

Biddulph High School Curriculum Intent

To deliver a broad and enriching curriculum through engaging and challenging lessons that provide a wide range of opportunities for all students to achieve their potential.

Students will all be prepared to take their next steps in a diverse and ever changing future ready to make a positive contribution to society.

Through a broad programme of extracurricular activities students will have the opportunities to showcase their talents and experience new challenges.

We value individuals and all that they can offer as well as supporting each other with kindness and empathy.

Curriculum Intent for Year 9 Hospitality & Catering:

Our curriculum in Hospitality & Catering engages students to gain an insight into the Hospitality & Catering Industry. Students will gain knowledge of customer care, the operation of a restaurant kitchen, the front of house service area, food preparation time management and food presentation skills. The course also gives career progression into the Hospitality & Catering Industry and is also suitable for students interested in other areas, such as diet and nutrition and the travel & tourism industry as well as knowledge of healthy eating and food preparation for later on in life.

All teachers will follow the schemes of work provided by the department. This will ensure that all students receive the same high-quality provision. All units of work will provide a clear outline of the knowledge and skills required and assessments will ensure that this knowledge has been retained and that skills can be evidenced.

Teachers will ensure that gaps are closed through regular monitoring within the classroom. DINT activities will allow for interleaving and recap of previous learning. Misconceptions will be identified through effective questioning and the regular inspection of student work.

Hospitality & Catering: Long Term Overview						
Year Group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
9	This unit 1 introduces students to the WJEC Hospitality & catering course. It teaches a wide range of practical skills and knowledge that students will learn and apply to the practical lessons.			This unit 2 allows the students to have a better understanding of food safety and personal hygiene safety. Students are given the knowledge of equipment used in a Catering provision and will gain a more in depth knowledge of food storage and food illness. The unit also allows the students know where food commodities come from and the processes that food goes through from farm to fork. We also look at seasonality food and why its best on the environment. We will be doing practical food lessons to equip the students with skills of how to produce a dish.		
10	Unit 1 LO4: How food can cause ill health & practical food preparation and cooking skills.	Unit 1 LO4: How food can cause ill health & practical food preparation and cooking skills.	Unit 1 LO2: How the industry operates & practical food preparation and cooking skills.	Unit 1 LO1: Understanding the environment in which hospitality & catering provision operates & practical food preparation and cooking skills.	Unit 1 LO3: Understand how hospitality & Catering provision meets health & safety requirements & practical food preparation and cooking skills.	Unit 2 practice coursework project & practical food preparation and cooking skills.
11	Unit 2 practice coursework & practical food preparation and cooking skills.	Unit 2 Actual coursework project	Unit 2 Actual coursework project	Unit 1 revision for LO 1 & LO2	Unit 1 revision for LO3 & LO4	External exam for unit 1

Hospitality & Catering : Medium Term Overview			
Year 9	Rotation 1	Unit Title: Introduction to WJEC Hospitality & Catering	No of Lessons: 4/5
Overview/Intent	This unit introduces students to the WJEC Hospitality & catering course. It teaches a wide range of practical skills and knowledge that students will learn and apply to the practical lessons. Students will cook and present a stir fry dish, using accurate knife skills and using correct equipment and process of following a time plan.		
Assessment			
<u>Essential Knowledge (what must students know):</u> <ul style="list-style-type: none"> Health & Safety in the kitchen. Important temperatures in catering Unit 1 LO3 Learning techniques and skills to prepare, cook a range of dishes. Unit 2 LO2 Learn about jobs roles within the Hospitality & Catering industry. Unit 1 LO1 Foods that can cause ill health, bacteria and cross contamination. Unit 1 LO4 <u>Terminology:</u> French cut names for vegetables: Julienne, Macedonie and Bruniose. Chef's names: Sous chef, Chefs de Partie and commis chef. Cross-contamination and food safety.		<u>Essential Skills (what must students be able to demonstrate):</u> Students will be able to: <ul style="list-style-type: none"> Demonstrate confidence with knife skills using the correct cutting techniques. To have knowledge of correct food storage, preparation and cooking of dishes. To show understanding of how to prevent food that can cause illness and food poisoning. Students will be able to describe the operations of a catering provision. How to organise their time effectively in practical lessons. 	<u>Lessons:</u> <ul style="list-style-type: none"> Introduction to the food room & hazards in a food room, important temperatures in catering including cooking and storage of food. Homework Health & safety poster. Introduction video of various knife cuts and then demonstration by teacher using carrots. Students to practice cutting carrots into French cuts. Assessment students to safely use their knowledge of cutting & preparing and prepare vegetables into accurate pieces to cook vegetables in a stir fry. Looking at the jobs roles within the Hospitality & catering industry & looking at the hierarchy of the kitchen brigade. Cross contamination - food that can cause ill health (Bacteria) and how to prevent cross contamination from happening.
<u>Careers Links:</u> Looking at job roles within the Hospitality & Catering Industry.		<u>Enrichment:</u> Bake off cake inter house competition	<u>My Personal Best</u> This is me – Self management, self-motivation and Responsibility. Thinking me – Creativity and evaluation. Social me – Active listening and collaboration.

Hospitality & catering: Medium Term Overview

Year 9	Rotation 2	Unit Title: Hygiene & Safety and Commodities	No of Lessons: 12
Overview/Intent	<p>This unit allows the students to have a better understanding to food safety and personal hygiene safety. Students are given the knowledge of equipment used in a Catering provision and a more in depth knowledge of food storage and food illness. The unit also allows the students know where food commodities come from and the processes that food goes through from farm to fork. We also look at seasonality food and why it's better for environment. We will be doing practical food lessons to equip the students with different skills producing a range of dishes.</p> <p>Students will complete a booklet test to check their knowledge and understanding of food safety, temperature and control points, where food comes from and the first and secondary processes in food.</p>		
Assessment			
<u>Essential Knowledge (what must students know):</u> <ul style="list-style-type: none"> Food safety and food storage Unit 1 LO4 Time management of a recipe Unit 2 LO2 Personal hygiene hazards & controls Unit 1 LO4 Food hygiene hazards & controls Unit1 LO4 Hazards signs that might be used in a catering environment Unit 1 LO3 Will know the names of small and large equipment used in catering environment Unit 1 LO2 Will learn about pathogenic bacteria Unit 1 LO4 Learn about what food commodities are. Unit 2 LO3 Primary & secondary food sources, and additional factors which consumers consider. Unit 2 LO3 Learn about seasonal foods, food miles, organic food and sustainability. Unit 2 LO3 		<u>Essential Skills (what must students be able to demonstrate):</u> <p>Students will be able to:</p> <ul style="list-style-type: none"> Demonstrate a wider range of practical cooking skills. be able to follow a flow diagram and time plan to follow recipes. Will know what personal hazards and controls are. Will know what food safety in preparation and cooking will be. Will be able to identify kitchen equipment. Will know COSHH hazards signs. Will know the processes of where food comes from. Will know primary & secondary food processes, production and Manufacture. 	Lessons: <ol style="list-style-type: none"> 1. Introduction to new booklet & quiz to see what their can remember from food safety, hygiene and safety revisited. Looking a flow diagram on how to prepare spaghetti bolognaise. 2. Food practical Spaghetti Bolognaise. 3. Looking at personal and food hygiene the hazards and control points, COSHH hazard signs, looking at small kitchen equipment. 4. Food practical Scones. 5. Looking at large scale equipment, recap on fridge storage, pathogenic bacteria and the most common bacteria in food - causes and symptoms. 6. Food practical Dinner Rolls. 7. looking at commodities, where does our food come from. Looking at processed and Manufactured foods. 8. Food practical Swiss Roll. 9. Looking at primary & secondary food sources, additional factors consumers what like organic etc. Seasonality of produce.

<p>Terminology: Primary & secondary food sources, processing and Manufacturing. Raw foods, farmed foods, reared foods and processed foods. Seasonality, sustainable foods, organic foods and food miles. Commodities. Haccp process, pathogenic bacteria.</p>	<ul style="list-style-type: none">Seasonality of fruit & vegetables, food miles, organic food and sustainability of foods.	<p>10. Food practical Vegetable Soup. 11. Assessment Booklet 12. Feedback from assessment & improve. Recap of anything students were unsure of from assessment.</p>
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Hospitality & Catering: Scheme of Learning

Rotation 1 Introduction to WJEC Hospitality & Catering

This unit introduces students to the WJEC food course. It teaches a wide range of practical skills and knowledge that students will learn and apply to the practical lessons. Students will become performers and be able to critically evaluate their own work.

Lesson	Objective	Lesson Content	Resources and Scaffolding	Teacher Notes, additional planning etc.
1	Introduction to the food room, then look at hazards in a food room, important temperatures in catering including cooking, and storage of food. Homework Health & safety poster.	<ul style="list-style-type: none"> • Introduction to the WJEC course, chat about the food room, DINT Question What do you know about food health & safety. • Students are given booklets and activity 1 to look at H&S faults in a kitchen. • Activity 2 in booklets place the items in the correct place in the fridge. • Activity 3 is watch a video on danger zone, then in booklets fill out the temperature diagram with the correct temperatures placed on it. • Explain homework which will be design a poster on Health and safety for the food room. 	<p>Question and Answers on students' knowledge of Health & Safety. Power point, Booklet</p> <p>Teacher will offer feedback and specific support where needed.</p>	Video on the danger zone
2	Students to demonstrate confidence with knife skills, and can correctly use the bridge and claw hold.	<ul style="list-style-type: none"> • Introduction video of various knives cuts and then a demonstration by teacher of different knives cuts using carrots. Then students to have a practice at cutting up carrots into French cuts. 	Video Placemats	Equipment :- Green chopping board, vegetable peelers, knives and placemats.
3	For students to be independent and follow a time plan/method to	<ul style="list-style-type: none"> • Assessment students to safely use their knowledge and prepare vegetables into 	Power point recipe	Take pictures of student's dish, name tags.

	create the stir fry dish, using knowledge they have learnt.	accurate pieces, and cook the vegetable stir fry.		Food star assessment feedback sheet. Equipment:- Green chopping board, knives, peelers, frying pans, plates.
4	Learning about the roles within a Hospitality & Catering. Students will know about what chef's do in a catering provision.	<ul style="list-style-type: none"> Looking at the jobs roles within the Hospitality & catering industry, looking at the hierarchy of the kitchen brigade. 	Power point, Booklet	Computer room
5	Learning how food can become contaminated and students will learn the symptoms and illness of the most common bacteria.	<ul style="list-style-type: none"> Cross contamination, food that can cause ill health (Bacteria) and how to prevent cross contamination from happening. 	Power point, Booklet	Video on how bacteria can spread around the kitchen.

Hospitality & Catering: Scheme of Learning**Rotation 2 Hygiene & Safety and Commodities**

This unit allows the students to have a better understanding to food safety and personal hygiene safety. Students are given the knowledge of equipment used in a Catering provision. A more in depth knowledge of food storage and food illness.

The unit also allows the students know where food commodities come from and the processes that food goes through from farm to fork. We also look at seasonality food and why its best on the environment. We will be doing practical food lessons to equip the students with skills of how to produce a dish.

Lesson	Objective	Lesson Content	Resources and Scaffolding	Teacher Notes, additional planning etc.
1	Students will be able to follow a flow diagram for a recipe. Will recap food safety and hygiene.	Introduction to new booklet, a quiz to see what their can remember from food safety, then a hygiene and safety revisited. Looking a flow diagram on how to prepare spaghetti bolognaise.	Power point, Booklet	Food safety & food hygiene power point. Spaghetti bolognaise recipe.
2	To create spaghetti bolognaise by following a time plan/method.	Food practical Spaghetti Bolognaise.	Power point recipe.	Equipment :- Saucepans, green chopping board, knives, jug.
3	Students are learning about food hygiene and the control points used to protect themselves and food from bacteria. Students also learning the small hand equipment they will come across in a hospitality & Catering industry.	Looking at personal and food hygiene the hazards and control points, COSHH hazard signs, then looking at small kitchen equipment.	Power point, Booklet Knowledge test quiz in booklet.	DINT COSHH Hazards signs Small hand utensils' pictures, scissors and glue.
4	Students are learning how to make scones using air and milk as the raising agent.	Food practical Scones.	Power point recipe.	Equipment :- Bowls, jug, pastry cutters, baking tray, flour shakes, rolling pins, Cooling racks and oven gloves.

5	Students will look at large scale equipment in a catering provision and know it use. Students will know and understand the common bacteria from food, and will know the causes and symptoms.	Looking at large scale equipment, recap on fridge storage, looking at pathogenic bacteria and the most common ones in food, the causes and symptoms.	Power point, Booklet	DINT Fridge storage print of sheet Large scale kitchen pictures on power point. A3 Laminated bacteria sheets for research carousel.
6	Students will learn how to use yeast and make bread.	Food practical Dinner Rolls.	Power point recipe.	Equipment :- Bowls, jugs, scales, baking tray, cooling racks and oven gloves.
7	Students will look at the process of how food is processed and manufactured from the farm to us the consumers.	looking at commodities, where does are food come from. Also looking at processed and Manufactured foods.	Power point, Booklet	DINT Quiz questions in booklet Video of where does our food come from.
8	Students will learn how to make a Swiss Roll, with aeration of the eggs as the raising agent.	Food practical Swiss Roll	Power point recipe. Go through H & Safety with using an electric hand mixer. Go through how to flip the Swiss roll and roll up the Swiss roll using the parchment paper.	Equipment :- Electric hand mixers, bowls, Silver coloured baking trays, parchment paper, cooling trays and oven gloves.
9	Students will learn about the process of food sources, and from it being primary to how it becomes secondary source. Students will learn about seasonal products of fruit and vegetables and why it's	Looking at primary & secondary food sources, additional factors consumers what like organic etc. Seasonality of produce.	Power point, Booklet	DINT Question what is a primary & secondary food source? Computer room

	best to buy at the right time of the year.			
10	Students will follow a time plan/method to create a vegetable soup, using correct knife skills	Food practical Vegetable Soup	Power point recipe H & Safety of using a Liquidizer.	Will use vegetables that are in season for the time of year. Equipment: - Kettles, jug, saucepans, green chopping board, liquidizer.
11	To see what students can recall from the unit of lessons	Assessment Booklet	Assessment Booklet	Assessment booklet. Food star feedback sheet.
12	Feed back to students.	Feedback from assessment & improve. Recap of anything students were unsure of from assessment	Booklets and Assessment booklets and Feedback star sheets.	Purple pen for improvements.