



# Year 9 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	<p>Topic: Fakeaway</p> <ol style="list-style-type: none"> <li>1. Food safety legislation</li> <li>2. Food safety quality</li> <li>3. Temperatures in catering</li> <li>4. Applying heat to food</li> <li>5. Cooking methods</li> <li>6. Micro organisms</li> <li>7. HACCP</li> </ol>	<p><b>Food Safety in the catering industry:</b> Examining the Laws and systems in place to implement hygiene and safety in catering provisions and customer safety.</p> <p><b>Healthier and Nutritious Takeaway Dishes:</b> Adapting classic take away dishes with different ingredients, processes and cooking methods to illustrate a healthier outcome and lifestyle.</p> <p><b>Specific Keywords:</b> 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 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"> <li>1. Types of food service.</li> <li>2. Commercial and non-commercial sectors</li> <li>3. Jobs, uniforms and attributes</li> <li>4. Front of House roles</li> <li>5. Back of house roles</li> <li>6. Kitchen equipment</li> </ol>	<p><b>How different catering and hospitality provisions operate:</b> 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><b>Specific Keywords:</b> 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 Lasagne 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"> <li>1. Afternoon tea history</li> <li>2. Event Analysis</li> <li>3. Venue research</li> <li>4. Room layouts</li> <li>5. Place settings</li> <li>6. Invite information.</li> <li>7. Menu planning</li> <li>8. Afternoon Tea Event</li> </ol>	<p><b>Planning and Organising an event:</b> 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><b>Specific Keywords</b> 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	<b>Unit 1:</b> 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	<b>Unit 1: 1.1-1.3 H&amp;C providers, how they operate and health &amp; safety</b> 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.  <b>Specific keywords:</b> 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)
	<b>Unit 1&amp;2:</b> 1.Food Prep & Cooking techniques 2.Presentation Techniques 3 Nutrition & menu planning 4 Customer Types 5.Seasonality Sustainability 6.Special Diets 7.Food borne illness 8.Environmental health officer 9.Allergies & intolerances 10.Food legislation	<b>Unit 1: 1.4 Food safety in H&amp;C industry &amp; Unit 2: 2.1 - 2.4 H&amp;C in action</b> Food related causes of ill health and symptoms of food poisoning and how to prevent it. 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. <b>Specific Keywords:</b> 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 practical's  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
Spring Term				
Summer Term	<b>Unit 2:</b> 1.Analyse the assigned Brief 2.Map out suitable dishes 3. Assess nutritional benefits to customer needs 4. Explain impact of cooking on nutritional value 5. Environmental factors involved in dish choice 6. Timeplan for Practical 7. Review & Evaluation	<b>Unit 2: Mini Mock NEA</b> 2023 WJEC Brief used to create a Mock NEA. One dish instead of two to plan, cook and evaluate.  Year 10 Mock Exam in June  <b>Specific keywords:</b> Non Exam Assessment; batonnet, chiffonade, brunnoise, julienne, bain-marie, aeration, poaching, caramelising, sauteing, blanching; sustainability, ethical, moral, food-miles, organic, free-range, demographics, halal.	Low stakes Test (LST) on several areas  Teacher Assessment of Mock Practical  Formative assessment: Evaluation of practical.	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



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