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| **Year 11 – Hospitality and Catering** | | | | | | |
| **Curriculum intent** | Food and Cookery is a rigorous qualification that ensures students develop their core knowledge and practical skills to be able to progress into a career in the Hospitality and Catering industry. We will look at the food industry and the importance of food for both healthy living and future career pathways. We will understand food provenance, the main food groups, key nutrients and the requirements of a healthy diet. We will explore food choices and how recipes can be adapted to suit the needs of specific people. We will explore menu creation and action planning and well as use evaluative skills to critique out own understanding. A full range of practical skills will be demonstrated that will show the aptitude for progression into the hospitality sector. Students will demonstrate these skills through NEA coursework and will show their knowledge through a written exam paper. | | | | | |
| **Term** | **Autumn 1** | **Autumn 2** | **Spring 1** | **Spring 2** | **Summer 1** | **Summer 2** |
| **Knowledge** | Food groups, key nutrients and a balanced diet | Factors affecting food choice.  Food preparation, cooking skills and techniques | NEA- 60% final exam grade | NEA- 60% final exam grade | Unit 1: 40% final grade  The Hopsitality and Catering Industry |  |
| **Skills** | * Food groups * The components of a balanced diet * Proportions of food groups * UK healthy eating guidelines * Nutrients – macro and micro * The importance of water * Nutrient imbalances * Nutritional requirements for different groups * Food related health conditions * Nutritional labelling | * Social factors * Environmental factors * Seasonality * The key stages and purpose of a recipe * The characteristics and functions of ingredients. * Preparation skills * Cooking techniques * Cooking methods * Presentation skills | * Preperation skills * Cookimg Skills * Pesentation of dishes * Customer requirements * Food safety practices * Time planning and HACCP | * Evaluating cooking skills * Organoleptic * Sensory analysis * Health and safety * Nutritional analysis * Planning and time management | This will be the final exam of the course. Students will study each aspect of Unit 1through revision sessions. |  |
| **Assessments** | Assessed production plans and Practicals | Written examination Term 1- Planning an menu for a brief.  Practical assessment Term 1  Mock NEA cook.  Year 11 will take a full Unit mock in this HT. Conent was covered last year and revision will take place after school and as homework to ensure the completion of the content. | NEA controlled assessment | NEA controlled assessment | Final GCSE exam |  |
| **Curiosity** | Watch Great British Menu/ Watch Food Unwrapped/ Bake off/ The big fish fight/ Supersize me. | Visit a vegetarian or vegan restaurant and review the use of ingredients. | Watch Countryfile/ This week on the farm/ This Yorkshire farm | Visit the catering department at Tameside college. Book into their restaurant and have a meal made by the students. | Visit Manchester’s food and drink festival  Visit BBC Good Food Show- NEC |  |