# 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.

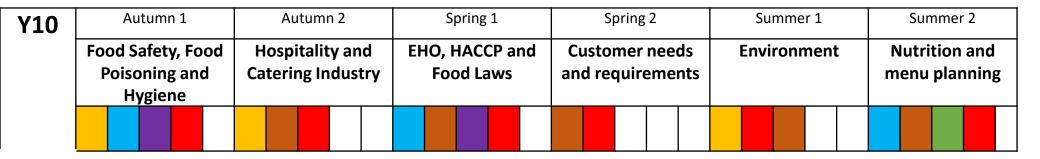
Students will also be aware of a variety of equipment uses, health and safety principles, use of the senses to determined good food and excellent culinary outcomes.

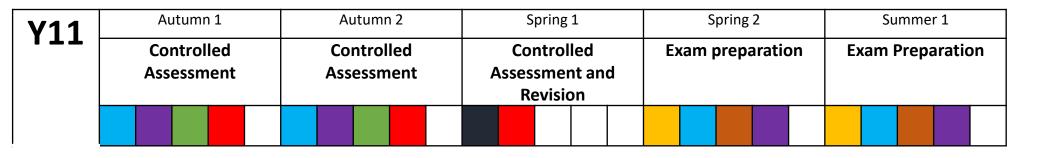
The course also aims to develop a knowledge of global issues such as food waste and poverty as well as the knowledge to deal with real world food problems such as cooking for allergies and intolerances and keeping people safe from the risk of food poisoning and contamination.

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**







#### 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								

	7	8	9	10	11	12	13
Content	Intolerances	Assessment and revision	НАССР	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				

# 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							

	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 10 Summer term

	27	28	29	30	31	32					
Content	Nutrition	Eatwell Plate	Protein	Carbohydrate	Fat	Vitamins					
Assessment											
Home Learning	Carousel on weekly topic covered										

	33	34	35	36	37	38	39
Content	Minerals	Food Waste	Factors affecting menu planning	Profit and loss	Customer types	Age Groups	Seasonality
Assessment	End of unit assessment on the micro and Macro Nutrients						
Home Learning	Revision for assessment	Carousel on weekly topic covered					

### Year 11 Autumn term

Week	1	2	3	4	5	6				
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							

	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 exam board s	•	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	F	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	Exam Preparation Providers Working in the industry Conditions in the industry			Exam Pre Success of Front and ba Custon	providers ck of house	Exam Preparation Health and Safety Food Safety EHO	
Assessment	Mock exams and practice papers Silent Retrievals			Mock exams and Silent Re			d practice papers etrievals
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	