

Catering

KS3

| Year 8 | | Year 9 | |
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| <p>HT1: Health, Safety and Hygiene</p> <p>Pupils will start the year with a focus on Health and Safety and Knife skills (Practical 1: Couscous salad). It is key that pupils learn about rules and procedures, building confidence with basic kitchen equipment and cutting skills by learning about the bridge hold and claw grip. Pupils will also begin to learn about the importance of personal hygiene and food safety.</p> | <p>HT2: Quality Control and Modifying Recipes to Suit a Need</p> <p>Pupils will be introduced to the importance of 'Quality control' and uniformity of outcomes. They will also learn about safety issues with raw meat. E.g. key temperatures and using a food probe (Practical 2: Sausage rolls). They also begin to investigate cake making methods and the 'All in one' method (Practical 3: Carrot cakes) and modifying recipes for various dietary needs.</p> | <p>HT1: Nutritional Labelling and Time Plans</p> <p>For this rotation pupils will have a project theme 'Food from around the world' (Cuisine 1: Indian) which covers popular dishes, menu and recipe research as well as creating own nutritional labelling using online software (Practical: Indian curry & rice or alternative relevant choice). (Cuisine 2: American desserts) This is a free choice American-style dessert. Pupils will continue to develop their plans for making, this time building on from Year 8 introducing 'contingencies'.</p> | <p>HT2: Target Market Needs and Food Trends</p> <p>(Cuisine 3: Chinese) This topic covers the needs of the different target markets of customers in the industry as well as looking at present and future food trends. (Practical: Sweet and Sour Chicken or relevant alternative product). (Cuisine 4) This is a free-choice practical for any other chosen cuisine from around the world. There needs to be evidence of showcasing higher level skills that would be suitable for KS4 assessment for this final assessed outcome. Allergies and intolerances are topics also studied.</p> |
| <p>HT3: Dietary Guideline and the Role of the EHO</p> <p>Pupils will learn about Gelatinisation 'what is the Science behind thickening a sauce with starch?' (Practical 4: Pasta in a cheese sauce). Pupils will also learn about the government dietary guidelines for eating well and about the role of the EHO in the catering Industry. Quality Control and Food Safety will also be a focus. Pupils will re-visit learning about the importance associated with cooking with raw meat. Pupils will have focussed learning on planning for making by creating their own time plans (Practical 5: Goujons).</p> | <p>HT4: The Eatwell guide</p> <p>Pupils will further develop their knowledge on cake making methods; this time more in depth with the 'rubbing in method' (Practical 6: Scones). They will also be introduced to 'The Eatwell Guide' linking with the previous learning of the Government's dietary guidelines. There is also an opportunity to analyse own diet against these recommendations. Pupils will have a chance to get creative and focus on making their own cheesecake idea (Practical 7: Creative cheesecakes).</p> | <p>HT3: Repeat HT1 for Rotation 2</p> | <p>HT4: Repeat HT2 for Rotation 2</p> |
| <p>HT5: Creativity and Confidence with Electrical Equipment</p> <p>Pupils will look into the process of producing meatballs and the versatility of how they can be used in many dishes. They will understand the importance of uniformity for aesthetics and food safety reasons (Practical 8: Meatballs). Pupils will have a chance to create their own 'seasonal soup' idea with the opportunity to experiment with different kitchen equipment such as hand blenders and liquidisers to create the texture they require (Practical 9: Super soups).</p> | <p>HT6: Seasonality of Ingredients and Working as a Team</p> <p>This final term will include a MS Forms 'recall' test on the learning from all the cycles. Pupils will take part in a Ready, Steady Cook challenge. In groups pupils will plan a dish, following set criteria and produce the dish in the set time following their own plans for making.</p> | <p>HT5: Repeat HT1 for Rotation 3</p> | <p>HT6: Repeat HT2 for Rotation 3</p> |

Notes

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Catering

KS4 Level 2 Vocational Award in Hospitality and Catering

| Year 10 | | Year 11 | |
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| <p>HT1: Food-Induced Ill health and Food Safety Legislation</p> <p>Pupils will continue to build on KS3 knowledge on how food can cause ill health. This will include Food labelling laws, food safety legislation (HACCP) food hygiene and understanding the importance of nutrition.</p> <p>Practical: Preparation techniques and knife skills and cooking techniques. This also covers food safety practices, understanding the importance of nutrition and cooking methods.</p> | <p>HT2: Nutrition For All Life Stages</p> <p>Pupils will continue with understanding the importance of nutrition, why nutrients are needed, and which foods provide which nutrient. This includes nutrients at different life stages and special dietary needs. Practical: Preparation techniques and knife skills and cooking techniques.</p> <p>This also covers food safety practices, understanding the importance of nutrition and cooking methods.</p> | <p>HT1: Mock Controlled Assessment</p> <p>Pupils will carry out a mock controlled assessment which will include prior learning such as the importance of nutrition, cooking methods linked to nutritional value, factors affecting menu planning, how to plan production and reviewing dishes and own performance.</p> | <p>HT2: The Role of the EHO</p> <p>Pupils are to learn more about health and safety in the hospitality and catering provision of the kitchen and front of house. This includes the EHO, customer requirements in the industry to include customers' needs, rights and inclusion (disability). Practical: Building on preparation and cooking skills through practical, and discuss nutrients in each dish during practical.</p> |
| <p>HT3: Impact of cooking methods on Nutritive Value</p> <p>Pupils will continue to understand more about food-induced ill health and symptoms, food related causes of ill health and preventative control measures. They will also look at how cooking methods can impact nutritional value.</p> <p>Practical: Preparation techniques, knife skills and cooking technique. Learning through practice, covering preventative control measures of food-induced ill health.</p> | <p>HT4: Food Allergies and Intolerances</p> <p>Pupils will continue learning about food-related causes of ill health with a focus on food allergies and intolerances.</p> <p>Practical: Building on preparation and cooking skills through practice. Pupils also review their dishes and their own performance.</p> | <p>HT3: Controlled Assessment Task</p> <p>Pupils will complete a controlled assessment which will include prior learning and reflecting on successes and improvements needed from the mock controlled assessment, such as the importance of nutrition, cooking methods linked to nutritional value, factors affecting menu planning, how to plan production and reviewing dishes and own performance.</p> <p>*Offsite visit to local Hospitality and Catering provision.</p> | <p>HT4: Types of Establishment and Job Roles</p> <p>Pupils are to learn about the operation of the front and back of house. Hospitality and catering providers e.g types of provisions both commercial and non-commercial, working in the H&C industry including employment roles, personal attributes, working conditions, qualifications and experience required in the industry. Contributing factors to the success of hospitality and catering provisions.</p> |
| <p>HT5: Hospitality and Catering Provisions and Environmental Issues</p> <p>Pupils will learn about health and safety in hospitality and catering provisions as well as food safety practices, factors affecting menu planning, hospitality and catering provision to meet specific requirements, environmental issues and sustainability.</p> <p>Practical: How to prepare and make dishes which includes presentation techniques, food safety practices, reviewing of dishes and reviewing own performance.</p> | <p>HT6: Laws, Legislation and Risk Assessments</p> <p>Pupils will learn how to plan production and continue with health and safety in hospitality and catering provision.</p> <p>Pupils also cover laws and legislations to include COSHH, PPE, RIDDOR and risk assessments.</p> <p>Practical: Building on preparation and cooking skills through practical, and discuss nutrients in each dish during practical.</p> | <p>HT5: Revision Focus</p> <p>Pupils complete past papers and revision activities leading to the Unit 1 E-assessment. Revision topics to include nutrition, special dietary requirements, types of establishments, styles of service, meeting the needs of the customer, food safety and hygiene, HACCP, risk assessments, laws and legislations, job roles (including qualifications, skills and attributes), environmental issues, types of equipment and the media in the industry.</p> | <p>HT 6:</p> <p>Summer examinations</p> |

Notes

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