 4 Curriculum



## BTEC Hospitality

	<b>AUTUMN A</b>	<b>AUTUMN B</b>
<b>YEAR 10</b>	Unit 6—Planning, Preparing, Cooking and Finishing Food	Unit 6—Planning, Preparing, Cooking and Finishing Food
<b>YEAR 11</b>	Unit 3—Food Safety and Health and Safety in Hospitality	Unit 3—Food Safety and Health and Safety in Hospitality
	<b>SPRING A</b>	<b>SPRING B</b>
<b>YEAR 10</b>	Unit 6—Planning, Preparing, Cooking and Finishing Food	Unit 2—Working in the Hospitality Industry
<b>YEAR 11</b>	Unit 3—Food Safety and Health and Safety in Hospitality	Unit 1—Introducing the Hospitality Industry (Examination unit)



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## BTEC ICT

	SUMMER A	SUMMER B
YEAR 10	Unit 2—Working in the Hospitality Industry	Unit 2—Working in the Hospitality Industry
YEAR 11	Unit 1—Introducing the Hospitality Industry (Examination unit)	Unit 1—Introducing the Hospitality Industry (Examination unit)
	<b>ADDITIONAL COURSE INFORMATION</b>	
	<p>In BTEC Hospitality pupils have the opportunity to prepare and taste a huge variety of meals. They will prepare starters, main courses and desserts. There is the opportunity for our pupils to prepare cakes and other delicious treats that they can sell at the school fayre. Pupils will also run an afternoon tea for the local community.</p>	