WADE DEACON HIGH SCHOOL

Key Stage 4 Curriculum Journey: Hospitality & Catering

GCSE Food Preparation and Nutrition is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food provenance and the working characteristics of food materials. At its heart, this qualification focuses on nurturing students' practical cookery skills to give them a strong understanding of nutrition.

YEAR 10 CURRICULUM JOURNEY

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Topic	**Health & Safety**	**The Importance of Nutrition**	**The techniques of menu planning, preparation, cooking and presentation of dishes.**	**Planning, preparation, cooking and presentation of dishes and evaluation.**	**Hospitality and Catering Provision & Customer Requirements**	**The Hospitality and Catering Industry**
						
Key Knowledge, Skills & Understanding	**Knowledge** **Know how food can cause ill health describe food related causes of ill health** • describe food related causes of ill health • describe the role and responsibilities of the Environmental Health Officer (EHO) • describe food safety legislation • describe common types of food poisoning • describe the symptoms of food induced ill health **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways and a selection of cooking methods ➢ Focus on Food preparation skills (practical lessons): **Sauce Making**	**Knowledge** **Understand the importance of nutrition when planning menus describe functions of nutrients in the human body** • compare nutritional needs of specific groups • explain characteristics of unsatisfactory nutritional intake • explain how cooking methods impact on nutritional value **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways and a selection of cooking methods ➢ Focus on Food preparation skills (practical lessons): **Doughs & Setting Agents**	**Knowledge** **Understand Menu planning and be able to propose a hospitality and catering provision to meet specific requirements** • explain factors to consider when proposing dishes for menus • explain how dishes on a menu address environmental issues • explain how menu dishes meet customer needs • plan production of dishes for a menu • review options for hospitality and catering provision • recommend options for hospitality provision **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways and a selection of cooking methods ➢ Focus on Food preparation skills) practical lessons: XXXXXXXX	**Knowledge** **Understand Menu planning and be able to propose a hospitality and catering provision to meet specific requirements** • Identify and explain the food safety practices that are important when preparing food for a customer. • Recognise basic, medium and complex skill cooking techniques. • Describe different presentation techniques • Suggest creative ideas on how to present food. • Students will be able to recognise the criteria needed to complete a detailed review of their dishes. **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways and a selection of cooking methods ➢ Focus on Food preparation skills) practical lessons: XXXXXXXX	**Knowledge** **Understand how hospitality and catering provision operates and how catering provision meets health and safety requirements.** • describe the operation of the kitchen • describe the operation of front of house • explain how hospitality and catering provision meet customer requirements • describe personal safety responsibilities in the workplace • identify risks to personal safety in hospitality and catering • recommend personal safety control measures for hospitality and catering provision **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways and a selection of cooking methods ➢ Focus on Food preparation skill (practical lessons): **Balanced and Nutritious Meals**	**Knowledge** **Understand the environment in which hospitality and catering providers operate.** • Students will be able to: • describe the structure of the hospitality and catering industry • analyse job requirements within the hospitality and catering industry • describe working conditions of different job roles across the hospitality and catering industry • explain factors affecting the success of hospitality and catering providers **Skills:** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways and a selection of cooking methods ➢ Focus on Food preparation skills (practical lessons): **4Cake Making**
Unit 1 Assessment Objectives	LO3 Understand how hospitality and catering provision meets health and safety requirements.	LO4 Know how food can cause ill health	LO5 Be able to propose a hospitality and catering provision to meet specific requirements	Unit 2 LO1 understand the importance of nutrition when planning menus	LO1 Understand the environment in which hospitality and catering providers operate.	LO2 Understand how hospitality and catering provision operates.
Unit 2 Assessment Objectives	LO1 understand the importance of nutrition when planning menus LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO2 understand menu planning LO3 be able to cook dishes	LO2 understand menu planning LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO3 be able to cook dishes
MAPs	1. Diet nutrition & health 2. Dietary Groups and energy needs.	1. Protein 2. Carbohydrate's 3. Fat's 4. Micronutrients (multichoice questions)	1. Cooking methods & heat transfer 2. Physical and chemical properties of Protein	1. Physical and chemical properties of Carbohydrates 2. Physical and chemical properties of Fats 3. Physical and chemical properties of Raising Agents	3. Diet nutrition & health 1. Dietary Groups and energy needs.	5. Protein 6. Carbohydrate's 7. Fat's 1. Micronutrients (multichoice questions)

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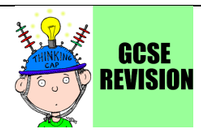
YEAR 11 CURRICULUM JOURNEY

	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Topic	Unit 2 – Controlled Assessment Task	Unit 2 – Controlled Assessment Task	Unit 2 – Controlled Assessment Task	Unit 2 – Controlled Assessment Task	Revision	
						
Key Knowledge, Skills & Understanding	**Knowledge** • Describe functions of nutrients in the human body • Compare nutritional needs of specific groups • Explain characteristics of unsatisfactory nutritional intake • Explain how cooking methods impact on nutritional value **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways a selection of cooking methods ➢ Focus on Food preparation skill (practical lessons):	**Knowledge** • Explain factors to consider when proposing dishes for menus • Explain how dishes on a menu address environmental issues • Explain how menu dishes meet customer needs **NEA 2** Students will analyse the task carrying out relevant research and analysis to identify a range of dishes. Students will select and justify a range of technical skills to be used in the making of different dishes. **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways a selection of cooking methods ➢ Focus on Food preparation skill (practical lessons): **Unit 2 Demonstrating skills (trials) for chosen brief**	**Knowledge** • Plan production of dishes for a menu • Use techniques in preparation of commodities • Assure quality of commodities to be used in food preparation • Use techniques in cooking of commodities • Complete dishes using presentation techniques • Use food safety practices Students will prepare, cook, and present their four trials that demonstrate the skill needed for the practical examination. **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways a selection of cooking methods ➢ Focus on Food preparation skill (practical lessons): **Unit 2 Demonstrating Skills (trials) for chosen brief**	**Knowledge** Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task. Students will prepare, cook and present a final menu of two dishes within a single period of no more than three hours, planning in advance how this will be achieved. **Skills** ➢ Select and prepare ingredients ➢ Use utensils and equipment ➢ Apply heat in different ways a selection of cooking methods ➢ Present dishes	**Knowledge** **Revision of Key Theory Topics:** 1. *The hospitality and Catering Industry* 2. *Hospitality and Catering Provision* 3. *Health and Safety* 4. *Nutrition* **Skills** Students will be able to apply effective exam strategies to prepare for written exams and assessments.	
GCSE Assessment Objectives	LO1 understand the importance of nutrition when planning menus LO2 understand menu planning LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO2 understand menu planning LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO2 understand menu planning LO3 be able to cook dishes	LO1 understand the importance of nutrition when planning menus LO2 understand menu planning LO3 be able to cook dishes	LO1 Understand the environment in which hospitality and catering providers operate. LO2 Understand how hospitality and catering provision operates. LO3 Understand how hospitality and catering provision meets health and safety requirements. LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements	
MAPs	1. Technological development 2. Macronutrients 3. Environment & sustainability of food.	1. Micronutrients 2. Cooking Methods and Heat transfer	1. Food Science 2. Food Safety 3. Nutritional needs & Health	MOCK EXAM 2; Split examination paper complete in sections during the Practical Exam Period	n/a	

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