

Hospitality and Catering curriculum overview

Year 10

This is a new and exciting practical course starting at Blatch in September 2022. In this qualification students will learn all elements of preparation, cooking and presentation of nutritional dishes. This course is designed around the concept of plan, do, review approach so that the students take part in practical activities in different contexts in order to learn the related theories.

In Year 10 we look at the types of establishments that provide hospitality and catering services, Job roles within the establishments and how a kitchen brigade works. The students will study about how food poisoning can be prevented, as well as the laws surrounding food safety including the role of an Environmental Health Officer.

Students will learn how cooking methods can impact nutritional value as well as menu planning. Interlinked with this are practical cooking lessons creating nutritional balanced food focus will be understanding the importance of nutrition.

Throughout year 10 the practical skill element will gradually be built up. This will start with teacher-led demonstrations with students making the dish the following lesson. We start by making breadstick and hummus, cinnamon rolls and lasagne. As the year progresses they learn how to debone a chicken and turn it into 3 dishes as well as filleting a fish. To help students create dishes we encourage them to find their own recipes around the theme given so ask that they supply their own ingredients. This gives them the freedom to push themselves and be creative with their dishes. Every dish will be photographed and graded and put in a portfolio that can be referred to in year 11 when creating the dishes for their NEA2.

Year 11

Year 11 is about bringing everything together that has been learnt in year 10 and putting it into practice.

At the beginning of Year 11 food students are tasked with recapping, refreshing and renewing their theory knowledge. This revision is vital for successful exam preparation. Students are given personalised learning checklists to identify strengths but also weaknesses to focus on. Theory notes from Year 10 are used along with exam board specific revision textbooks. Memory recall strategies, such as dual coding, are used to ensure high quality revision is undertaken.

The written exam will be in January. Throughout the revision period there will be relevant practical lessons focusing on presentation techniques and food safety.

In the spring term students will look at how to create menus for different dietary needs focusing on portion sizes, cost and nutritionally balanced menus. They will learn how to dovetail timeplans ready for the NEA2. The focus will then be on the NEA2. This is where the students take all the knowledge from year 10 and put it into planning and creating a

nutritious menu around a scenario that is given by the exam board. They will show their menu planning skills, their knowledge of the importance of nutrition whilst creating 2 dishes in a set time. This will be completed and submitted by May.