

Subject: Food and Hospitality

Curriculum Intent

The Food Department curriculum integrates links between life skills, health and nutrition forming bridges to industry understanding and experiences. It is designed to enable all students to form an understanding of food and allows for each individual to find an area of food and hospitality that is of interest to them. The curriculum is sequenced to increase in depth and complexity over time so that all students can discover the impact of food and nutrition in everyday life in addition to specialist industry knowledge and skills.

All students build on their prior experiences and understanding with a culmination of backgrounds coming together in the kitchens. The holistic approach of the food department enables all students to build cultural capital combining skills for a healthy life and experiences involving the hospitality and catering industry. All students at Riverside have opportunities to engage with the food department through its essential wider curriculum connecting students to the importance of food via clubs and competitions. Our learners' interests and curiosity guide their individual pathways through the curriculum and ensures all students develop skills to lead a balanced and healthy life beyond their school experience.

Year 7 Topics

- Kitchen hygiene and safety
- Eatwell Guide
- Impacts of diet on Health
- Practical skills in food preparation, cooking and presentation

Year 8 Topics

- Food contamination
- Nutrients in food
- Where food comes from
- Practical skills in food preparation, cooking and presentation

Year 9 Topics

- Know how food can cause ill health
- Hospitality and catering businesses
- Hospitality and catering job roles
- Practical skills in food preparation, cooking and presentation

Year 10 Topics

- Autumn Term – Hospitality and catering industry provisions
- Spring Term – Hospitality industry health and safety
- Summer Term – Nutrients and meal planning

Assessments:

- Mock Unit 1 written exam
- Mock Unit 2 coursework and practical exam

Year 11 Topics

- Autumn Term – Production and planning for specific scenarios
- Spring Term – The Hospitality and Catering Industry

Assessments:

- October: Unit 2 Non-Examination Assessment (60% of final grade)
- January: Unit 1 written exam (40% of final grade)

GCSE Specification Details and Assessment:

WJEC Hospitality and Catering Level 1/2

https://www.wjec.co.uk/qualifications/level-12-vocational-award-in-hospitality-and-catering/#tab_keydocuments