Subject: Hospitality & Catering Lvl 1/2 **Key Stage 4 Curriculum Plan** **Year:** 10

Department Information:

We are a lively and busy department, where students acquire more knowledge on how the hospitality and catering industry operate, on nutrition and cooking methods and how to use the skills needed to produce dishes of professional quality. Planning, cooking and presenting dishes are partnered with academic study to prepare students fully for their NEA and written exam.

Curriculum aims and intent:

To ensure students understand and apply high standards of food safety, hygiene and health and safety in all practical work.
To develop students' ability to plan, organise and manage their time
To enable students to adapt recipes and menus to meet a range of nutritional, dietary and customer requirements.
To build advanced practical cookery skills, enabling students to prepare, cook and present dishes to a professional standard.
To develop students' understanding of food provenance, sustainability and factors affecting food choice in industry.
To encourage creativity, independence, resilience and problem-solving.
To build on and expand knowledge of nutrition and healthy eating.

Alongside cooking and theory, students will develop a range of transferable skills including communication, teamwork, organisation, time management and evaluation that support progression into further education, apprenticeships and careers in hospitality and catering.

Assessment:

BTEC Vocational Award in Hospitality and Catering (WJEC) Lvl 1/2:
The assessment comprises of one written exam (80 minutes) worth 40% of the overall grade alongside one controlled assessment (12 hours with 3 hours 30 minutes total cooking time) worth 60% of the overall grade.
The controlled assessment involves planning, dish design, nutrition, presentation and much more, hence why the cooking time is only a portion of the full 12 hours.

Resources used to support learning:

CGP Revision booklet
WJEC Website
BBC Bitesize
Shows such as Masterchef, Great British Bake Off and YouTube
We offer fresh herbs from our kitchen garden.
External cookery experts attend school to run a range of excellent cookery workshops; these include the vegan cookery workshop and cookery school led by Harriet Charters from Newbury Agric. Society.

Home Learning:

Students are asked to research, write time plans and often adapt recipes to then execute their dishes in lessons at school.

Theory work tasks will be issued for homework regularly alongside small practical 'stretch and challenge' activities, like carving a swan from an apple to demonstrate knife skills and presentation skills.

How parents can help their child:

Encouraging children to independently prepare dishes at home.
Where possible, eating out at restaurants to see how the catering industry operates in real life.

Growing a small selection of herbs in a kitchen garden can foster greater interest in the supply of foods and improve the outcomes a student produces at school.

Term	Summary of work being covered	Knowledge, Understanding and skills assessed	How the work is assessed	Career Links
1	Food safety Ill health Sensory analysis Nutrition Cooking methods Time plan	Cooking techniques Writing a time plan The 4 Cs	Feedback on practical work in line with WJEC marking criteria (all feedback is given as guidance to prepare students for their NEA and is not a final mark) Continuous feedback	Various roles within the hospitality and catering industry including: Nutritionist Environ. Health Officer
2	Cake making methods NEA introduction Time plan (development) Evaluation	Baking: high-level knowledge and skills NEA planning and evaluation skills Time management skills	Feedback on practical work in line with WJEC marking criteria (feedback is given as guidance) Low stakes quizzes	Various roles including: Pastry chef Cake designer Food development
3	Nutrition Life stages Cooking methods Presentation techniques Mock NEA	Knowledge of nutrition across life stages Cooking methods (knowledge, practical) Presentation and plating skills NEA preparation	Mock NEA assessment against WJEC criteria (given as guidance) Feedback on practical work in line with WJEC marking criteria (feedback is given as guidance)	Various roles including: Dietitian Nutritionist Chef
4	Practical skills Time plan (development) Quality Contingencies Health and Safety	Advanced practical skills Quality control Contingency planning skills Food safety knowledge	Feedback on practical work in line with WJEC marking criteria (feedback is given as guidance) Continuous feedback	Various roles including: Chef Kitchen manager Food quality technician
5	Factors affecting success Front and back of house roles Sustainability Customer requirements Mock Unit 1 test (mock exam)	Understanding customer needs Knowledge of sustainability Understanding of front/back of house roles Exam preparation	Mock Unit 1 examination Low stakes quizzes	Various roles including: Restaurant manager Events manager Sustainability coordinator
6	Mock NEA	Independent planning Execution of NEA Evaluation and reflection	Mock NEA assessment against WJEC criteria (given as guidance)	