

YEAR 10 | HOSPITALITY AND CATERING

ENRICHMENT OPPORTUNITIES

UCB Trip, Future chef competition, Rotary Chef competition.

The curriculum and assessment of students at this stage of education has been carefully designed to promote deep learning of hospitality and catering and develop students into hospitality and catering practitioners. The aim of hospitality and catering is to allow students to demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment. Students will be able to understand the relationship between diet, nutrition and health, including the effects of poor diet and health. Developing a wider knowledge of economic, environmental, ethical, and socio-cultural influences on food and the hospitality industry. Students will have a clear knowledge of the job roles, structures, establishments and service styles as well as laws and legislation within the hospitality industry.

TERM 1 HOSPITALITY OPERATIONS

All students will know:

Understand about specific types of food establishments & food service.

Understand the job roles and responsibilities of Kitchen staff and those working front & back of house

All students will be assessed:

- » Practical – developing high level practical skills and being able to adapt dishes to suit different needs given
 - Exam questions – H&C Provision
- » Class Charts - Questions and quizzes.

Reading skills needed for this unit:

- » Menu – how to adapt and change for outlets
- » Justify choices of establishments, menu, special diets.

Key vocabulary:

Propose, provision, unique selling points (USP, current trends, potential customers, competition

THROUGHOUT COURSE PRACTICAL SKILLS BUILDING

All students will know:

Be able to cook a wide range of skills dishes both sweet & savoury.

Focus will be on presentation skills and presenting plated foods in preparation for NEA assessment.

Students will receive a number of mini design briefs and will need to select and prepare appropriate dishes for these. Justification of skills, suitability, special diets will need to be completed.

All students will be assessed:

AC practical grading criteria and feedback.

Reading skills needed for this unit:

- » Skimming and scanning of material to ascertain key facts. Reading for instructional comprehension. Reading for vocabulary comprehension of key topics.

Key vocabulary:

Menu planning, Special diets, knife skills, cooking methods, presentation techniques.

HOW STUDENTS CAN BE SUPPORTED AT HOME

- » Cooking with family on a regular basis.
- » Visiting restaurants/cafés/hotels and establishments.
- » Accompanying and assisting with shopping and planning family menus.
- » Watching cooking programmes from a range of chefs.

BBC GCSE Bitesize website - <https://www.bbc.co.uk/bitesize/subjects/zbtv3yc>.

TERM 2 WRITTEN EXAM / NEA

All students will know:

- » Functions of all Macro & micro nutrients and the impact they have on the body.
- Understanding and adapting dishes for different age groups and dietary needs
- Developing knowledge of cooking methods and the impact on foods

All students will be assessed:

- » Assessment criteria given by Eduqas exam board.
- » **LO1** - Importance of nutrition.
- » **LO2** - Menu planning.
- » **LO3** - Practical skills.
- » Moderation to be completed in department.

Reading skills needed for this unit:

Job descriptions – read and compare.

Key vocabulary:

Nutrition, macro, micro, carbohydrates, protein, fat, starch, sugar, vitamins, minerals, obesity, diabetic, coeliac, lactose intolerance, cholesterol

TERM 3 MOCK WRITTEN EXAM / NEA

All students will know:

- » Complete NEA assignment brief.
- » Students will identify key groups, venue, menu requirements.
- » Research will be completed into nutrients, deficiencies, allergies/special diets where appropriate. Four dishes will be selected and discussed before a final two are selected to match brief. Students will produce a detailed and dovetailed plan for making with detail on stages, H&S, QC and contingency plans.

All students will be assessed:

- » Assessment criteria given by Eduqas exam board.
- » **LO1** - Importance of nutrition.
- » **LO2** - Menu planning.
- » **LO3** - Practical skills.
- » Moderation to be completed in department.

Reading skills needed for this unit:

Comprehension of texts on key topics. Skimming and scanning of material to ascertain key facts.

Key vocabulary:

Nutrition, dovetail, timekeeping, presentation, high skills.

HOW THIS LEARNING WILL BE EMBEDDED ELSEWHERE IN THE CURRICULUM

RS – religious beliefs. **Geography** – seasonality / food security.

Science – coagulation etc / nutrition. **PE** – nutrition and healthy eating.

Health and social care – nutrition / age groups / diets maths – ratio, units of measure.

YEAR 11 | HOSPITALITY AND CATERING

ENRICHMENT OPPORTUNITIES

UCB Trip, onsite visitor - vegetarian society, Future Chef, Future chef competition / rotary chef competition

The curriculum and assessment of students at this stage of education has been carefully designed to promote deep learning of hospitality and catering and develop students into hospitality and catering practitioners. The aim of hospitality and catering is to allow students to demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment. Students will be able to understand the relationship between diet, nutrition and health, including the effects of poor diet and health. Developing a wider knowledge of economic, environmental, ethical, and socio-cultural influences on food and the hospitality industry. Students will have a clear knowledge of the job roles, structures, establishments and service styles as well as laws and legislation within the hospitality industry.

TERM 1 EXAM NEA

All students will know:

Assessment criteria given by Eduqas exam board.

- » **LO1** - Importance of nutrition.
- » **LO2** - Menu planning.
- » **LO3** - Practical skills.
- » Moderation to be completed in department.
- September Complete NEA assignment brief.
- » Students will identify key groups, venue, menu requirements.
- » Research will be completed into nutrients, allergies/special diets where appropriate. Four dishes will be selected and discussed before a final two are selected to match brief. Students will produce a detailed and dovetailed plan for making with detail on stages, H&S, QC and contingency plans.

All students will be assessed:

- » Exam questions
- » SMHWK - Questions and quizzes.

Reading skills needed for this unit:

- » News articles.
- » Identify and recall logos associated.

Key vocabulary:

Operations, workflow, layout, organisation, stock control.

TERM 2 HEALTH AND SAFETY

All students will know:

- » **LO3 (Exam)** - Understand how hospitality and catering provision meets health and safety requirements.
- » Students will have a clear understanding of H&S at work act, RIDDOR, COSHH, manual handling and personal protective equipment PPE.
- » **LO4 (Exam)** – Know how food can cause ill health.
- » Students will have a clear understanding of the Food safety act, Food Hygiene Regulations and how to implement HACCP. They will be clear what the laws and legislations cover, responsibility of employees and employers and how to implement these.
- » Students will be focusing on their NEA practical assessment building skills and developing dishes. Students will begin to consider AC2.4 to prepare the timeplan.

All students will be assessed:

- » Exam Questions - Laws and legislation (taken from past papers).
- » SMHWK - Questions and quizzes.
- » Revision for January 2022 written paper.

Reading skills needed for this unit:

- » Identifying symbols.
- » News articles – bad practice.

Key vocabulary:

Control measure, Hazard, Risk assessment.

TERM 2 HOSPITALITY OPERATIONS

All students will know:

- » **LO2 (Exam)** - Understand how hospitality and catering provisions operate.
- » Students will have a clear understanding of workflow and layout, kitchen operations, job requirements, stock control and documentation.
- » Focus will be given to student practicals allowing students to develop a range of practical skills and cooking techniques across the half term.

All students will be assessed:

- » Presentation skills.
- » Exam Questions - LO2 exam paper.
- » SMHWK - Questions and quizzes.

Reading skills needed for this unit:

- » News articles.
- » Identify and recall logos associated

Key vocabulary:

Operations, workflow, layout, organisation, stock control.

All students will know:

All students will be assessed:

- » **LO1 (Exam)** - Hospitality Environment.
- » **LO2 (Exam)** - Understand how hospitality and catering provisions operate.
- » **LO3 (Exam)** - Understand how hospitality and catering provision meets health and safety requirements.
- » **LO4 (Exam)** - Know how food can cause ill health.

Reading skills needed for this unit:

Comprehension of texts on key topics. Skimming and scanning of material to ascertain key facts.

Key vocabulary:

Intolerance, Allergy, Microbes, Cross-contamination

HOW THIS LEARNING WILL BE EMBEDDED ELSEWHERE IN THE CURRICULUM

RS – religious beliefs.

Geography – seasonality / food security.

Science – coagulation etc / nutrition.

PE – nutrition and healthy eating

Health & Social care – nutrition, age groups, diets.

Maths – ratio, units of measure.

HOW STUDENTS CAN BE SUPPORTED AT HOME

Cooking with family on a regular basis, visiting restaurants / cafés / hotels and establishments, accompanying and

