



## KS4 Hospitality and Catering– Curriculum in detail

	<b>AUTUMN TERM</b>	<b>SPRING TERM</b>	<b>SUMMER TERM</b>
<b>Hospitality and Catering</b>	Students will be introduced to the course and grading system.	Students will look at hygiene and food safety. This includes knowledge of the common strains of bacteria and what kind of illness they elicit.	Students will be learning about the hospitality industry and study the different type of provisions and they will analyse client needs.
<b>Year 10</b>	<p>Look at Macronutrients in depth. Protein, Carbohydrates and Fats. Their role in the Eatwell guide and how to identify the nutrients within dishes.</p> <p>Students will also look at micronutrients in detail and how they affect the diet at different life stages.</p> <p>Students will study different methods of cooking and their effects on nutrient content of a dish.</p> <p><b>Practicals:</b></p> <ul style="list-style-type: none"> <li>• <b>English Breakfast:</b> to establish a baseline for practical skills.</li> <li>• <b>Knife Skills:</b> students will be practising different knife cuts on a range of root vegetables.</li> <li>• <b>Bread Rolls:</b> students will be using accurate measurements, proving</li> </ul>	<p>Students look at the signs and symptoms of food poisoning and what measures are needed to prevent contamination.</p> <p>Students will also look into the role of the Environmental Health officer and various careers within the hospitality and Catering industry.</p> <p>Students will also be supported through their first mock written exam.</p> <p><b>Practicals:</b></p> <ul style="list-style-type: none"> <li>• <b>Deboning a chicken:</b> Student will be expected to butcher a chicken into portions and store the pieces for later use.</li> <li>• <b>Pastry:</b> Students make pastry from scratch and make chicken filling</li> </ul>	<p>They will be looking at the finances and marketing of restaurants and hotels.</p> <p>Students will look at employment and safety laws that pertain to the hospitality and catering industry.</p> <p>Students will also get an opportunity to experience a NEA practical where they will choose two dishes and accompaniments to make during three and a half hours.</p> <p>Practicals:</p> <ul style="list-style-type: none"> <li>• <b>Lasagna:</b> Making a bechamel sauce, pasta from scratch and cook a lasagne. Present with accompaniments.</li> </ul>

	<p>techniques, shaping to make bread rolls.</p> <ul style="list-style-type: none"> <li>• <b>Pasta:</b> students make pasta from scratch, looking at elasticity or dough, the importance of resting and shaping for a successful pasta.</li> <li>• <b>Pizza:</b> students make a base dough, stretch and create toppings. Looking at dextrinisation.</li> <li>• <b>Burger:</b> students get to choose a protein to use and make the patty from scratch.</li> </ul>	<p>from the leftovers from their deboning task.</p> <ul style="list-style-type: none"> <li>• <b>Chicken wings:</b> Using the wing pieces and panne technique, students will create their own flavour crumb and deep fat fry their chicken wings.</li> <li>• <b>Knife Skills:</b> Refresher on different knife cuts with coleslaw ingredients and make a mayonnaise from scratch.</li> <li>• <b>Panna Cotta:</b> Students use a gelling technique to make and present a dessert.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Seafood:</b> Cooking white fish and a velouté sauce. Present with accompaniments.</li> <li>• <b>Sticky Toffee Pudding:</b> A dessert with an accompanying sauce.</li> </ul>
<b>Year 11</b>	<p>Students will be revising macro and micronutrients and have refresher practicals - similar to the start of year 10 with a focus on clean presentation and execution.</p> <p>Students receive their Mock Unit 2 and prepare for it until the Mock practical. Dates vary in November. Students sit a written exam. Provisional grades given out before Christmas.</p>	<p>Students will be given their live NEA task. This must be undertaken in 12 consecutive hours.</p> <p>Theory sessions will be based on Hospitality and Catering industry revision:</p> <ul style="list-style-type: none"> <li>• Employment and safety laws</li> <li>• Types of provision</li> <li>• The Environmental Officer</li> <li>• Client needs</li> <li>• Finance and Marketing</li> </ul>	<p>All lessons will focus on revision for final written exam.</p>