

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 10 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 10		Unit Title: Introduction to WJEC Hospitality & Catering	No of Lessons:																								
Overview/Intent	<p>The hospitality and catering sector includes all businesses that provide food, beverages, and/or accommodation services. This includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success. According to the British Hospitality Association, hospitality and catering is Britain’s fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age group, according to a report by People 1st.</p> <p>The WJEC Level 1/2 Vocational Award in Hospitality and Catering has been designed to support learners in schools who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.</p>																										
Assessment	<p>Students will complete an end of unit test or mock for each of the AO’s for the theory unit and complete a 12 hour timed piece of course work which will be to plan prepare and cook dishes for specific dietary needs as set by the examination board, in this will also include a practical aspect where students will need to independently prepare and cook their chosen dish.</p>																										
<u>Essential Knowledge (what must students know):</u>		<u>Essential Skills (what must students be able to demonstrate):</u> Students will be able to:	Lessons:																								
LO4: Know how food can cause ill health		AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning	<table><tr><td>11 September 2023</td><td>Intro to course -Expectations & H&S in the kitchen</td><td>Smoothie 'Juicing chopping, peeling, trimming, deseeding</td></tr><tr><td>18 September 2023</td><td>Intro to unit 4 How food can cause ill Health</td><td></td></tr><tr><td>25 September 2023</td><td>Unit 4: How food can cause ill Health</td><td>Mac & Cheese roux sauce - blending & Grating, melting</td></tr><tr><td>02 October 2023</td><td>Unit 4: How food can cause ill Health</td><td></td></tr><tr><td>09 October 2023</td><td>Unit 4: How food can cause ill Health</td><td>kebabs & cous cous - tenderise & marinade & Hydrate, brunoise</td></tr><tr><td>16 October 2023</td><td>Unit 4: How food can cause ill Health</td><td></td></tr><tr><td>23 October 2023</td><td>Unit 4: How food can cause ill Health</td><td></td></tr><tr><td colspan="2"></td><td></td></tr></table>	11 September 2023	Intro to course -Expectations & H&S in the kitchen	Smoothie 'Juicing chopping, peeling, trimming, deseeding	18 September 2023	Intro to unit 4 How food can cause ill Health		25 September 2023	Unit 4: How food can cause ill Health	Mac & Cheese roux sauce - blending & Grating, melting	02 October 2023	Unit 4: How food can cause ill Health		09 October 2023	Unit 4: How food can cause ill Health	kebabs & cous cous - tenderise & marinade & Hydrate, brunoise	16 October 2023	Unit 4: How food can cause ill Health		23 October 2023	Unit 4: How food can cause ill Health				
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LO1: Understand the environment in which hospitality and catering providers operate	AC4.5 describe the symptoms of food induced ill health	06 November 2023	Exam style questions based on unit 4	garlic bread - melting & proving & kneading chopping, peeling sieving, slicing
		13 November 2023	misconceptions from assessment	
		20 November 2023	Unit 4: How food can cause ill Health	sausage rolls - rubbing in, laminating, folding, crimping, rolling
		27 November 2023	Unit 4: How food can cause ill Health	
		04 December 2023	Unit 4: How food can cause ill Health	Chocolate log - Beating, Sieving, whisking, rolling, decorating
		11 December 2023	WORK EX	
		18 December 2023	WORK EX	
		08 January 2024	Unit 1: Understanding The environment in which Hospitality & Catering providers operate	
		15 January 2024	Unit 1: Understanding The environment in which Hospitality & Catering providers operate	Lasagne, pasta making, dough, roux sauce, mincing machine
		22 January 2024	Unit 1: Understanding The environment in which Hospitality & Catering providers operate	
LO2 Understand how hospitality and catering provisions operate	AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements	29 January 2024	Unit 1: Understanding The environment in which Hospitality & Catering providers operate	Eaton Mess - meringue making, decorating, piping, coulis & chocolate work
		05 February 2024	Unit 1: Understanding The environment in which Hospitality & Catering providers operate	
		19 February 2024	Unit 1: Understanding The environment in which Hospitality & Catering providers operate	Shephards pie & Veg - mincing, mashing, piping, baton, dicing, slicing
		26 February 2024	Unit 1 Assessment examination questions	
LO3 Understand how hospitality and catering provision meets health and safety requirements	AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision	04 March 2024	Unit 2: Understanding how hospitality & catering provisions operate	Battered fish & Chips - Filleting fish, skinning, mixing, sieving, beating, peeling
		11 March 2024	Unit 2: Understanding how hospitality & catering provisions operate	
		18 March 2024	Unit 2: Understanding how hospitality & catering provisions operate	Fish cakes & wedges - enrobing
LO5 Be able to propose a hospitality and catering	AC5.1 review options for hospitality and catering provision			

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provision to meet specific requirements	AC5.2 recommend options for hospitality provision	08 April 2024	Unit 2: Understanding how hospitality & catering provisions operate	
		15 April 2024	Unit 2: Understanding how hospitality & catering provisions operate	Moyo & coldslaw - shredding, whisking, weighing,
		22 April 2024	Unit 3: Understanding how hospitality & Catering provision meets Health & Safety requirements	
		29 April 2024	Unit 3: Understanding how hospitality & Catering provision meets Health & Safety requirements	eclairs - shaping, piping
		06 May 2024	Unit 3: Understanding how hospitality & Catering provision meets Health & Safety requirements	
		13 May 2024	Unit 3: Understanding how hospitality & Catering provision meets Health & Safety requirements	Chelsea Buns - enriched dough making
		20 May 2024	Unit 3: Understanding how hospitality & Catering provision meets Health & Safety requirements	
		03 June 2024	Unit 3: Understanding how hospitality & Catering provision meets Health & Safety requirements	Cherry Bakewell - pastry making, feathered icing & construction
		10 June 2024	Unit 5: Be able to propose a Hospitality & catering provider	
		17 June 2024	Unit 5: Be able to propose a Hospitality & catering provider	Lemon meringue pie - zesting, crimping, whisking, piping, rolling
		24 June 2024	Mock exam from previous year	
		01 July 2024	Mock exam from previous year	
		08 July 2024	Unit 5: Be able to propose a Hospitality & catering provider	
		15 July 2024	Unit 5: Be able to propose a Hospitality & catering provider	Burgers & buns - bead making, burger forming
		17 July 2023	Unit 5: Be able to propose a Hospitality & catering provider	
Careers Links:	Enrichment:	My Personal Best This is me – Self management, self-motivation and Responsibility.		

Looking at job roles within the Hospitality & Catering Industry along with different Hospitality & catering provisions.		Thinking me – Creativity and evaluation. Social me – Active listening and collaboration.
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