

Hospitality and Catering Curriculum Intent

Hospitality and Catering in The Kingsway School will equip students with the knowledge, understanding and skills required for them to progress to employment in this vocational sector that is a significant source of employment in the locality. Our intent is to provide an ambitious and knowledge rich curriculum which enables all students to live physically and mentally healthy lives. Our vision is to create a culture where students develop a love of cooking a range of multicultural, nutritious dishes which stays with them through life. To support students to be socially mobile and prepare them to access and transition to further education and into the workforce. The course will encourage students to have knowledge of issues related to nutrition and food safety and how they affect successful hospitality and catering operations. They will also develop some food preparation and cooking skills as well as important transferable skills of problem-solving, organisation and time management, planning and communication essential in the workplace. Through hospitality and catering, students will:

- Understand and explore a range of job roles within the hospitality and catering industries to develop a range of transferable skills.
- Demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment
- Develop knowledge and understanding of the nutritional content of food and drinks understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
- Understand the economic, environmental, ethical, and socio-cultural influences on food availability, production processes, and diet and health choices
- Demonstrate knowledge and understanding of nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food

We teach the WJEC Hospitality and Catering Level 1/2 Award, this vocational qualification focuses on 'learning through doing.'

Subject: Year 10 Hospitality and Catering

Year 10 Curriculum Intent:

Each of the units of the WJEC Level 1/2 Award in Hospitality and Catering has been designed so that knowledge, skills and understanding are developed through tasks that have many of the characteristics of real work in the sector. Each unit has what is referred to as an applied purpose, which acts as a focus for the learning in the unit. They have been devised around the concept of a 'plan, do, review' approach so that students take part in practical activities in different contexts in order to learn the related theories. This approach mirrors many work related activities in the hospitality and catering sector and also provides for learning in a range of contexts. As such, the qualification provides learners with a broad appreciation of work in the hospitality and catering sector and wider opportunities for progression into further education, employment or training. This approach also enables students to learn in such a way that they develop:

- Skills required for independent learning and development
- A range of generic and transferable skills
- The ability to solve problems
- The skills of project based research, development and presentation
- The fundamental ability to work alongside other professionals, in a professional environment

	Scheme 1: The Importance of Nutrition	Scheme 2: Menu Planning	Scheme 3: The skills and techniques of preparation, cooking and presentation of dishes	Scheme 4: Evaluating Cooking Skills
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Acquire	Function and source of ingredients. The effect of cooking on nutrients Dietary requirements of a range of life stages and special diets	Factors when planning menus: • cost • portion control • balanced diets/current nutritional advice • time of day • clients/customers • equipment available • skills of chef • time available • type of provision • organoleptic qualities	• How to prepare and make dishes • Presentation techniques • Food safety practices	How to review their planning, preparation and cooking, considering; • dish production • dish selection • health and safety • hygiene • improvements • organoleptic • presentation • waste
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Apply	Analysis of the brief resulting in a fully considered recommendation of dishes with detailed and effective assessment of how each dish meets the nutritional needs of the two types of customers	Effective analysis and evaluation of the factors that affected their choice of NEA dishes by: • fully considering how each relevant factor affected their choice of dishes • clearly demonstrating the decision making process for the choice of each dish. • Application of knowledge and understanding of production planning, resulting in a fully developed plan which: • is sequenced with accurate timings, and detailed instruction for mise en place, cooking, cooling, hot holding, serving and storage • incorporates highly effective contingencies for all situations • provides a detailed and effective commodity list with quantities. • detailed and effective consideration with regards to health, safety and hygiene, and quality points		Highlight areas of success and of potential further development identify personal strengths and weaknesses relating to: • decision making • organisation • planning – including the advantages and disadvantages of chosen options and how they meet specific needs • time management.
Vocabulary	Macronutrients, micronutrients, HBV, LBV proteins. simple and complex carbohydrates, trans, saturated and unsaturated fats, Non-Starch polysaccharide (NSP), Vegan, Lacto-ovo- vegetarian, Coeliac disease, Lactose intolerance, Basal metabolic rate (BMR)	Provision, contingency, dovetail, mise en place	Brunoise, chiffonade, julienne, emulsifying, laminating, kneading, blind baking, roux, commodities, saute, blanch, garnish, portion control, accompaniments	Organoleptic, sensory analysis

Assessment	Unit 1 NEA: 60% weighting
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Subject: Year 11 Hospitality and Catering				
Year 11 Curriculum Intent: This structure has been designed to develop in learners the knowledge and understanding related to a range of hospitality and catering providers. How they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification. Students will have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.				
	Scheme 1: Hospitality and Catering Provision	Scheme 2: Working in the Hospitality and Catering Industry	Scheme 3: Health and Safety in the Hospitality and Catering Industry	Scheme 4: Food Safety in Hospitality and Catering
Acquire	- Hospitality and catering providers - Working in the hospitality and catering industry - Working conditions in the hospitality and catering industry - Contributing factors to the success of hospitality and catering provision	- The operation of the front and back of house - Customer requirements in hospitality and catering - Hospitality and catering provision to meet specific requirements	- Health and safety in hospitality and catering provision - Food Safety	Food related causes of ill health - Symptoms and signs of food-induced ill health - Preventative control measures of food-induced ill health - The Environmental Health Officer (EHO)
Apply	Know and understand the two types of hospitality and catering provision; commercial and non-commercial and organise them into residential and non-residential. Identify the types of service and standards and ratings within these provisions. Evaluate employment roles and responsibilities stating the required personal attributes and qualifications. State the employment contracts remuneration and benefits for each job role. Learners should know and understand the basic costs incurred within the hospitality and catering industry and analyse contributing factors to the success of hospitality and catering	Know and understand the operational requirements of the workflow of the front of house and the catering kitchen Learners will identify large and small scale, powered and non powered equipment within catering provision/kitchens. Learners should identify the documentation and administration requirements used in a catering kitchen and the typical dress code requirements for front and back of house establishments. Evaluate customer requirements in hospitality and catering and explain how provisions meets the requirements of customer needs	Explain the responsibilities for personal safety in the workplace of employers and of employees in relation to current legislation. Identify the importance of and be able to complete accident forms and risk assessments. Know that employers are responsible for the health and safety training needs of all staff. Identify any critical control points and ensure that risks are removed or reduced to safe levels. Decide on what actions to take if something goes wrong. Complete a HACCP document.	Identify that ill health could be caused by allergies, bacteria, chemicals, intolerances. Explain the causes of food poisoning, common allergen and intolerance causes. State the symptoms and preventative measures. Identify visible and non visible symptoms of poisoning, allergies and intolerances. Explain the control measures to prevent food-induced ill health including cross contamination, correct temperature in delivery, storage, preparation and service and physical contamination.

	provision	(catering, equipment, accommodation), customer rights and inclusion (disability) and equality.		Understand the role of the Environmental Health Officer (EHO) and describe their role within the legislations relating to how food causes ill health.
Vocabulary	Gueridon service, commercial/ non-commercial, residential/non-residential, remuneration, personal attributes	Chef de partie, sous chef, sommelier, plongeur	Hazard analysis critical control point (HACCP), Cross-contamination,	Salmonella, E Coli, campylobacter, Listeria, Staphylococcus Aureus, Anaphylaxis, Environmental Food Officer (EHO)
Assessment	Milestone 1 Unit 1 Written Exam	Milestone 2 Unit 1 Written Exam	Milestone 3 Unit 1 Written Exam	Milestone 4 Unit 1 Written Exam