

# Hospitality and Catering



**Department Intent:** This subject focuses on students gaining an overview of the hospitality and catering industry and the type of job roles that may be available. It will also equip learners with the knowledge, understanding and skills required to cook and prepare food, it will also allow them to apply the principles of nutrition, sustainability and healthy eating.

KS4

## Intention Overview:

<b>Curriculum Knowledge</b>	
<p>Over y10&amp;11 students will gain an understanding of</p> <ul style="list-style-type: none"> <li>• Hospitality in catering in context, you will investigate and learn how the hospitality service operates, learn about the environment in which operators work and visit local hotels to help visualise the services offered. Food hygiene, including completing a basic food hygiene qualification.</li> <li>• Principles of nutrition, diet and good health.</li> <li>• Where food comes from and food related sustainability issues.</li> <li>• Cooking and food preparation</li> </ul>	
<b>Skill Development</b>	
<p><b><u>Subject Specific Skills:</u></b></p> <ul style="list-style-type: none"> <li>• Practical cookery skills</li> <li>• Learning how diet and lifestyle impact on our health and wellbeing</li> <li>• Understanding of mental wellbeing</li> </ul>	<p><b><u>Wider Academic Skills / Attributes:</u></b></p> <ul style="list-style-type: none"> <li>• Development of resilience</li> <li>• Organisation and time planning</li> <li>• Report writing</li> </ul>
<b>Personal Development - SMSC and Cultural Capital (opportunities/experiences)</b>	
<ul style="list-style-type: none"> <li>• Knowledge on health and wellbeing</li> <li>• Awareness of cultural differences in food preferences</li> <li>• Food preparation – ability to maintain a healthy lifestyle</li> </ul>	