

CURRICULUM SUBJECT: Hospitality and Catering Level 1&2 Technical Award

SUBJECT CONTACT: S Dibley

“Cooking requires confident guesswork and improvisation - experimentation and substitution, deadline with failure and uncertainty in a creative way.”– Paul Theroux

CURRICULUM INTENT

Why is it important that pupils at Vale of York study Hospitality and Catering?

Students will learn a life skill through fun and engaging activities. Students are exposed to a variety of dishes and will learn to be confident when using specialist equipment. Students are encouraged to work as independently as possible and make decisions based on learnt knowledge.

CURRICULUM STATEMENT

To deepen the understanding and skills to follow a healthy and balanced diet.

To instil a love and passion for cooking and nutrition that will enable students to make informed decisions when preparing foods that are nutritious and cost effective.

To broaden student's horizons about a versatile Hospitality and Catering employment sector.

CURRICULUM SEQUENCE

	Year 10	Year 11
Curriculum time (pw)	5 hours over two weeks	5 hours over two weeks
Curriculum framework	<u>WJEC Hospitality and Catering Assessment:</u> Hospitality and Catering in Action: NEA (Non-exam assessment completed in lesson time) 60% 12 hour project on menu planning and nutrition, with a 3.5hr practical cookery assessment included in the 12 hours. The Hospitality industry: Written Exam 40%	
Core knowledge & understanding covered	The functions of macro and micro nutrients. The Hospitality and Catering Industry, Work Places, Job Roles, Customer Needs, Health and Safety, Kitchen Hygiene and Safety Practical cookery skills - knife skills, making sauces, safely preparing high risk foods, pastries, cakes and desserts.	September-November: NEA Preparation - Revision of Nutrients and Customer Needs November-Feb - NEA Assessment including 3.5h practical exam March-June - Exam revision of the Hospitality and Catering industry
Subject specific skills	Food preparation skills Safety and Hygiene Skills Research Analysis Planning and Organisation	
Personal attributes evolved that support learning	Independent study through homework and project work Resilience - Try, try and try again attitude Team work -sharing resources and helping each other Decision Making - judging information and ideas from the world around you Confidence - it's okay to get it wrong attitude	

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CURRICULUM OPPORTUNITIES

Within the formal curriculum	<i>In Hospitality and Catering students acquire a wide range of food preparation, cooking and presentation skills that will enable them to follow a healthy lifestyle, and make dishes of restaurant quality.</i>
Links to other curriculum areas	<i>Hospitality and Catering covers healthy eating, lifestyle and nutrition which are also taught in PSHE and Physical Education. Sustainability is a key topic within Technology that is also covered in Geography.</i>
Preparation for adult life	<i>Hospitality and Catering will equip students with the knowledge, understanding and skills required to cook and apply the principles of food science, nutrition and healthy eating. The curriculum will encourage students to cook and enable them to make informed decisions about a wide range of further learning opportunities and career pathways as well as develop vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life.</i> <i>Students can continue with Hospitality and Catering at York College. There are a range of apprenticeships in the food industry or there would be an easy transition to A-level science if they want to pursue a career in Food Science in Nutrition.</i>

CURRICULUM IMPLEMENTATION

As an Academy we have a range of clear standards and expectations of our pupils however each subject area has its own individual practices and habits that ensure that it can function to its optimum.

Curriculum delivery:

KS4 Hospitality and Catering will enable students to deepen their understanding and skills. It is assessed through portfolio work and exam testing.

Homework:

10	weekly	Up to 60 min	Homework is based around exam questions, revision techniques or research	Use the revision book that is available through parentpay Ask the teacher or P6
11	weekly	Up to 60 min	Ongoing revision	

SUPPORTING YOUR CHILD

	Resources to support your child	Relevance - How it helps
Exam courses	Hospitality and Catering Revision Guide	To help with ongoing revision

WIDER INTEREST

If you would like to enhance your practical skill and work with professional cooks please have a look at the following link

<https://www.yorkshire.com/inspiration/food-and-drink/cookery-schools/>

Resources and recipe ideas for students if they would like to read more around the subject and enhance their learning. A lot of lesson resources are based on this website.

<https://www.foodafactoflife.org.uk/>

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https://www.wjec.co.uk/qualifications/level-12-vocational-award-in-hospitality-and-catering/#tab_keydocuments