

FOOD: Curriculum Overview Key Stage 4

Level 1 and 2: Hospitality and Catering



Food and Nutrition Year 11	Autumn UNIT 1	Autumn UNIT 2	Spring UNIT 1	Spring UNIT 2	Summer UNIT 1	Summer UNIT 2
Topic/Unit to be studied	<ul style="list-style-type: none"> -Understand environment providers operate in -Understand how Hospitality and Catering providers operate -How provision meets health and safety requirements 	Planning and preparation, cooking and serving of a three course meal with specific target group or catering outlet	Completion of subject content not yet covered	<ul style="list-style-type: none"> -Task to complete for exam assessment -BRIEF given to students 	Exam preparation	Exams
Subject Content Outline	Visits to: <ul style="list-style-type: none"> -local hotels -Restaurants -Food suppliers -Event services Speakers: <ul style="list-style-type: none"> -Hotel management -Event organisers -Wedding planners -Food suppliers -Health and safety executives from local industry 	<ul style="list-style-type: none"> -Complete a portfolio of evidence to back up choice of dishes made with reference to specific nutritional needs of target group -Include environmental issues and food safety -Show accompaniments and presentation skills -Include Meat/poultry/fish/vegetarian alternatives Eggs and dairy produce Cereals/rice/pasta and flour Fruit and vegetables 	<ul style="list-style-type: none"> -Exam preparation -Completing previous papers and exam techniques -Formative feedback given Project 1 and 2 	Studying example materials Completion of assessment	Revision of all subject content completed	Exams

Aims/Assessment Objectives	<p>Pupils to understand and apply the principles of nutrition and health. Pupils cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet. Pupils become competent in a range of cooking methods. They understand the source, seasonality and characteristics of a broad range of ingredients. To work as a group producing products suitable for the given brief.</p> <p>Learners to develop knowledge, understanding and skills through the experience in carrying out each project.</p>		
Assessment	<p>Practical work Practical group work Knowledge and understanding Research and homework tasks Evaluations and suggested improvements Mini-assessment opportunities with a given brief</p>		<p>-End of unit tests -Hygiene Certificate to complete</p>
Cross curricular opportunities	<p>Maths (Numbers, Ratio, Proportions and rates of change, Statistics) Science (Nutrition and digestion, functions of ingredients) English(Reading, Writing, Grammar & Vocabulary, Spoken English) ICT PSHE (Health and wellbeing) Humanities Listening and understanding, Reading and Writing ,Carrying out calculations, Interpreting results, Presenting results, Using ICT systems, Finding and selecting & exchanging information, Improving own learning and performance, Developing and presenting information ICT, Working with others-plan, do and review.</p>		
Social, Moral, Spiritual, Cultural	<p>Communication, working with others in a group. Making decisions and informed choices. Healthy eating. The study of different cultures, to identify and understand their needs. Using a variety of approaches to generate creative ideas and avoid stereotypical responses. Testing and evaluating ideas. Planning products for others, Food allergies and special dietary requirements.</p>		
Homework	<p>-Research projects linked to specific topics. -Ingredients to practical lessons -Doddle tasks linked to specific topics</p>	<p>-Research projects linked to specific topics. -Ingredients to practical lessons -Doddle tasks linked to specific topics</p>	<p>-Research projects linked to specific topics. -Ingredients to practical lessons -Doddle tasks linked to specific topics</p>