

## **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 <b>practical</b> skills and <b>knowledge</b> that students will learn and <b>apply</b> to the practical lessons. We will be doing practical food lessons to equip the students with skills of how to <b>produce a dish</b> .			This unit 2 allows the students to have a better <b>understanding</b> 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 <b>knowledge</b> of food storage and food illness. We will be doing <b>practical</b> 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: <b>Understanding</b> the environment in which hospitality & catering provision operates & practical food preparation and cooking skills.	Unit 1 LO3: <b>Understand</b> how hospitality & Catering provision meets health & safety requirements & practical food preparation and cooking skills.	Unit 2 practice coursework project & <b>practical</b> food preparation and cooking skills.
11	Unit 2 practice coursework & <b>practical</b> 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

<b>Year 10</b>	<b>Unit 1: The hospitality and catering industry – 40% final mark</b>	<b>No of Lessons:</b>
<b>Overview/Intent</b>	<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 1<sup>st</sup>.</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>	
<b>Assessment</b>	<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 <b>practical</b> aspect where students will need to independently prepare and cook their chosen dish.</p>	

<p><b><u>Essential Knowledge (what must students know):</u></b></p> <p>LO4: Know how food can cause ill health</p>	<p><b><u>Essential Skills (what must students be able to demonstrate):</u></b></p> <p><b>Students will be able to:</b></p> <p>AC4.1 <b>describe</b> food related causes of ill health</p> <p>AC4.2 <b>describe</b> the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 <b>describe</b> food safety legislation</p> <p>AC4.4 <b>describe</b> common types of food poisoning</p>	<p><b>Lessons:</b></p> <table border="1"> <tr> <td>02 September 2024</td> <td></td> <td></td> </tr> <tr> <td>09 September 2024</td> <td>Intro to course –Expectations &amp; H&amp;S in the kitchen</td> <td>Smoothie Juicing chopping, peeling, trimming, deseeding</td> </tr> <tr> <td>16 September 2024</td> <td>Intro to unit 4 How food can cause ill Health</td> <td></td> </tr> <tr> <td>23 September 2024</td> <td>Unit 4: How food can cause ill Health</td> <td>Cauliflower &amp; Broccoli Cheese, roux sauce</td> </tr> <tr> <td>30 September 2024</td> <td>Unit 4: How food can cause ill Health</td> <td></td> </tr> <tr> <td>07 October 2024</td> <td>Unit 4: How food can cause ill Health</td> <td>sausage rolls - rubbing in, laminating, folding, crimping, rolling</td> </tr> <tr> <td>14 October 2024</td> <td>Unit 4: How food can cause ill Health</td> <td></td> </tr> <tr> <td>21 October 2024</td> <td>Exam style questions based on unit 4</td> <td>garlic bread - melting &amp; proving &amp; kneading chopping, peeling sieving, slicing</td> </tr> <tr> <td>04 November 2024</td> <td>misconceptions from assessment</td> <td></td> </tr> <tr> <td>11 November 2024</td> <td>Unit 4: How food can cause ill Health</td> <td>Crumble &amp; custard</td> </tr> <tr> <td>18 November 2024</td> <td>Unit 4: How food can cause ill Health</td> <td></td> </tr> <tr> <td>25 November 2024</td> <td>Unit 4: How food can cause ill Health</td> <td>Chocolate log - Beating, Sieving, whisking, rolling, decorating</td> </tr> <tr> <td>02 December 2024</td> <td>Unit 4: How food can cause ill Health</td> <td></td> </tr> <tr> <td>09 December 2024</td> <td>Unit 4: How food can cause ill Health</td> <td>Mince pies</td> </tr> <tr> <td>16 December 2024</td> <td>Unit 4: How food can cause ill Health</td> <td></td> </tr> </table>	02 September 2024			09 September 2024	Intro to course –Expectations & H&S in the kitchen	Smoothie Juicing chopping, peeling, trimming, deseeding	16 September 2024	Intro to unit 4 How food can cause ill Health		23 September 2024	Unit 4: How food can cause ill Health	Cauliflower & Broccoli Cheese, roux sauce	30 September 2024	Unit 4: How food can cause ill Health		07 October 2024	Unit 4: How food can cause ill Health	sausage rolls - rubbing in, laminating, folding, crimping, rolling	14 October 2024	Unit 4: How food can cause ill Health		21 October 2024	Exam style questions based on unit 4	garlic bread - melting & proving & kneading chopping, peeling sieving, slicing	04 November 2024	misconceptions from assessment		11 November 2024	Unit 4: How food can cause ill Health	Crumble & custard	18 November 2024	Unit 4: How food can cause ill Health		25 November 2024	Unit 4: How food can cause ill Health	Chocolate log - Beating, Sieving, whisking, rolling, decorating	02 December 2024	Unit 4: How food can cause ill Health		09 December 2024	Unit 4: How food can cause ill Health	Mince pies	16 December 2024	Unit 4: How food can cause ill Health	
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<p>LO1: <b>Understand</b> the environment in which hospitality and catering providers operate</p>	<p>AC4.5 <b>describe</b> the symptoms of food induced ill health</p> <p>AC1.1 <b>describe</b> the structure of the hospitality and catering industry</p> <p>AC1.2 <b>analyse</b> job requirements within the hospitality and catering industry</p> <p>AC1.3 <b>describe</b> working conditions of different job roles across the hospitality and catering industry</p> <p>AC1.4 <b>explain</b> factors affecting the success of hospitality and catering providers</p>	<table border="1"> <tr> <td>06 January 2024</td> <td>Unit 1: Understanding The environment in which Hospitality &amp; Catering providers operate</td> <td>Moyo &amp; coldslaw &amp; wedges - shredding, whisking, weighing,</td> </tr> <tr> <td>13 January 2025</td> <td>Unit 1: Understanding The environment in which Hospitality &amp; Catering providers operate</td> <td></td> </tr> <tr> <td>20 January 2025</td> <td>Unit 1: Understanding The environment in which Hospitality &amp; 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<p>LO2 <b>Understand</b> how hospitality and catering provisions operate</p>	<p>AC2.1 <b>describe</b> the operation of the kitchen</p> <p>AC2.2 <b>describe</b> the operation of front of house</p> <p>AC2.3 <b>explain</b> how hospitality and catering provision meet customer requirements</p>																																																																																		
<p>LO3 <b>Understand</b> how hospitality and catering provision meets health and safety requirements</p>	<p>AC3.1 <b>describe</b> personal safety responsibilities in the workplace</p> <p>AC3.2 <b>identify</b> risks to personal safety in hospitality and catering</p> <p>AC3.3 recommend personal safety control measures for hospitality and catering provision</p>																																																																																		
<p>LO5 Be able to propose a hospitality and catering</p>	<p>AC5.1 <b>review options</b> for hospitality and catering provision</p>																																																																																		

<p>provision to meet specific requirements</p>	<p>AC5.2 <b>recommend options</b> for hospitality provision</p>	
<p><b>Careers Links:</b> Looking at job roles within the Hospitality &amp; Catering Industry along with different Hospitality &amp; catering provisions.</p>	<p><b>Enrichment:</b></p>	<p><b>My Personal Best</b> This is me – Self management, self-motivation and Responsibility. Thinking me – <b>Creativity</b> and <b>evaluation</b>. Social me – Active listening and collaboration.</p>

<p><b>Hospitality &amp; Catering : Medium Term Overview</b></p>			
<p><b>Year 11</b></p>		<p><b>Unit 2:</b> Hospitality and catering in action – 60% final mark</p>	<p><b>No of Lessons:</b></p>
<p><b>Overview/Intent</b></p>	<p>Chefs and nutritionists are involved in the preparation of menus and reviewing how preparation and presentation methods affect nutritional values. Food on a menu needs to meet the nutritional needs of the customer and be prepared, cooked and served in a certain way to ensure customer appeal and standards are maintained in any establishment; thus food safety and meeting nutritional needs must be the focus of all planning and activities. In this unit learners will gain <b>knowledge and understanding</b> of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to <b>prepare, cook and present dishes</b>. They will also learn how to <b>review</b> their work effectively.</p>		
<p><b>Assessment</b></p>	<p>Over this year students will be aiming to complete their Unit 2 coursework project answering a brief which is set by the exam board each academic year. This will be in the form of a 12 hour timed piece of coursework including a 3 hour practical examination where students will demonstrate their practical culinary skills in the kitchen by planning, preparing and cooking a 2 course meal. This is worth 60% of their final mark.</p>		

There are also mock examinations in place and the final summer examination which is worth 60% of their final mark.

**Essential Knowledge (what must students know):**

- 2.1 The importance of nutrition
- 2.2 Menu planning
- 2.3 The skills and techniques of preparation, cooking and presentation of dishes
- 2.4 Evaluating cooking skills

**Essential Skills (what must students be able to demonstrate):**  
**Students will be able to:**

This unit is synoptic and draws upon the knowledge gained in Unit 1. Learners will need to **apply knowledge** gained in the following topic areas in order to be able to complete this assessment:

- the operation of the front and back of house
- hospitality and catering provision to meet specific requirements
- health and safety in hospitality and catering provision
- food safety
- Preventative control measures of food-induced ill health.

**The importance of nutrition**  
 Learners should **know and understand** the function of the following nutrients and have an **awareness** of the need for a balanced/varied diet:  
 Macro-nutrients & Micro-nutrients

Learners should be able to **apply** their knowledge of nutrition to:  
 Different life-stages:

- adults; early, middle, late (elderly)
- Children; babies, toddlers, teenagers.
  - Special dietary needs for individuals who require special diets for various reasons

Learners should **know and understand** how the following cooking methods impact on nutritional value:

- boiling
- frying
- grilling
- poaching

**Lessons:**

02 September 2024	Coursework unit - intro to the brief
09 September 2024	LO1.1 Unit 2 Booklet - functions of nutrients in the body.
16 September 2024	LO1.1 Unit 2 Booklet - functions of nutrients in the body.
23 September 2024	LO1.1 type up for trial
30 September 2024	LO1.2 Unit 2 Compare the nutritional needs of specific groups
07 October 2024	LO1.2 Unit 2 Compare the nutritional needs of specific groups
14 October 2024	LO1.2 Type up
21 October 2024	LO1.3 Unit 2 - explain the characteristics of unsatisfactory nutritional intake
04 November 2024	LO1.3 Unit 2 - explain the characteristics of unsatisfactory nutritional intake
11 November 2024	LO1.3 Type up
18 November 2024	LO1.4 Unit 4 explain how cooking methods impact on nutritional value
25 November 2024	LO1.4 Unit 4 explain how cooking methods impact on nutritional value
02 December 2024	LO1.4 type up
09 December 2024	complete all type ups
16 December 2024	complete all type ups
06 January 2024	Unit 2 NEA
13 January 2025	Unit 2 NEA
20 January 2025	Unit 2 NEA

- roasting
- steaming
- baking
- stir-frying.

**Factors affecting menu planning**

Learners should be **aware** of the following factors when planning menus:

- cost
- portion control
- balanced diets/current nutritional advice
- time of day
- clients/customers.

**How to prepare and make dishes**

Learners should be able to identify types of skills and skill levels when selecting dishes to produce. Learners should know and understand that some dishes require the use of more complex, skills than other dishes. Learners should be able to demonstrate a range of the following food preparation and cooking techniques for the production of dishes. The preparation and cooking techniques are categorised as follows:

**Basic\* Medium\*\* Complex\*\*\***

**Presentation techniques**

Learners should **know and understand** the importance of using the following appropriate presentation techniques during the production of dishes:

Presentation techniques:

- **creativity**
- garnish and decoration
- portion control
- Accompaniments.

20 January 2025	Unit 2 NEA
27 January 2025	Unit 2 NEA
03 February 2025	Unit 2 NEA
10 February 2025	Unit 2 NEA
24 February 2025	Unit 2 NEA
03 March 2025	Unit 2 NEA
10 March 2025	Unit 2 NEA
17 March 2025	Unit 2 NEA
24 March 2025	Unit 2 NEA
31 March 2025	Revision exam
07 April 2025	Revision exam
28 April 2025	Revision exam
05 May 2025	Revision exam
12 May 2025	Revision exam
19 May 2025	Revision exam
	Revision exam
02 June 2025	Revision exam

	<p><b>Food safety practices</b> Learners should know, understand and be able to demonstrate how to work safely, follow correct personal and food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities.</p> <p><b>Reviewing of dishes</b> Learners should be able to provide a brief <b>review</b> of their planning, preparation and cooking; <b>highlighting areas of success and of potential further development</b>. Areas to consider:</p> <ul style="list-style-type: none"><li>• dish production</li><li>• dish selection</li><li>• health and safety</li><li>• hygiene</li><li>• improvements</li><li>• organoleptic</li><li>• presentation</li><li>• waste</li></ul> <p><b>Reviewing own performance</b> Learners should be able to identify <b>personal strengths and weaknesses</b> relating to:</p> <ul style="list-style-type: none"><li>• decision making</li><li>• organisation</li><li>• planning – including the <b>advantages and disadvantages</b> of chosen options and how they meet specific needs</li><li>• Time management.</li></ul>	
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