

Curriculum Map

Curriculum Overview				
Year 7	Year 8	Year 9	Year 10	Year 11
<p>In Y7 students build on the skills and knowledge developed in Primary School. Our 'Healthy Start' rotation introduces students to ingredients, cooking and baking methods and managing themselves in preparing and understanding food.</p> <p>Students learn to understand the importance of food safety, personal hygiene and using a wide variety of equipment safely and accurately to produce their own food to cook a repertoire of healthy dishes and dishes to be eaten as a treat, learning how to lead a healthy, balanced lifestyle.</p>	<p>In Y8 Students will continue to develop the skills needed to demonstrate knowledge of health and safety and a range of practical skills when cooking increasing independence. They will be able to identify the equipment used when cooking more independently and employ safety rules and time management skills throughout their practical work.</p> <p>Students will continue to deepen their understanding of the Eatwell Guide and why it is important to eat a balanced diet whilst deepening their knowledge regarding nutrition and the function of nutrients in the body.</p> <p>Students will begin to understand the reasons behind food choice, including religion, allergies, different dietary requirements, fairtrade and seasonality.</p>	<p>In Y9 students will continue to develop the skills needed to demonstrate knowledge of health and safety and a range of practical skills when cooking and cement previous skills learned.</p> <p>Hygiene knowledge will be revised, and input deepened to link more closely with UNIT 1 of The Hospitality and Catering exam LO4.</p> <p>Students will have more independence and choice surrounding their practical tasks as time plans are introduced to link with UNIT 2 in Hospitality and Catering.</p> <p>Students will continue to deepen their knowledge of the hospitality and catering environment whilst planning an independent street food project incorporating knowledge surrounding specialist equipment, presentation skills, sustainable packaging, reasons for menu choice, nutrition and different dietary requirements.</p>	<p>BOARD - WJEC COURSE - HOSPITALITY AND CATERING LEVEL 1/2</p> <p>The course aims to enable students to gain a good foundation of knowledge, understanding and the skills that are required by the Hospitality and Catering industry. Students will have the opportunity to develop a variety of skills, including food preparation and cooking skills, organisation, time management, planning, communication and problem solving.</p> <p>The course is made up of two units:</p> <p>Unit 2: Year 10 into the Autumn term of Year 11- Hospitality and Catering in action. NEA based internal assessment, including 3 hour practical exam - 60%.</p>	<p>BOARD - WJEC COURSE - HOSPITALITY AND CATERING LEVEL 1/2</p> <p>The course aims to enable students to gain a good foundation of knowledge, understanding and the skills that are required by the Hospitality and Catering industry. Students will have the opportunity to develop a variety of skills, including food preparation and cooking skills, organisation, time management, planning, communication and problem solving.</p> <p>The course is made up of two units:</p> <p>Unit 1: Year 11 - The Hospitality and Catering Industry. Theory and Practical based. Externally assessed with written or e-assessed theory exam - 40%</p>

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Curriculum Topic Sequencing				
Year 7	Year 8	Year 9	Year 10	Year 11
<p>Healthy Lifestyles Theory</p> <ul style="list-style-type: none"> Introduction and food hygiene Health and safety Knives and equipment Equipment, weighing and measuring. Eatwell guide Labelling Commodities Introduction to nutrients and the energy balance Balanced diets Sensory analysis Special dietary needs The danger zone Reason for choice – religion, food related ill health <p>Practical</p> <ul style="list-style-type: none"> Fruit salad Overnight oats/granola Lunchbox salad Pitta Pizza 	<p>World Foods Theory</p> <ul style="list-style-type: none"> Introduction to rotation, nutrition and the Eatwell guide. Food Safety HACCP Nutritional needs of different age groups Diet and health Religion Seasonality Planning for context Food processing Fairtrade World foods <p>Independent world food project</p> <ul style="list-style-type: none"> Research skills Choosing a dish Plan for making Evaluation <p>Practical</p> <ul style="list-style-type: none"> Fruity muffins Bolognaise Crumble 	<p>Street Food</p> <ul style="list-style-type: none"> Introduction to rotation, nutrition and the Eatwell guide. Tots to teens – dietary requirements. Labelling Food and the environment <p>Independent street food project</p> <ul style="list-style-type: none"> Proposing dishes Hygiene, health and safety and the EHO. How my dishes meet customer needs. Presentation – Egg Challenge Costing a recipe Time plans Evaluation <p>Practical</p> <ul style="list-style-type: none"> Decorative focaccia bread Fresh pasta (ravioli) Shortcrust pastry – quiche 	<p>Taught during weekly practical lessons - 2.3 The skills and techniques of preparation, cooking and presentation of dishes.</p> <ul style="list-style-type: none"> 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices <p>Autmn Term 1 Unit 1</p> <p>1.3 Health and safety in hospitality and catering</p> <ul style="list-style-type: none"> 1.3.2 Food safety <p>1.4 Food Safety in Hospitality and Catering</p> <ul style="list-style-type: none"> 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 	<p>Autumn Term 1 Unit 2</p> <p>RECAP 2.1 The importance of nutrition</p> <ul style="list-style-type: none"> 2.1.1 Understanding the importance of nutrition <p>Start unit 2 NEA</p> <p>Autumn Term 2</p> <p>Complete NEA</p> <p>RECAP 1.4 Food Safety in Hospitality and Catering</p> <ul style="list-style-type: none"> Food safety and hygiene certificate <p>1.3 Health and safety in hospitality and catering</p> <ul style="list-style-type: none"> 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food safety <p>End of term assessment – managing health and safety risks</p> <p>Spring Term 1</p>

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<ul style="list-style-type: none"> • Chickpea curry • Oat cookies • Pasta bake • Flapjack • Pizza pinwheels • Goujons • Koftas • Scones • Lemon drizzle cupcakes • Shortbread • Reduction sauce 	<ul style="list-style-type: none"> • Fajitas • Pizza • Jam tarts • Macaroni cheese • Chocolate chip cookies • Vegetable chilli • Egg fried rice • Pineapple upside down cake • 2 x Free choice world food dishes 	<ul style="list-style-type: none"> • Cornflake tart • Swiss roll • Puff pastry • Sausage rolls • Choux buns • Lasagne • Stir fry • Millionaires shortbread • 3 x Free choice street food dishes 	<ul style="list-style-type: none"> • 1.4.4 The Environmental Health Officer (EHO) <p><i>End of term assessment – High risk practical</i></p> <p>Autumn Term 2 Unit 2</p> <p>2.1 The importance of nutrition</p> <ul style="list-style-type: none"> • 2.1.1 Understanding the importance of nutrition <p><i>End of term assessment - Adapting a recipe to lower fat practical.</i></p> <p>Spring Term 1 Unit 2</p> <ul style="list-style-type: none"> • 2.1 Understanding the importance of nutrition. • 2.1.2 How cooking methods can impact on nutritional value. <p><i>End of term assessment – cooking methods practical.</i></p> <p>Spring Term 1 Unit 2</p> <p>2.2 Menu planning</p>	<p>1.1 Hospitality and catering provision</p> <ul style="list-style-type: none"> • 1.1.1 Hospitality and catering providers • 1.1.2 Working in the hospitality and catering industry • 1.1.3 Working conditions in the hospitality and catering industry • 1.1.4 Contributing factors to the success of hospitality and catering provision <p><i>End of term assessment – a recipe for success</i></p> <p>Spring Term 2</p> <p>1.2 How hospitality and catering provisions operate</p> <ul style="list-style-type: none"> • 1.2.1 The operation of the front and back of house • 1.2.2 Customer requirements in hospitality and catering • 1.2.3 Hospitality and catering provision to meet specific requirements
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