

Catering

KS3

Year 8		Year 9	
HT1: Health & Safety, Knife Skills: Pupils begin with a focus on health & safety and knife skills, learning about rules and procedures, building confidence with basic kitchen equipment and developing cutting skills including the bridge hold and claw grip. Pupils attempt their first practical and also explore job roles in the H&C industry, in particular the role of the chef.	HT2: Quality Control, Food Safety, Cake Making: Pupils learn about quality control and securing uniform outcomes. Pupils explore safety issues with raw meat, e.g. key temperatures & using a food probe, and apply their knowledge to practical tasks. Pupils investigate cake making methods, e.g. 'All in one' method' and modify recipes for varying dietary needs.	HT1: Food from Around the World: During this rotation, pupils explore 4 different world cuisines in the project theme 'Food from Around the World.' Pupils explore 2 cuisines this half term: Indian, covering existing products, menu research, product analysis and nutritional labelling; and American Desserts, building on 'planning for making, including timing, H&S and quality assurance.	HT2: Food from Around the World: This half term, pupils explore 2 more world cuisines. Chinese: pupils compare various cooking methods and their outcomes in terms of taste, texture and appearance. Allergies, intolerances and types of packaging are also studied this half term. Cuisine 4 is open choice: an opportunity for pupils to showcase all their skills and knowledge in a final practical.
HT 3: Gelatinisation, Dietary Guidelines, Food Safety: Pupils learn about the science behind thickening a sauce with starch, combining theory with practical skills. This unit introduces pupils to government dietary guidelines for eating well. Pupils then revisit prior learning about the important safety issues associated with cooking with raw meat, linking learning to practical skills.	Cake Making, The Eatwell Guide, Sauce Making: Pupils further develop knowledge of cake making methods, this time in more depth with the 'rubbing in method', again applying learning in practice. Pupils are introduced to 'The Eatwell Guide' before revisiting sauce making, with the opportunity to experiment with gelatinisation and to develop presentation skills	HT 3: Repeat above for Rotation 2	HT 4: Repeat above for Rotation 2
HT 5: Enrobing a Food Product, Kitchen Skills & Electrical Equipment: Pupils learn how to 'enrobe' a food product through practical work, e.g. fish/chicken/alternative goujons. Pupils develop skills in 'planning for making', and have another opportunity focus on knife skills, as well as learning hob management. Pupils use new electrical equipment e.g. a hand blender for making soup.	HT 6: Ready, steady cook! Pupils attempt the end of year assessment, drawing on skills and knowledge gained throughout the year. Pupils are required to plan a dish, following set criteria, and produce the dish in the set time, following their own plans for making.	HT 5: Repeat above for Rotation 3	HT 6: Repeat above for Rotation 3

Catering

KS4 Level 2 Vocational Award in Hospitality and Catering

Year 10		Year 11	
HT1: Food Safety: Pupils build upon learning from KS3 about how food can cause ill health. For example, pupils develop awareness of and ability to analyse, identify, explain or describe food-related causes of ill health, common types of food poisoning, symptoms of food induced ill health and food safety hazards in different situations.	HT2: Practical Skills, Food Safety & Hygiene: Pupils cook a variety of dishes, developing skills gained at KS3 e.g. methods of cake making and pastry making skills. At this stage, higher level skills are introduced with a continued emphasis on food safety and hygiene. Pupils prepare and cook a range of high risk dishes, applying the principles learned through theory lessons.	HT1: The Hospitality & Catering Industry at Close Quarters: Pupils learn more about the environment in which hospitality and catering providers operate, gaining understanding of how provision meets health and safety requirements. Guest speakers and /or visits (e.g. to restaurants, hotels, food suppliers) are introduced to the curriculum to enable pupils to experience first-hand how the industry works.	HT2: Pupils will learn to work as a team and a suggested way could be- In small groups the pupils plan, trial, prepare, cook and serve a three-course meal or range of dishes for a target group, or target catering outlet They could complete a portfolio of evidence to back up the choice of dishes made with reference to the specific nutritional needs of the target group. They should also include environmental issues and food safety.
HT 3: Nutrition & Menu Planning: Pupils develop understanding of the importance of nutrition and how it links with menu planning. Pupils learn how to describe the functions of nutrients, compare nutritional needs of specific groups and describe the effects of an imbalanced diet.	HT 4: Practical skills, Meeting Special Dietary Needs: Pupils produce dishes using a range of commodities. e.g. meat, eggs, dairy and vegetarian alternatives. Pupils learn how to accommodate the needs of specific groups, including those with special dietary needs and allergies.	HT 3: Internal Assessment: This half term is given over to completion of the internal assessment. The assessment brief is given out to candidates and 9 hours are allowed for this assessment: 3 of these will be for the practical assessment.	HT 4: Practical Skills & Examination Practice: Pupils continue to develop and embed any practical skills that may be useful and to enhance knowledge for the e-assessment. Pupils also practice past examination papers in preparation for the e-assessment.
HT 5: The Hospitality & Catering Industry: Pupils gain an understanding of different types of establishments and the types of foods that they produce for customers. Pupils learn to describe the structure of the hospitality and catering industry and build upon KS3 to develop greater awareness and understanding of job roles and working conditions.	HT 6: The Hospitality & Catering Environment, Presentation & Accompaniments: Pupils learn about the environment in which hospitality and catering providers operate and how they produce dishes to be served on different menus. Pupils also explore presentation techniques and accompaniments for a range of dishes: e.g. vegetarian, vegan dishes, dairy & gluten free, low fat, healthy school meals.	HT 5: Practical Skills & Examination Practice: Pupils will continue to develop and embed any practical skills that may be useful and to enhance knowledge for the e-assessment. Pupils should also practice past examination papers in preparation for the e-assessment	HT 6: Pupils to continue with past examination papers in preparation for the e-assessment.

Notes

Click or tap here to enter text.