

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		Unit Title: Introduction to WJEC Hospitality & Catering	No of Lessons: 12
Overview/Intent	<p>This unit introduces students to the WJEC Hospitality & catering course. The students will learn about 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.</p> <p>There will be practical lessons to equip the students with a range of different skills producing a variety of dishes.</p>		
Assessment	<p>Students will complete a theory test in their booklet to check their knowledge and understanding of food safety, temperature and control points, HACCAP, allergens & intolerances and also by using DINT.</p> <p>Students will complete a practical assessment on a Macaroni Cheese dish to see if they are able to follow a time plan correctly to make a roux sauce and construct the macaroni cheese dish.</p>		
<u>Essential Knowledge (what must students know):</u>		<u>Essential Skills (what must students be able to demonstrate):</u>	Lessons:
<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 • Health & Safety in the kitchen. LO3 • Important temperatures in catering LO3 • Learning techniques and skills to prepare, cook a range of dishes. Unit 2 LO2 Food hygiene hazards & controls LO4 • Hazards signs that might be used in a catering environment LO3 		<p>Students will be able to:</p> <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. (time plan) • Will know what personal hazards and controls are. 	<ul style="list-style-type: none"> • L1, Introduction to the food room & hazards in a food room, important temperatures in catering including cooking and storage of food. • L2, Food practical Sweet & sour chicken • L3, looking at large scale equipment, recap on fridge storage, pathogenic bacteria and the most common bacteria in food - causes and symptoms. • L4, Food practical kebabs and dipping sauce • L5, contaminants in food, physical, chemical and biological how they can get into food and the dangers of these being in food. (Haccp Principles) • L6, Time plans for chocolate muffins and Quality control points for a recipe. • Looking at allergens and intolerances how to keep people and food safe if you have an allergen. • L7, Food practical Chocolate Muffins.

<ul style="list-style-type: none"> • Will know the names of small and large equipment used in catering environment LO2 <p>Terminology: Chef's names: Sous chef, Chefs de Partie and commis chef. Cross-contamination and food safety.</p>	<ul style="list-style-type: none"> • Will be able to identify kitchen equipment large and small items. • Will know COSHH hazards signs 	<ul style="list-style-type: none"> • L8, Environmental Health Lesson, finding out the roles and responsibility for a EHO Officer. • L9, Food practical lesson Scone base pizza. • L10, looking at the jobs roles within the Hospitality & catering industry & looking at the hierarchy of the kitchen brigade. • L11, Demo of Macaroni Cheese, how to make a roux sauce, students will write out time plan and Quality Control points, Knowledge questions from the topic learnt. • L12, Food practical assessment Macaroni Cheese
<p>Careers Links: Looking at job roles within the Hospitality & Catering Industry.</p>	<p>Enrichment: Bake off cake inter house competition</p>	<p>My Personal Best This is me – Self management, self-motivation and Responsibility. Thinking me – Creativity and evaluation. Social me – Active listening and collaboration.</p>

Hospitality & Catering: Scheme of Learning

Introduction to WJEC Hospitality & Catering

This unit introduces students to the WJEC food course.

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.

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	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. Also discuss about high risks food and what they are. • Activity 3 is watch a video on danger zone, then in booklets fill out the temperature diagram with the correct temperatures placed on it. • Students will look at the conditions of which bacteria needs to grow and multiply. 	<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	To create Sweet & sour chicken practical lesson following a method.	<ul style="list-style-type: none"> • To create Sweet & sour chicken dish, by using the correct knife skills, correct equipment e.g chopping boards and using the correct method. 	Power point recipe/method	Equipment :- Green/red chopping boards, vegetable peelers, knives and large frying pans.

3	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"> • DINT recap on fridge storage and temperatures of the fridge/freezer. • Cross contamination, food that can cause ill health (Bacteria) and how to prevent cross contamination from happening. • Learn the different types of bacteria, symptoms. 	Power point, booklet	<p>Food safety video of food being prepared and the problems that could occur with bacteria.</p> <p>A3 Laminated bacteria sheets for research carousel.</p>
4	Learning about contaminates in food Haccp principles, how they get into food, and what dangers they present.	<ul style="list-style-type: none"> • DINT name items of high risks food, & conditions bacteria needs to grow. • Hazards kitchen signs that students might see in a working catering kitchen. • Looking at contaminates in detail, physical, biological and chemical, how they get into food, and why they are unsafe. • Looking at personal and food safety on how to prevent contaminates enter food. 	Power point, Booklet	Video on how contaminates can enter food.
5	To create a kebab and dipping sauce.	<ul style="list-style-type: none"> • To use good knife skills and cut up meat into even sizes ready for the skewers to add vegetables. • To make a dipping sauce for the kebab 	Power point, recipe/method	Equipment – Green/red chopping boards, knives, baking trays & bowls.
6	Learning how to write a time plan with the correct method for Chocolate muffins Looking at Allergens and intolerances.	<ul style="list-style-type: none"> • DINT Name a biological, physical and chemical contaminate • Writing a time plan for Chocolate muffins, getting the correct order of process for the recipe and including any Quality control points • What are allergens and intolerances. • Know the 14 types of allergens recognised by hospital & catering industry. 	Power point, booklet and blank time plan.	Videos on allergens and how to keep food safe. Quality control point sheets

		<ul style="list-style-type: none"> • How to keep food safe and prevent cross-contamination of allergens to other foods. 		
7	To create Chocolate muffins practical	<ul style="list-style-type: none"> • To create Chocolate muffins using their own time plans. 	Recipe/method power point	Equipment – cake cases, tray, oven gloves, bowls, scales and jug.
8	Environmental Health Office lesson	<ul style="list-style-type: none"> • DINT – Large/small equipment that is used in Hospitality & Catering establishments • To find out what an Environmental Health Officer does? • Their roles and responsibilities. • How an EHO officer checks for food establishment when they are preparing, cooking and serving food to customers. 	Power point, booklet	Videos on inspections that EHO have done.
9	To create scone base pizza	<ul style="list-style-type: none"> • To create a scone dough using air and milk as the raising agent 	Power point, recipe/method.	Equipment :- Bowls, jug, pastry cutters, baking tray, flour shakes, rolling pins, Cooling racks and oven gloves.
10	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"> • DINT – What does a EHO officer look for in an inspection? • The students are learning about the hierarchy of the kitchen, The kitchen brigade. • They are learning about the roles and responsibility of different chef's. • How the kitchen is run, into an effective machine, with everyone working as a team. 	Power point, booklet	
11	Demonstration on how to make Macaroni cheese, with a roux sauce.	<ul style="list-style-type: none"> • DINT – Name of a chef and some jobs that chef does. • Students are to watch the demonstration on how to make a roux sauce without lump's and to use the sauce to make macaroni cheese. 	Power point, booklet	Time plans and quality control point sheets

		<ul style="list-style-type: none"> • Students will write down the method into a time plan, and will add any quality control points. • Some knowledge questions in their booklets to test their knowledge on what has been taught. 		
12	Practical Assessment of Macaroni cheese	<ul style="list-style-type: none"> • Teacher to observe the students' performance on how well they can follow a recipe/method that they have written out. • Checking for the right equipment being used. • That they sauce has been made correctly, to a good consistency. 	Students own time plan.	Equipment – saucepans, kettles, grater, wooden spoon

