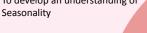
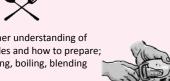
The 5 Year curriculum: KS3 & Hospitality & Catering All recipes are subject to change, due to availability KS3 – Students will Joluntary Experience learn their theory Revision Reflect & Review the 5 key learning objectives of the specification. mainly through focusing on operations, health and safety, legislation, careers and Apprenticeships practical work. This is The Work Place then backed up with Unit 1 Formal Exam Further Education Mock Examinations to sample homework. Assessment (40%) existing knowledge and Colleges The Military identify gaps Effectively uses food Explain, justify & present ideas safety practices in about their chosen cooking preparation, cooking methods to others and completion Explore factors that influence menus Use appropriate techniques such as season, size, when cooking of Plan client, equipment Use appropriate Demonstrate a variety commodities production techniques with of cooking methods catering proposals of meal preparation of within a meal commodities Use variety of presentation techniques to complete dish Be able to propose a hospitality Hospitality & Catering in Action (NEA Year and catering provision to meet specific requirements Unit 2 – 60%) Consider how menu meets needs of Practical: Puff Pastry, client Shortening and Compare nutritional needs Use of supporting Explain characteristics of Evidence the importance of plasticity, e.g. pastry information e.g. of specific groups unsatisfactory nutritional nutrition when planning making structured proposal menus Practical: Use of gelatine, cheesecake Review options Explain how food can cause ill Recommend personal for H&C The role of the ealth: Bacteria, Intolerances, safety control measures Independent study and provision Environmental Allergies for H&C provision start of project Health Officer developing product of (EHO) Legislation: Food Practical: Understanding Personal safety control measures Safety, Labelling raising agents, Baking, Bread Rolls & Focaccia Hospitality & Catering in Action (Unit 2) **Employer Responsibility** Practical: Puff Pastry, Pinwheels & Danish Pastry: Understand how Practical: Food Shortening and plasticity, Practical: hospitality and catering Practical: Use Practical: Filleting a Practical: Thai presentation Specific e.g. pastry making provision meets health & steam in a garnish Fish: Goujons, Pie, egetable cuts, Green Curry safety requirements mixture: Choux Practical: Fish Cakes Ratatouille Pastry Casserole Documentation and administration in H&C Practical: industry Practical: Chicken Practical: Practical: Meringues & Trifle Practical: Risotto Practical: Chocolate Tarts Deboning DimSum Aeration techniques Filling & Pastry Customer **Dumplings** demographics and lifestyle & Hospitality & expectations Practicals: A range of dishes with basic, medium and Practical: Lasagne further developing complex skills in preparation and cooking will be used **Catering Industry** roux sauces and **Operational Activities** bolognaise including stock control Various Contracts, Hours Profit & Factors affecting Describe the 2 Commercial and **Understand how** Supply & demand & rates of pay in Costing the success of operation of the H&C Industry non commercial (availability of trained conditions **H&C** providers the industry catering the kitchen provision operates staff, seasonality, Analyse job requirements within the location) Kitchen v Front of hospitality & catering industry house operations **Baking Techniques** To develop an Fruit & a To develop a deeper To understand some and methods understanding To develop Vegetable understanding of food basic food Year about sugar research skills poisoning and its effects Seasonality presentation skills environment in which 10 To develop and understand the name of hospitality and catering different cuts using a knife providers operate Options and a masterclass in food To develop an understanding of Practical: Practical: Cheesecake Practical: Carbonara Honeycomb Practical: Practical: Practical; Practical: Chinese Practical: **Fishcakes** Chicken Ballotine Practical: Viennese chicken Curry & Egg Lasagna Understand what food Assessment Chicken parmo Whirls Practical: Mac & Fried Rice Cheese Practical: preparation of (O) Design a burger commodities Practical: Practical: Swiss Roll. Manage the time and cost of Practical: Practical: Potato Gratin or Thai Shape, Wrap and Practical: Egg custard tart recipes effectively Speedy chicken pie Practical: Quiche curry Mussels Bake Maids of honour 1385 In year 9 a range of savoury and sweet dish will be produced further Evaluate and analysis of practical cooking Practical: Year developing confidence and independence and make informed methods and Risotto, techniques used Selection of appropriate Improve and refine Exploring a recipe preparation, cooking method Describe common Learn how food Analyse how Practical: general practical considering portion and times to achieve desired can cause ill eggs are used in types of food Mushroom risotto skills characteristics health a variety ways poisoning Mac & Cheese Understand the Eatwell Eve's pudding guide & healthy eating Veg curry guidelines Understand the concept Carrot cakes Further understanding of Food nutrition: How of food hazards caused Use correct language Savoury muffins vegetables and how to prepare; people's' nutritional by contamination of Learn which foods and terminology to needs change Learn which foods Swiss roll



provenance & food

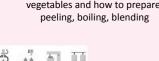


Practical:

Truffles

Savoury rice

Fruit crumble



i de U Food processing? Where does it come from?





preparation









Year

Practical: Basic bread



Practical:

Couscous

food

Practical:

Practical: Soup



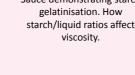














and Cheese/Pasta Bake

Practicai: Roux Sauce Mac

Fruit scones

Herby veg crumble **Brownies**

evaluate own work



contain

macronutrients

In Year 8 learners will develop greater skill in cooking a



cheese

sandwich







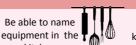
contain

micronutrients



In Year 7 learners will develop basic understanding of nutrition

independence



Understand knife grips and safe use

Health & Safety in the kitchen

Routines and expectations