

Hospitality and Catering

Curriculum Intent: The preparation and consumption of food offers a sensory experience that is unrivalled. Preparing and sharing cooked dishes is one of the greatest expressions of human creativity, we seek to instil a love of cooking in our students that will open their door to that experience. Learning how to cook is a crucial life skill that enables our students to feed themselves and others affordably and well, now and in later life. Engaging with a Food curriculum enables students to broaden their horizons and offers them a greater understanding of the world in which we live. Students are taught to develop Food knowledge, understanding and skills in preparing for being 21st century citizens. The Food curriculum is designed to create learning that may lead to career opportunities. Skills and training are a high priority in giving A Level of life choices and life chances to all students. Using creativity and learned skills, students apply their knowledge to solve real and relevant problems within a variety of contexts. Students learn how to take risks, becoming resourceful, creative, imaginative and capable citizens. High-quality Food education makes an essential contribution to the creativity, culture, wealth and well-being of the nation. We share our knowledge of:

Food Nutrition - Develop an understanding of the principles of nutrition and healthy eating to make positive food choices.

Food Science - Develop a scientific understanding of the properties of food and their chemical changes during preparation and cooking.

Food Choice & Provenance - Learning about the principles of 'farm to fork' and provenance whilst demonstrating an understanding of the dietary requirements in different countries, cultures, and cuisines.

Food Safety - Understand the risks involved with the storage, preparation, and cooking of foods, having fun whilst staying safe.

Cooking with Knowledge and Skill - Preparing food products and meals in response to individual demands using traditional & contemporary cooking techniques.

	Core Knowledge	Procedural Knowledge
Autumn Term 1	Topics: Structure of the industry Commercial/ Non commercial Contract catering Job roles Job requirements Revision of the topic	Students will: Make dishes that are homemade alternatives to UPF food. Including - Kneading Shredding Simmering Brunoise Baton Tempering Pickling Slicing Dicing
Autumn Term 2	Topics: Factors affecting the success of a business Environmental factors that affect hospitality Technology in the kitchen Operation of a kitchen Equipment in the kitchen	Students will: Make dishes that include the following skills - Creaming Pane Roasting Baking Emulsifying Shaping Piping Marinating

Spring Term 1	Topics: Stock control Front of house operation Staff uniform Meeting customer needs Personal safety	Students will: Make dishes that include the following skills - Slicing Dicing Boiling Simmering Emulsifying Shaping Piping Marinating
Spring Term 2	Topics: HACCP Control measures Causes of ill health Environmental Health officer	Students will: Make dishes that include the following skills - Tempering Baking De-boning Crimping Par-boiling Mincing Julienne Rubbing in Thickening Weighing Measuring
Summer Term 1	Topics: Food poisoning bacteria Special Diets Revision	Students will: Make dishes that include the following skills - Weighing Measuring Garnish Piping Knife skills presenting Heat control Sugar work
Summer term 2	Topics: Macronutrients Micronutrients Ages and Stages	Students will: Make dishes that include the following skills - De-boning Filleting Sugar work Garnishes Piping Choux pastry
Autumn Term 1	Topics: Recap of macro and micronutrients Ages and Stages Dietary Requirements	Students will: Students will plan and practice the dish they will make for the NEA. Planning the dish involves cross referencing the skills in the dishes to incorporate a wide range of skills while fulfilling the requirements of the brief. The skills will be specific to the dish. A wide range of basic, medium and complex skills will be used.

Autumn Term 2	Topics: Cooking Methods Factors affecting choice Writing a time plan Evaluating your work Dish planning	Students will: Students will make the dish in the NEA. The skills will be specific to the dish. A wide range of basic, medium and complex skills will be used.
Spring Term 1	Topics: NEA write up	Students will: Evaluate their work and assess its success. Identify the strengths and weaknesses of their work and how it can be improved.
Spring Term 2	Topics: NEA Write up	Students will: Evaluate their work and assess its success. Identify the strengths and weaknesses of their work and how it can be improved.
Summer Term 1	Topics: Revision	Exam technique Answering long answer questions Interpreting Hospitality and Catering Questions

Homework:

Homework will be used to extend or consolidate the work carried out in class. Homework may not always be written tasks but could involve preparation for practical lessons, watching TV programmes, or reading about current trends in newspapers and magazines. If no formal homework has been set, it is expected that students should be revisiting class notes to consolidate their knowledge and understanding. During coursework assessment students may attend lunchtime sessions to complete tasks under supervision. Regular practical application is to be carried out at home to enhance classroom practice by developing speed, precision and confidence when working with different foods and equipment.

Assessment:

Hospitality and catering are assessed through tasks set by the exam board under controlled conditions within the classroom and a terminal exam taken in the second year of the course. The course is delivered in a modular fashion where students learn individual assessment objectives over a series of weeks followed by an end of topic test to check their learning. Some tests may be self, or peer assessed depending on the nature of the questions, whilst others will be teacher-marked. Past examination questions are used during Year 10 and Year 11 to support students' preparation for the real exam experience.

In Y11 students will be asked to complete one piece of non-exam assessment which will make up 60% of their total grade.

Unit 2: Hospitality and Catering in Action.

Students will have 12 hours to complete the NEA, including 3.5 hours for the cooking exam.

Links to Personal Development:

Careers include - Food scientist, Food product developer, Dietician, Nutritionist and within the Hospitality & Catering sector.

Principles of healthy eating and nutrition delivered to develop understanding of physical and mental health.

Understanding risks to personal wellbeing through healthy eating. Understanding risks to personal wellbeing through food safe practices Cultural development achieved through delivering the factors which effect food choice. British values delivered throughout all practical experiences. Resilience developed by providing a safe space for taking academic and practical risks.

How is my knowledge developed further at Key Stage Five?

The department offers a Level 3 Diploma course called Level 3 Food Science & Nutrition
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