

Hospitality and Catering

Department Overview:

Year 7			
Topic	Time Allocated	Skills	End Point
Food Technology Investigate	6	Students will be introduced to bacteria, ensuring they are developing their knowledge from primary school. Students will look at practices used in industry to understand how bacteria has an effect on health and how to stay safe when cooking and preparing different ingredients Develop a more detailed and structured task analysis using the ACCESSFM framework, showing progression and greater independence, clearer justification of decisions, and stronger links to the investigation, design and making processes Understand the fundamentals of healthy eating by looking at the Eatwell Plate and why quantities and proportions are important when planning meals.	- Developed understanding around safe practices in the kitchen - Able to explain the effects bad bacteria has on health and how to prevent it - Understand why it is important to have a healthy diet and articulate what could happen to health if diet is poor
Design	6	Students will learn how design plays its own part in the kitchen through the medium of ingredients. They will learn skills such as how chefs use influences from art or from colour to make their dishes visually appealing. In a non-practical application, they will learn how to design their own meals and meal plan using their knowledge of healthy eating and nutrition to make informed choices.	Develop two refined design concepts using artists as inspiration, demonstrating progression from initial ideas. Designs should show improved decision-making and detailed annotations that respond directly to the design task with clear justification of materials, construction and decoration Create one final design concept, fully rendered and thoroughly annotated, providing a clear and realistic plan for making. This should include labelled details of ingredients, construction methods

			and decorative techniques, ensuring the design clearly reflects the specification and demonstrates progression in knowledge and independence
Manufacture	15	Students will apply their previous knowledge of basic weighing and measuring to make more complex dishes such as focaccias, curries and complex bakes. Students will learn a variety of savoury and sweet dishes which will apply the knowledge in theory lessons for students to have a clear and deeper understanding of topics.	Practically, they will have developed their skills enough that they are then able to expand their skill set in year 9 and focus on challenging themselves and quality assurance of their cooking.

Year 9			
Topic	Time Allocated	Skills	End Point
Food Technology Investigate	6	Build on prior learning by looking in more depth at safety and bacteria in the kitchen. Students will look at practices used in industry to understand how bacteria has an effect on health and how to stay safe when cooking and preparing different ingredients. Analyse a range of existing artists as a food-art cross curricular link to understand how chefs use design to design dishes to suit different events or customer needs. Develop a more detailed and structured task analysis using the ACCESSFM framework, showing progression and greater independence, clearer justification of decisions, and stronger links to the investigation, design and making processes	Develop a more critical and independent understanding of constraints when working as a chef, enabling students to produce a detailed, justified and realistic specification. This has direct links to GCSE where students must be able to look at different factors that contribute to a successful menu. Students will also have a strong knowledge of health and safety and bacteria which not only supports them in their current point of life, but also supports their learning as they head into year 10.
Design	6	Students will learn how design plays its own part in the kitchen through the medium of ingredients. They will learn skills such as how chefs use influences from art or from colour to make their dishes visually appealing. In a non-practical application, they will learn how to design their own meals and meal plan using their knowledge of healthy eating and nutrition to make informed choices.	Develop two refined design concepts using artists as inspiration, demonstrating progression from initial ideas. Designs should show improved decision-making and detailed annotations that respond directly to the design task with clear

			justification of materials, construction and decoration Create one final design concept, fully rendered and thoroughly annotated, providing a clear and realistic plan for making. This should include labelled details of ingredients, construction methods and decorative techniques, ensuring the design clearly reflects the specification and demonstrates progression in knowledge and independence
Manufacture	15	Students will apply their previous knowledge of basic weighing and measuring to make more complex dishes such as focaccias, curries and complex bakes. Students will learn a variety of savoury and sweet dishes which will apply the knowledge in theory lessons for students to have a clear and deeper understanding of topics.	Practically, they will have developed their skills enough that they are then able to refine their craft in year 10 and focus on challenging themselves and quality assurance of their cooking.

Year 10			
Topic	Time Allocated	Skills	End Points
Unit 1 Theory (external exam prep)	September - May	In unit 1 lessons, students will learn theory topics that coincide with the specification set out by WJEC which identifies what will be on the external examination that students sit in	By the end of May, students will have covered all content required to know for the final exam of summer in year 11. They will then have the

		summer of year 11. They will refine their extended writing skills, learn to write with deep explanation and practice their justification skills. They will revise a variety of question layouts so they are able to adapt the decision making skills around how to answer theory questions of varying lengths.	ability to revise through year 11, further embedding that knowledge into their long term memory.
Unit 2 (NEA mock)	September-July	Students will explore a brief and use their analytical skills to dissect the requirements of the brief before making suggestions of dishes that match the constraints that have been set out. They will: - identify nutrients within meals and use explanation skills to explore why these nutrients are required in the body and what they do. - Use analytical skills to compare cooking methods to identify which methods are best suited to retaining nutrients - Use contextual thinking skills to suggest factors that need to be considered when planning a menu for the specific brief. - Develop practical skills to complete exam dishes - Use extended writing skills to complete two evaluations which are in depth and detailed.	Full set of mock coursework which consists of the following pages: • Nutrient analysis • Cooking method analysis • Factors • Time plan/method of cooking • Photographs of finished exam dishes • 2 x evaluations of performance.
Practical	September - May	- Weighing and measuring - Time keeping skills - Multi tasking skills - Problem solving - Task analysis - Contingency planning - Application of heat - Knife skills	2 x finished mock exam dishes completed in exam conditions. A collection of dishes which make up an array of skills demonstrated ahead of practical exam in year 11

Topic	Time Allocated	Skills	End Points
Unit 1 Theory (external exam prep)	January-June	In unit 1 lessons, students will learn and revise theory topics that coincide with the specification set out by WJEC which identifies what will be on the external examination that students sit in summer of year 11. They will refine their extended writing skills, learn to write with deep explanation and practice their justification skills. They will revise a variety of question layouts so they are able to adapt the decision making skills around how to answer theory questions of varying lengths.	By the end of May, students will have covered and revised all content required to know for the final exam of summer in year 11. They will then have the ability to revise until the exam date.
Practical	September - April	- Weighing and measuring - Time keeping skills - Multi tasking skills - Problem solving - Task analysis - Contingency planning - Application of heat - Knife skills	2 x finished exam dishes completed in exam conditions. A collection of dishes which make up an array of skills demonstrated ahead of practical exam in year 11