

Curriculum Intent for Hospitality and Catering



The current national curriculum states the purpose of Food as being able to:

'Instill a love of cookery in pupils that will open the door to one of the great expressions in human creativity.'

The intention of Food and Nutrition at THS is to follow this and provide our students with a content that allows students to understand nutrition, health, how to prepare and cook ingredient and create healthy nourishing meals.

It also aims for our students to be able to cook a wide variety of dishes, both savoury and sweet and develop skills and techniques that are easily transferable to them cooking at home for them and their families.

Students will also be aware of a variety of equipment uses, health and safety principles, use of the senses to determined good food and excellent culinary outcomes.

The course also aims to develop a knowledge of global issues such as food waste and poverty as well as the knowledge to deal with real world food problems such as cooking for allergies and intolerances and keeping people safe from the risk of food poisoning and contamination.

Therefore, the study of Food at THS enables students to harness their love of food and develop future healthy members of society.

Concept Mapping Hospitality and Catering

Hospitality and Catering Provision	How Providers Operate	Health and Safety	Food Safety	Nutrition	Menu Planning	Culinary Skills	Evaluating Cooking Skills
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Y10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
	Food Safety, Food Poisoning and Hygiene	Hospitality and Catering Industry	EHO, HACCP and Food Laws	Customer needs and requirements	Environment	Nutrition and menu planning

Y11	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
	Controlled Assessment	Controlled Assessment	Controlled Assessment and Revision	Exam preparation	Exam Preparation

Year 10 – Autumn term

	1	2	3	4	5	6
Content	Routines of the food room	Kitchen uniform	Knife skills and Knife Types	Food related causes of ill health	Chemicals, metals and Plants	Allergies
Assessment						
Home Learning	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

	7	8	9	10	11	12	13
Content	Intolerances	Assessment and revision	HACCP	Food Legislation	Food Labelling	Personal Safety Laws	Structure of the hospitality Industry
Assessment		Written assessment on all previously covered topics					
Home Learning	Revision for assessment		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

Year 10 – Spring term

	14	15	16	17	18	19
Content	Employment and contracts	Kitchen Hierarchy	Expeditor and Porter	Commercial/Non-Commercial businesses	Assessment and revision	Front of House
Assessment					Written assessment on all previously covered topics	
Home Learning	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

	20	21	22	23	24	25	26
Content	Dealing with Complaints	Trends in Technology	Workflow	Customer Service	Assessment and revision	Rights and conditions	Types of businesses
Assessment					Written assessment on all previously covered topics		
Home Learning	Revision for assessment		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

Year 11 Autumn term

	1	2	3	4	5	6
Week						
Content	Exploring the brief	Dish/Brief Research	Dish/Brief Research	AC 2.1 Micro/Macro Nutrients and Cooking methods		
Assessment				Controlled Assessment marked according to exam board specifications		
Home Learning	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics

	7	8	9	10	11	12	13
Content	AC 2.2 Dish Choices and appealing to customers			AC2 .3 Planning for practical assessment		AC 2.4 Practical Exam	
Assessment	Controlled Assessment marked according to exam board specifications			Controlled Assessment marked according to exam board specifications		Controlled Assessment marked according to exam board specifications	
Home Learning	Revision for assessment		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered

Year 11 Spring term

Week	14	15	16	17	18	19
Content	AC 3.1 Review of dishes and practical outcome			AC3.2 Review of own performance		
Assessment				Controlled Assessment marked according to exam board specifications		
Home Learning	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics	Carousel on key revision topics

	20	21	22	23	24	25	26
Content	<i>Exam Preparation</i> Providers Working in the industry Conditions in the industry			<i>Exam Preparation</i> Success of providers Front and back of house Customers		<i>Exam Preparation</i> Health and Safety Food Safety EHO	
Assessment	Mock exams and practice papers Silent Retrievals			Mock exams and practice papers Silent Retrievals		Mock exams and practice papers Silent Retrievals	
Home Learning	Revision for assessment	Carousel on weekly topic covered		Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered	Carousel on weekly topic covered