



Year 9 Curriculum Overview: Event Management



	Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term	<p>Topic: Fakeaway</p> <ol style="list-style-type: none"> 1. Food safety legislation 2. Food safety quality 3. Temperatures in catering 4. Applying heat to food 5. Cooking methods 6. Micro organisms 7. HACCP 	<p>Food Safety in the catering industry: Examining the Laws and systems in place to implement hygiene and safety in catering provisions and customer safety.</p> <p>Healthier and Nutritious Takeaway Dishes: Adapting classic take away dishes with different ingredients, processes and cooking methods to illustrate a healthier outcome and lifestyle.</p> <p>Specific Keywords: Contamination, HACCP, Food safety Act, Environmental Health Officer, Food safety Regulations, Hazards, Legislation, hygiene, micro-organisms.</p>	<p>Food Safety and Hygiene Level 1 course</p> <p>Low Stake Tests</p> <p>KS4 Exam style questions</p> <p>Teacher Southern Baked Chicken Review Self-assessment Saag curry review Self-assessment Falafel Burger Review Peer - Baked Beef Burrito Review</p>	<p>Encourage the pupils to organise the ingredients the weekend before the practical and check what they need in advance.</p> <p>Insist that pupils prepare and weigh out all the ingredients for the practical lessons.</p> <p>Encourage pupils to watch a food programme e.g. Great British Bake off or master chef.</p>
Spring Term	<p>Topic: Italian</p> <ol style="list-style-type: none"> 1. Types of food service. 2. Commercial and non-commercial sectors 3. Jobs, uniforms and attributes 4. Front of House roles 5. Back of house roles 6. Kitchen equipment 	<p>How different catering and hospitality provisions operate: Analysing different types of food services in the industry. Identify job roles and expectations in the front and back of house in different catering provisions.</p> <p>Specific Keywords: Commercial, establishment, provision, attributes, griddle, service, catering, enrichment, coagulation, roux, residential, whisking, layering, kneading, fermentation.</p>	<p>Low Stake tests</p> <p>KS4 Exam style questions</p> <p>Scone based Teacher review Self-assessment Tiramisu review Self-assessment lasagne review Self-assessment meatballs review Peer carbonara review</p>	<p>Encourage the pupils to organise ingredients the weekend before the practical and check what they need in advance.</p> <p>Insist that pupils prepare and weigh out all the ingredients for the practical lessons.</p> <p>Encourage pupils to watch a food programme e.g. Gino's Italy on Netflix or Stanly Tucci Searching for Italy.</p>
Summer Term	<p>Topic: Afternoon Tea</p> <ol style="list-style-type: none"> 1. Afternoon tea history 2. Event Analysis 3. Venue research 4. Room layouts 5. Place settings 6. Invite information. 7. Menu planning 8. Afternoon Tea Event 	<p>Planning and Organising an event: Identifying information necessary for planning an event. Analysing different venues, catering and customer needs. Researching traditional afternoon tea foods served at a formal event and how to produce these.</p> <p>Specific Keywords Service, catering, tradition, venue, savoury, pastry, raising agent, market research, planning, suitability, rubbing in, shaping, seasonal, cross contamination, high risk food.</p>	<p>Low Stake Tests</p> <p>Teacher Pizza Pinwheels review Self-assessment Cheese and spinach pasties review Peer sausage rolls review</p>	<p>Encourage the pupils to organise the ingredients the weekend before the practical and check what they need in advance.</p> <p>Insist that pupils prepare and weigh out all the ingredients for the practical lessons.</p> <p>Encourage pupils to watch a food programme e.g. Great British Bake off and Paul Hollywood's Bread.</p>



Year 10 Curriculum Overview: Hospitality & Catering



	Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term	Unit 1: 1.Job roles; hours; pay; Contracts 2. Catering provisions & types of service 3.Cooking & Presentation Techniques 4.Front & back of House 5. HACCP 6.Health & safety laws 7.Standards & ratings	Unit 1: 1.1-1.3 H&C providers, how they operate and health & safety Working in the hospitality industry, the conditions and what contributes to the success of a catering provision. Laws about personal safety in catering and customer safety. Specific keywords: Residential, non-residential; commercial, non-commercial; Risk, hazard, Control measures; A la carte, table d'hote, gueridon, silver service; dress code, stock control, FIFO.; Legislation, COSHH, HASAWA, RIDDOR, MHOR, PPER, Personnel; Employer, Employee; Personal attributes; Michelin, AA Rosette.	 Low stakes Test (LST) on several areas Teacher Assessment of practicals Formative assessment: End of Unit test.	 Resources stored in Showbie Revision Knowledge organisers on showbie to complete Encourage cooking of complicated dishes at home (cook a Sunday lunch and dessert - set a timer so they have to complete within a 2-3 hr time frame)
	Unit 2: 1.Food Preparation techniques 2. Cooking Techniques 3. Presentation Techniques 4. Nutrition & menu planning 5. Customer Types 6. Seasonality Sustainability 7. Special Diets	Unit 2: 2.1 - 2.4 H&C in action The importance of nutrition; how cooking can impact on nutritional value; practical skills needed to prep, cook and present nutritional dishes and evaluation of those dishes. Specific Keywords: batonnet, chiffonade, brunnoise, julienne, bain-marie, aeration, poaching, caramelising, sauteing, blanching; sustainability, ethical, moral, food-miles, organic, free-range, demographics, halal, kosher.	 Low stakes Test (LST) on several areas Teacher Assessment of practicals Formative assessment: End of Unit test.	 Resources stored in Showbie Revision Knowledge organisers on showbie to complete Encourage cooking of complicated dishes at home (cook a Sunday lunch and dessert - set a timer so they have to complete within a 2-3 hr time frame) Past exam papers to look through with mark scheme on Showbie
	Unit 1: 1.Food borne illness 2. EHO: environmental health officer 3. Allergies & intolerances 4. Food legislation	Unit 1: 1.4 Food safety in H&C industry Food related causes of ill health and symptoms of food poisoning and how to prevent it. Specific keywords: Environmental health Officer, Magistrate; E-Coli, Salmonella, pathogen, microbes; Food Safety Act 1990, HACCP, premises, provision, Coeliac, Lactose intolerant;	 Low stakes Test (LST) on several areas Teacher Assessment of practicals Formative assessment: End of Unit test.	 Revision Knowledge organisers on showbie to complete Encourage cooking of complicated dishes at home (cook a Sunday lunch and dessert - set a timer so they have to complete within a 2-3 hr time frame) Mock revision lists on showbie Past exam papers available on Showbie

Autumn Term

Spring Term

Summer Term



Year 11 Curriculum Overview: Hospitality & Catering



	Topics/ content outline:	Powerful Knowledge (key concepts, skills)	What will you be assessed on?	How can you help at home?
Autumn Term	Unit 2: <u>First Half Term:</u> Mock Coursework based on content covered in Year 10 <u>Second Half Term:</u> W JEC Brief Unit 2 Coursework	Unit 2: 2.1 - 2.4 H&C in action The importance of nutrition; how cooking can impact on nutritional value; practical skills needed to prep, cook and present nutritional dishes and evaluation of those dishes. Specific Keywords: batonnet, chiffonade, brunnoise, julienne, bain-marie, aeration, poaching, caramelising, sauteing, blanching; sustainability, ethical, moral, food-miles, organic, free-range, demographics, halal, kosher.	Low stakes Test (LST) on several areas Teacher Assessment of practicals Formative assessment: MOCK COURSEWORK	Resources stored in Showbie Revision Knowledge organisers on showbie to complete Encourage practice cooking of 2 coursework dishes with accompaniments at home within a 3 hr time frame
	Unit 2: W JEC Brief Unit 2 Coursework – 60% Unit 1: Revision 1.1.1 H&C providers 1.1.2 Working in the H&C industry 1.1.3 Working conditions 1.1.4 Factors for success	Unit 1: 1.1-1.3 H&C providers, how they operate and health & safety Working in the hospitality industry, the conditions and what contributes to the success of a catering provision. Laws about personal safety in catering and customer safety. Specific keywords: Residential, non-residential; commercial, non-commercial; Risk, hazard, Control measures; A la carte, table d'hote, gueridon, silver service; dress code, stock control, FIFO,; Legislation, COSHH, HASAWA, RIDDOR, MHOR, PPER, Personnel; Employer, Employee; Personal attributes; Michelin, AA Rosette.	Coursework - completed by Feb half term Teacher Assessed 3 hour practical in Jan 2024 Part of coursework worth 60% MOCKS Exam past papers	Resources stored in Showbie Revision Knowledge organisers on showbie to complete Encourage practice cooking of 2 coursework dishes with accompaniments at home within a 3 hr time frame Past exam papers to look through with mark scheme on Showbie
Spring Term	Unit 1: Revision + EXAM 40% 1.2.1 Front & back of house 1.2.2 Customer needs/expectations 1.2.3 H&C meeting those needs 1.3.1 Health & Safety 1.3.2 Food safety 1.4.1 Food related causes ill health 1.4.2 Symptoms 1.4.3 Prevention 1.4.4 EHO – role & responsibilities	Unit 1: 1.4 Food safety in H&C industry Food related causes of ill health and symptoms of food poisoning and how to prevent it. Specific keywords: Environmental health Officer, Magistrate; E-Coli, Salmonella, pathogen, microbes; Food Safety Act 1990, HACCP, premises, provision, Coeliac, Lactose intolerant;	Exam past papers	Past papers with mark sheets should now be completed - can be worked through again at home – all on showbie
Summer Term				