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**Long Term Mapping**

**Catering and Hospitality Further Education Department**

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| **Autumn** | **1** | **Introductory skills/ Catering skills/**  **Hygiene and Safety around the kitchen** |
| **2** | **Hygiene and Safety around the kitchen** **and using basic tools** |
| **Spring** | **1** | **Follow routines / Catering and hospitality** |
| **2** | **Coffee morning /To follow a recipe** |
| **Summer** | **1** | **Storing food / working in the Hospitality business / café / serving/ waiting on** |
| **2** | **Serving/ waiting on/ To prepare food safely and**  **Hygienically/Preparing for the Summer Fair** |





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| **F.E CATERING AND HOSPITALITY MEDIUM TERM PLAN** | | | | | | | | | | | | | | | |
| ***Aspiration for Life*** | | Differentiated, aspirational targets dependent on Studentsl needs. | | | ***Language for Life*** | | Explicit teaching/ exposure to new and know vocabulary. | | | | ***Learning for Life*** | | Opportunities to develop cross curricular skills e.g. | | |
| **CYCLE 1** | *These sessions aims to build on confidence, offering students greater flexibility to be creative. It also provides the opportunity to assess students’ practical capability.*  *U****nit / Theme:*** *Introductory skills/ catering skills/ hygiene and Safety around the kitchen*  *S****ubject Skills:*** *To identify areas of kitchen and understanding hygiene & safety.*  *To explore material in increasingly complex ways, for example, tearing, squashing, mixing or bending materials*  ***Employability*** *Skills Health and safety working in a Kitchen / hospitality environment.*  *Enterprise: Preparing dishes for the staff members / catering for events. Christmas fair*  *Skills- Pupils use a basic tool, with support, for example, spreading with a knife / using different equipment in the kitchen for example scales mixers, whisks, peelers, graters, etc* |  | |  | |  | | |  | | |  | | |  |
| **Autumn 1** - 7 weeks | | **Autumn 2 -** 7 weeks | | **Spring 1 -** 6 weeks | | | **Spring 2 -** 6 weeks | | | **Summer 1 -** 5 weeks | | | **Summer 2 -** 7 week |
| **Subject Skills:**  To identify areas of kitchen hygiene & safety. Eating Well.  To explore material in increasingly complex ways, for example, tearing, squashing, mixing or bending material  **Employability Skill::**  Health and safety working in a Kitchen / hospitality environment.  *Note that students will look at theory aspects relating to the given topic for the term. This will be covered every other week.* | | **Enterprise:**  Preparing dishes for the staff members / catering for events.  Prepare food for cafe  **work Skills-**  Pupils use a basic tool, with  support, for example,  spreading with a knife  To analyse the work of past and present professionals and others to develop and broaden their  Understanding  *Note that students will look at theory aspects relating to the given topic for the term. This will be covered every other week.* | | **Subject Skills:**  To learn and follow routines  around the Kitchen.  To acquire skills in slicing, chopping and grating, mixing, blending, whisking and folding in method.  **Employability Skills:**  To work in school kitchen to  develop skills  / work experience  *Note that students will look at theory aspects relating to the given topic for the term. This will be covered every other week.* | | | **Enterprise:**  Preparing dishes for the staff members / catering for events. Coffee morning    **work Skills-**  To follow a recipe step by step. Know what they have done well whilst cooking and say if they could change anything.  *Note that students will look at theory aspects relating to the given topic for the term. This will be covered every other week.* | | | **Subject Skills:**  To store food correctly and safely To be able to read sell by dates on food packaging. Identify and solve their own design problems and understand how to reformulate problems given to them.  **Employability Skills:**  working in the Hospitality  business / café / serving/  waiting on  *Note that students will look at theory aspects relating to the given topic for the term. This will be covered every other week.* | | | **Enterprise:**  Preparing dishes for the staff members / catering for events/ summer fair  **work Skills-**  To prepare food safely and hygienically.To follow a recipe step by step To cook a dish with or without support To develop specifications to inform the design of innovative, functional, appealing products that respond to needs in a variety of situation  *Note that students will look at theory aspects relating to the given topic for the term. This will be covered every other week.* |
| **SUGGESTED PRACTICALS** *(Choose from or use suitable alternative)* | | | | | | | | | | | | | |
| Pies  Cakes for café  Fruit salad  Salad  Pasta salads  Jacket potatos  Buffets as and when | | Pies  Cakes for café  Fruit salad  salad  soups  Mince pies  Buffets as and when | | Cakes for the café, Jacket potatos Wraps  Pizzas Buffets as and when    quiche | | | Cakes for café Lasagne  Breads Pasta  Stir fries  Buffets as and when | | | Cakes for café  Chutney  Jams  Stir fries  Buffets as and when | | | Cakes for café Chicken Fillets  Griddled vegetables  Buffet food  cakes for café  Buffets as and when |
| **SKILLS** | | | | | | | | | | | | | |
| Peeling  Slicing  Cutting  Chopping weighing  measuring | Knife Safety  Oven Safety | Weighing  Measuring  Spreading  Bashing (with rolling pin)  Rubbing Together  Preparing Vegetables | | Slicing  chopping  grating  blending  whisking  folding | | Knife Safety  Oven Safety | Chopping  Mixing  Shaping Rise  Prove | Knife Safety  Oven Safety | | Chopping  Slicing Pealing  Preparing | | Knife  Safety  Oven  safety | Shaping  Chopping  Slicing  Skewering  Smoking |
| **VOCABULARY** *(In addition to ‘skills’ terms listed above)* | | | | | | | | | | | | | |
| Healthy  Salad  vegetables fruits  Savoury  Balanced  Macronutrients | | Fat  Eat-Well Guide  nutrition  celebration  carbohydrates | | Pastry | | | Rise  Dough  Pasta machine  Italian | | | fruit  seeds  sugar  In season | | | Washing  Chopping Board  Germs  decontamination |
| **IMPLEMENTATION** | | | | | | | | | | | | | |
| **Week 1** Assessment  **Week 2** Eat Well Guide  **Week 3-4** Balanced diet 5 a day  **Week 5-6** Role of ingredients within salads/ fruit  **Week 7:** Assessment | | **Week 1-2** Eat Well Guide  **Week 3-4** weighing / measuring  **Week 5-7** Different Cooking Methods | | **Week 1-2** Different cooking methods  **Week 3-4** Knife safety  **Week 5** Food Safety  **Week 6:** Assessment | | | **Week 1-2** Prep for staff dishes  **Week 3-4 Prep for Coffee morning**  **Week 5-6** Coffee morning | | | **Week 1-2** Preparing food food hospitality/cafe  **Week 3** Fruit within the Eat Well Guide  **Week 4** cooking methods  **Week 5:** Assessment | | | **Week 1-2** Setting up a BBQ  **Week 3-4** Preparation techniques  **Week 5-6** Food Hygiene | Cross Contamination  **Week 7:** BBQ Desserts |
| **INTENT** |