

HOSPITALITY & CATERING YEAR 10

CURRICULUM INTENT

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.

	PRIOR LEARNING	KS3 – Food safety & hygiene, Nutrition, Special diets
	PERSONAL DEVELOPMENT & CURRICULUM LINKS	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 / measurement
	EXTRA-CURRICULAR & CULTURAL CAPITAL	UCB Trip onsite visitor - vegetarian society Future Chef / Future chef competition College visits

	AUTUMN	SPRING	SUMMER
TOPIC/KNOWLEDGE	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	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	MOCK WRITTEN EXAM / NEA All students will know: »Complete NEA assignment brief. Four dishes will be selected and discussed before a final two are selected to match brief. Each dish will be explained linked to the age/dietary groups nutritional needs. Cooking methods linked to nutrition. Students will produce a detailed and dovetailed plan for making with detail on stages, H&S, QC and contingency plans. Students will plan, prepare, cook and present dishes Students will evaluate each dish and their own progress
SKILLS	Practical skills – Teacake challenge, Shortcrust pastry – Cheesecake tartlets & Quiche Stuffed chicken & roasted vegetables Fresh pasta – Lasagne, Bread skills Festive Cheesecake	Chicken curry & flatbread, Chicken burger & fries, Potato skills – knife skills and piping, batter – pancakes, Yorkshire pudding, Shepherds pie, Pastry skills – fruit pie & lattice work	Mock NEA – Fruit pie with pastry & custard, Butchering Chicken, Mock 2 – Brownie & custard, Chicken pie, Duchess potato Pizza – dough & crimping, BBQ chicken & wedges, Lemon drizzle cake
ASSESSMENT	»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.	»Assessment criteria given by Eduqas exam board. »LO1 - Importance of nutrition. »LO2 - Menu planning. »LO3 - Practical skills Moderation to be completed by department	»Assessment criteria given by Eduqas exam board. »LO1 - Importance of nutrition. »LO2 - Menu planning. »LO3 - Practical skills. »Moderation to be completed in department.
VOCAB	Propose, provision, unique selling points (USP, current trends, potential customers, competition	Nutrition, macro, micro, carbohydrates, protein, fat, starch, sugar, vitamins, minerals, obesity, diabetic, coeliac, lactose intolerance, cholesterol	Nutrition, dovetail, timekeeping, presentation, complex skills.

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

READING SKILLS

Comprehension of texts on key topics. Skimming and scanning of material to ascertain key facts.
Job descriptions – read and compare.
Menu – how to adapt and change for outlets
Special diets of establishments, menu,

CAREERS LINKS

A wide range of jobs will be discussed including Chefs, Waiting staff, EHO's, Events management and jobs opportunities such as working on cruise ships, airline and hotels

SUPPORTING STUDENTS AT HOME

Cooking with family on a regular basis.
Visiting restaurants/café/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/zbtvxyq>.

HOSPITALITY & CATERING YEAR 11

CURRICULUM INTENT

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	PRIOR LEARNING	Walking talking Mock & Mock NEA project Nutrition & Special diets covered in Yr10
	PERSONAL DEVELOPMENT & CURRICULUM LINKS	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.
	EXTRA-CURRICULAR & CULTURAL CAPITAL	UCB Trip onsite visitor - vegetarian society Future Chef / Future chef competition College visits

	AUTUMN	SPRING	SUMMER
TOPIC/KNOWLEDGE	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. Students will evaluate each dish and personal skills	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 time plan.	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.
SKILLS	Lemon meringue pie – shortcrust pastry Choux pastry, Puff pastry – sausage rolls Practice dishes for NEA assessment NEA assessment practical	Baking – Swiss Roll, Meringue nests Practical's TBC	Practical's TBC
ASSESSMENT	»Exam questions »SMHWK - Questions and quizzes.	»Exam Questions - Laws and legislation (taken from past papers). »SMHWK - Questions and quizzes. »Revision for written paper.	»Presentation skills. »Exam Questions - LO2 exam paper. »SMHWK - Questions and quizzes. »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.
VOCAB	Operations, workflow, layout, organisation, stock control., Control measure, Hazard, Risk assessment, Intolerance, Allergy, Microbes, Cross-contamination		

READING SKILLS

- » News articles.
 - » Identify and recall logos associated
- Comprehension of texts on key topics. Skimming and scanning of material to ascertain key facts.

CAREERS LINKS

A wide range of jobs will be discussed including Chefs, Waiting staff, EHO's, Events management and jobs opportunities such as working on cruise ships, airline and hotels

SUPPORTING STUDENTS AT HOME

- Cooking with family on a regular basis.
- Visiting restaurants, cafés, hotels and establishments.
- Making links when out & about (shopping, days out & holidays) to how establishments link to hospitality & catering