

Hospitality & Catering 2022-24

TERM 1 content and skills	TERM 2 content and skills	TERM 3 content and skills	EXTENDED CURRICULUM (trips/visits/after school activities)
Year 9			
<p>Option Choices Taster Mini projects (Coffee Shop theme): Pupils are given the opportunity to work in each of the subject specialisms we offer at KS4 level. They will spend 3 or 4 weeks in each area, carrying out activities which develop their knowledge, skills and understanding in the wider curriculum of D&T, but also allowing pupils to have an experience of each specialism, leading up to their year 9 option choices.</p> <p>Key specialisms:</p> <ul style="list-style-type: none"> • Graphic Communication • Constructing the Built Environment • Engineering Design / Design & Technology • Hospitality & Catering / Food & Nutrition 	<p>Option Choices Taster Mini projects (Coffee Shop theme): Pupils are given the opportunity to work in each of the subject specialisms we offer at KS4 level. They will spend 3 or 4 weeks in each area, carrying out activities which develop their knowledge, skills and understanding in the wider curriculum of D&T, but also allowing pupils to have an experience of each specialism, leading up to their year 9 option choices.</p> <p>Key specialisms:</p> <ul style="list-style-type: none"> • Graphic Communication • Constructing the Built Environment • Engineering Design / Design & Technology • Hospitality & Catering / Food & Nutrition 	<p>Please see DT Curriculum Map</p>	<p><i>Autumn:</i> COMPETITION: <i>FutureChef School heats</i></p> <p><i>Spring:</i> COMPETITION: <i>FutureChef: Local final</i></p> <p><i>Summer:</i> <i>Competitions and activities as part of Healthy Eating Week</i></p>
Assessment:	Assessment:	Assessment:	
Year 10			
<p>Weekly practical skills development. May include:</p> <ul style="list-style-type: none"> • Vegetable biryani • French Apple Tart 	<p>Weekly practical skills development. May include:</p> <ul style="list-style-type: none"> • Savoury gougere • Choux buns 	<p>Weekly practical skills development. May include:</p> <ul style="list-style-type: none"> • Portioning chicken/ game • Chicken roulade (breast) • Mushroom and thyme risotto (Carcass) 	<p><i>Autumn:</i> COMPETITION: <i>FutureChef School heats</i></p>

<ul style="list-style-type: none"> • Panna Cotta • Lasagne • Reverse seared pork fillet with vegetables, sauce and charred onion • Chicken breast with tarragon velouté, wilted spinach and sweet potato mash • Sticky toffee pudding • Calzone • Fresh (filled) pasta • Poke bowls • Gingerbread • Tiramisu/ panettone or cinnamon wreath <p>Theory:</p> <p>1.3.1. Health and safety in hospitality and catering provision 1.2.1 The operation of the front and back of house</p> <p><i>COMPETITION: FutureChef school heat</i></p>	<ul style="list-style-type: none"> • Meringue nests with raspberry coulis • Croquette potatoes • Fish preparation and filleting • Teriyaki salmon • Potato croquettes • Fish cakes with poached egg and velouté • Gateaux • Mackerel fillet with beetroot gel and horseradish foam (novel ingredients) • Teacake challenge (decorating task) • Simnel cake <p>Theory:</p>	<ul style="list-style-type: none"> • Pan fried chicken with flavours of French onion soup (thighs) • Marinated chicken wings • Chicken liver pate, onion jam and melba toasts • Southern fried chicken (drumsticks) • Trio of cheesecakes • Croissants and marmalade • Gyoza with dipping sauce • Butchery skills- beef olives or game wellington <p>Theory:</p>	<p><i>Spring: TRIP: Holiday Inn- consolidate and embed theory</i> <i>COMPETITION: FutureChef: Local final</i></p> <p><i>Summer: TRIP: Butchers- masterclass</i> <i>RECOMMENDED: Hospitality or Catering work experience</i> <i>COMPETITION: FutureChef: Regional Final</i></p>
<p>Assessment: Topic tests- including</p>	<p>Assessment: Level 1 or 2 Food Safety Award Mock Unit 1 On-screen assessment</p>	<p>Assessment: External on-screen assessment (90 -minute Unit 1 exam (The Hospitality and Catering Industry))</p>	
<p>Year 11</p>			
<p>A teacher led 'talk through' mock Unit 2 controlled assessment (Hospitality and Catering in Action) takes place;</p> <p>Teacher led learning builds knowledge of...</p> <ul style="list-style-type: none"> • AC1.1 Nutrition • AC1.2 The nutritional needs of different groups of people • AC1.3 The effects of poor nutrition 	<p>The teacher led mock is completed. Feedback is provided.</p> <p>Practical sessions continue to run- focussing on</p> <ul style="list-style-type: none"> • portion control • Quality control • Garnishing and decorative techniques 	<p>If an exam resit is required, revision is undertaken to prepare students for this.</p> <p>Practical skills continue to be developed, and are more student led.</p>	<p>Celebration cooks can be undertaken and events can be planned and catered for.</p>

<ul style="list-style-type: none"> AC1.4 The effects of cooking methods <p>Students also propose 4 dishes for a menu, to include...</p> <ul style="list-style-type: none"> AC2.1 Considerations when menu planning AC2.2 Environmental considerations AC2.3 Customer needs AC2.4 A time plan <p>Students build research skills and report writing skills as they piece together their learning with an extended writing contextualised report, in response to a brief. Practical work focusses on the refining and development of two of the proposed dishes that showcase a range of skills in the preparation, cooking and presentation</p>	<ul style="list-style-type: none"> Dovetailing recipes Mastering high level skills. <p>The 9- hour Unit 2 controlled assessment is undertaken, broken down over several lessons;</p> <p>Students demonstrate their research and report writing skills developed in the mock, in the completion of a timed extended writing contextualised report, in response to a new brief, culminating in a practical exam (usually 5 hours written work and 4 hours practical, but this is flexible)</p>		
<p>Assessment: Mock 3-hour practical exam (Unit 2, AC3)- including the preparation and use of a dovetailed time plan</p>	<p>Assessment: Internally assessed 9-hour Unit 2 (Hospitality and Catering in Action) Controlled Assessment undertaken, completed, marked and internally verified</p>	<p>Assessment: If required, a resit of the External on-screen assessment (90 -minute Unit 1 exam (The Hospitality and Catering Industry)</p>	