

Year 9 – Why do we study Events Management?

We study Food Technology as it is an integral and essential part of everybody's life, as such we aim to build a working knowledge, interest and practical capability in this area. Food is an integral part of life essential for good health and well-being but also a huge industry with Hospitality being one of the biggest market forces in the Country. Food is a mainstay of the British way of life and eating out is a cultural and social way of life for many. By studying Food, students will start with the basics of cooking, food preparation and food safety while exploring and understanding how to prepare food that is nutritious. Students will develop the ability to follow instructions, work collaboratively, develop independence and confidence in decision making while developing a deep understanding of Health, Hygiene and Safety.

What: Year 9 Events Management has one project per term. Each project focusses on a theme of dishes with different elements of theory work alongside which build on knowledge from Year 7 and Year 8 in order to secure powerful knowledge about the food and hospitality industry. Fakeaway project focuses on food hygiene and nutrition, Italian Cuisine focuses on food science and the food industry, Summer Afternoon Tea focusses on menu planning and everything that contributes towards the running of a successful Afternoon Tea event held in school.

Why now: To begin to apply knowledge of the hospitality and catering industry to real life scenarios and build confidence in practical skills in order to prepare and serve food to the public; backed up with the knowledge of legal requirements of the industry and explore potential careers and job roles in this sector.

