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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, withsupport, for example,spreading with a knifeTo 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 routinesaround the Kitchen.To acquire skills in slicing, chopping and grating, mixing, blending, whisking and folding in method.**Employability Skills:**To work in school kitchen todevelop 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 Hospitalitybusiness / 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 caféFruit saladSaladPasta saladsJacket potatosBuffets as and when |  Pies Cakes for caféFruit saladsaladsoupsMince piesBuffets 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 ChutneyJamsStir fries Buffets as and when  |  Cakes for café Chicken FilletsGriddled vegetablesBuffet foodcakes for caféBuffets as and when |
| **SKILLS**  |
| Peeling SlicingCuttingChopping weighingmeasuring  | Knife SafetyOven Safety | WeighingMeasuring Spreading Bashing (with rolling pin)Rubbing TogetherPreparing Vegetables  | Slicing choppinggratingblendingwhiskingfolding  | Knife SafetyOven Safety | ChoppingMixingShaping Rise Prove  | Knife SafetyOven Safety | ChoppingSlicing PealingPreparing | KnifeSafetyOvensafety  | ShapingChoppingSlicingSkeweringSmoking |
| **VOCABULARY** *(In addition to ‘skills’ terms listed above)* |
| HealthySalad vegetables fruits SavouryBalancedMacronutrients | FatEat-Well Guidenutritioncelebration carbohydrates | Pastry | Rise Dough Pasta machine Italian | fruitseedssugarIn season | WashingChopping BoardGermsdecontamination |
| **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** |