

# Subject: Hospitality & Catering (Educas)



City of Norwich School  
An Ormiston Academy | *Excellence in all*

Teacher responsible for the subject: Ms Haines

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## This course covers:

### YEAR 1:

Know how food can cause ill health.

Understand the environment in which hospitality and catering providers operate.

Understand how Hospitality and catering provision meets health and safety

### YEAR 1:

Understand the importance of nutrition when planning meals.

Understand the environment in which hospitality and catering providers operate

Plan and complete main NEA

## Core Textbook:



Hospitality and catering  
2<sup>nd</sup> edition  
Illuminate  
9781913963965

## The teachers say: "We love teaching this course because:

It prepares students for the wide range of careers in the industry whilst teaching them professional level cookery skills.

## The students say: "We enjoy this course because:

I love the hands on learning

I really like the links with business as this is something I want to do later

I love the termly cooking challenges that get set

## Our recommended Revision Resources:

School made resources

Masterchef

## What future pathways might be open to me if I study Hospitality & catering?

Level 3 Food Science & Nutrition

Apprenticeships in catering, food manufacture butchery,

Armed Forces – logistics core

Catering courses at College

Start you own restaurant

