

Yardleys Curriculum Aims

- To achieve academic excellence
- To educate the 'whole child' so they are ready for life
- To work collaboratively and ethically to provide education of the highest standard

CATERING & HOSPITALITY – KEY STAGE 4

Curriculum Overview

INTENT: The intent of our hospitality and Catering curriculum is to furnish young people with an appreciation of nutrition and healthy eating; a deep and broad understanding of food, as well as instilling a love of cooking. Learning how to cook healthy, tasty and economical meals is a crucial life skill everyone should be taught. The curriculum aims to develop students' skills, knowledge, values and passion for cooking, to allow them to be successful in an ever-changing world. Students will develop problem solving, organisation, planning, creativity and analysis skills through a carefully developed curriculum. This provides opportunities for students to gain understanding of a range of processes and ingredients and the impact these have on themselves and the world around them. Strong values of high expectations, pride in their work, confidence, strong work ethic and a growth mindset are instilled in students throughout their education in Catering. A deep passion for the subject is developed, through highly engaging and relevant curriculum content, with an emphasis of involving industry in the classroom through an extensive network of links with third parties. It is imperative students understand the careers and opportunities in the food industry. To invest and facilitate young people to become Cookery writers, creative food stylist, health wellbeing specialists, chefs, Nutritionist, hospitality and events managers. Events planners etc

Year 10

Narrative: Year 10 will build on prior knowledge. Develop the transferable skills of time management, communication, organisation, planning and problem solving. Have a clear understanding of a range of cooking skills Apply mathematical knowledge to their understanding of cooking & catering. Including, timing, measuring, estimating and weighing. Make positive life choices around health and diet. Understand how to produce food safely following industry guidelines. Have the opportunity to experience a balanced and varied curriculum, allowing them to participate in a wide variety of activities covering practical skills lessons, industry visits, product analysis, professional demonstrations and applied learning. Focus on exam prep and retrieval of exam questions within the hospitality and Catering industry. Students will cover the following strands: -

1. Hospitality
2. Catering
3. Making

HT1: Functions of Ingredients

HT2: Hospitality and Catering

HT3: Nutritional needs of specific groups

HT4: Hospitality and Catering

HT5: Sensory Testing

HT6: Master Chef

<p style="text-align: center;">SUBSTANTIVE KNOWLEDGE</p>	<p>HOSPITALITY H&S:</p> <ul style="list-style-type: none"> • What are the 4Cs • What are Routines and regulations of the food room • How to use Mis-en-place • Identifying breads from other countries <p>CATERING</p> <ul style="list-style-type: none"> • Identify the 5 Nutrients • What are the functions of Nutrients in the body? • How is the Eat Well guide used • Explore the terms Macro and Micro nutrient 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> • Hospitality and catering provision • Hospitality and catering providers • Working in the hospitality and catering industry • Working conditions in the hospitality and catering industry • Contributing factors to the success of hospitality and catering provision • How hospitality and catering provisions operate • The operation of the front and back of house • Customer requirements in hospitality and catering <p>CATERING</p> <ul style="list-style-type: none"> • Plating and portion control • Presentation • Marinating and spices • Planning • Evaluating using sensory testing 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> • Nutrition for different specific groups of people • Unsatisfactory nutritional intake • 1.2.3 Hospitality and catering provision to meet specific requirements • 1.3 Health and safety in hospitality and catering • 1.3.1 Health and safety in hospitality and catering provision <p>CATERING</p> <ul style="list-style-type: none"> • Working Independently • Functions of ingredients • Cost and quantity 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> • Culinary terms • Pastries and the function of Ingredients • Healthier dishes • Nutritional value • 1.3.2 Food Safety • 1.4 Food safety in hospitality and catering • 1.4.1 Food related causes of ill health <p>CATERING</p> <ul style="list-style-type: none"> • Cooking methods loss of nutrients • Testing sensory • Shaping and plating of food 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> • Catering Industry • Visits to external venues • Cultural issues • Social issues • Moral issues • 1.4.2 Symptoms and signs of food-induced ill health • 1.4.3 Preventative control measures of food-induced ill health • health • 1.4.4 The Environmental Health Officer (EHO) <p>CATERING</p> <ul style="list-style-type: none"> • Identifying nutrients in chosen dishes • sensory evaluations 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> • Economical factors • Local produce • sustainability • plating • Ingredients • Flavours • Accessibility of food • Foods in season <p>CATERING</p> <ul style="list-style-type: none"> • Seasonal foods • Local foods • Importing and exporting
<p style="text-align: center;">DISCIPLINARY KNOWLEDGE</p>	<p>Making</p> <ul style="list-style-type: none"> • <u>Function of ingredients:</u> yeast activates, rising, knocking out/salt flavours, butter caramelises • <u>Processes:</u> weighing, rubbing-in, kneading, proving, shaping, chopping, knocking out, rolling, caramelising • <u>Types:</u> Variety of bread and the skills • <u>Plating:</u> Pakora – a compliment 	<p>Making</p> <ul style="list-style-type: none"> • <u>Function of ingredients:</u> yeast activates, rising, knocking out/salt flavours, butter caramelises • <u>Processes:</u> blind baking; chilling, emulsifying, steaming, aeration • <u>Plating:</u> cheesecakes 	<p>Making</p> <ul style="list-style-type: none"> • <u>Function of ingredients:</u> savoury and sweet fillings • <u>Processes:</u> blind baking; chilling, emulsifying, steaming, aeration • <u>Types:</u> puff, shortcrust, hot crust, choux, filo • <u>Plating:</u> A compliment potato challenge 	<p>Making</p> <ul style="list-style-type: none"> • <u>Processes:</u> weighing, rubbing-in, kneading, proving, shaping, chopping, coating, stuffing, marinating, • <u>Plating:</u> Ravioli and poached egg. gnocchi and tomato feta sauce 	<p>Making</p> <ul style="list-style-type: none"> • <u>Function of ingredients:</u> savoury and sweet fillings , sauces, crenelle • <u>Processes:</u> All adapted complex skills in dishes, shaping / rolling, uniform, coating • <u>Types:</u> Ravioli, pasta, Chicken Kiev's, chicken stir-fry 	<p>Making</p> <ul style="list-style-type: none"> • <u>Function of ingredients:</u> sugar caramelises , fruits act as a colour dye eggs coregulate and glaze. Bread is a bulking food • <u>Processes:</u> chopping, rolling out, crumbling, combining, weighing, measuring, poaching, grating, blind baking, coregulation, dextrination, technical skills • <u>Types:</u> summer pudding tuielle
<p style="text-align: center;">ASSESSMENT</p>		<p>➤ Bread assessment</p>	<p>➤ Potato challenge</p>	<p>➤ Pastry assessment</p>		
<p>Year 11</p>						

	NEA: Brief and suggested dishes	NEA: Planning and production	NEA: Practical Exam and Evaluating	Exam Preparation	
SUBSTANTIVE KNOWLEDGE	<p>HOSPITALITY</p> <ul style="list-style-type: none"> Analyse the assignment brief Nutritional needs of the customers Macro / Micro nutrients Brief/ Annotate and key terms Impact of cooking methods and nutritional value Factors that affect the dishes Cost/portion control/ balanced diet/clients/ time of day/equipment available/environmental issues/ time of year/ organoleptic/ techniques of staff <p>CATERING</p> <ul style="list-style-type: none"> Summer fruit tart Pasta Gnocchi <p>MAKING</p> <ul style="list-style-type: none"> <u>Function of ingredients:</u> nutritional needs <u>Processes:</u> all processes and techniques depending on skills and techniques selected 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> Plan to produce your two dishes Evidence Commodities list with quantities/ equipment list / health and safety and hygiene/contingencies/quality points/ sequencing/ dovetailing/timings/ mis en place/cooking cooling/ hot holding/ serving/ storage <p>CATERING</p> <ul style="list-style-type: none"> Complex and simple skills Functions of nutrients Experimenting of dishes Contingencies Following a recipe <p>MAKING</p> <ul style="list-style-type: none"> <u>Types:</u> different dishes adapted and created to suit brief. Dishes for elderly nutrients needed for variety of needs <u>Types:</u> Range of dishes starters mains desserts and a compliments <u>Processes:</u> Demonstrating complex Skills and techniques Review of HACCAP and timings Dove tailing recipes 	<p>HOSPITALITY</p> <ul style="list-style-type: none"> Planning the dishes Working safely Following hygiene practice / preparation / use of equipment and facilities Preparing the dishes Demonstrating a variety of basic, medium and complex preparation with knife skills Cook the dishes Demonstrating a variety of basic, medium and complex cooking techniques Present the dishes in a way that is appropriate for the brief Demonstrate techniques including, creativity Garnish and decoration, portion control, accomplishments Review your own performance Identify your Strengths and weaknesses Decision making/planning/ specific needs of customer improvements/time management <p>CATERING</p> <ul style="list-style-type: none"> Analysis of ingredients Evaluating nutrients 	<p>HOSPITALITY</p> <p>Revision topics</p> <p>1.1 Hospitality and catering provision</p> <p>1.1.1 Hospitality and catering providers</p> <p>1.1.2 Working in the hospitality and catering industry</p> <p>1.1.3 Working conditions in the hospitality and catering industry</p> <p>1.1.4 Contributing factors to the success of hospitality and catering provision</p> <p>1.2 How hospitality and catering provisions operate</p> <p>1.2.1 The operation of the front and back of house</p> <p>1.2.2 Customer requirements in hospitality and catering</p> <p>1.2.3 Hospitality and catering provision to meet specific requirements</p> <p>1.3 Health and safety in hospitality and catering</p> <p>1.3.1 Health and safety in hospitality and catering provision</p> <p>1.3.2 Food Safety</p> <p>1.4 Food safety in hospitality and catering</p> <p>1.4.1 Food related causes of ill health</p> <p>1.4.2 Symptoms and signs of food-induced ill health</p> <p>1.4.3 Preventative control measures of food-induced ill health</p> <p>1.4.4 The Environmental Health Officer (EHO)</p>	

DISCIPLINARY KNOWLEDGE	MAKING - Brief <ul style="list-style-type: none"> • <u>Processes</u>: weighing, rubbing-in, kneading, chopping, rolling out, crumbling, combining, weighing, measuring, poaching, grating, blind baking, coregulation, dextrination 	MAKING - Practicing dishes <ul style="list-style-type: none"> • <u>Processes</u>: chopping, rolling out, crumbling, combining, weighing, measuring, poaching, grating, blind baking, coregulation, dextrination 	MAKING <ul style="list-style-type: none"> • <u>Processes</u>: Demonstrating complex Skills and techniques • <u>Types</u>: Range of dishes starters mains desserts and a compliments • Review of HACCAP and timings • Dove tailing recipes 		
ASSESSMENT		➤ Practice one selected dish from brief	➤ Practical Exam		