

## Translating the subject: Hospitality & Catering KS4

<p><b><u>What will you see in Hospitality &amp; Catering Lessons?</u></b></p> <p>In lessons you will see students engaged in a variety of activities. Practical lessons where students will be working on a range of skills previously demonstrated by the teacher or through a video presentation. Students are required to follow the recipe independently to make a quality product from scratch. Practicals incorporate a range of skills including weighing, measuring, timing, problem solving, communication, team work as well as demonstrating their knowledge of health and safety.</p> <p>For theory lessons you will see a range of teacher input of new knowledge, as a vocational subject lots of examples of theory linked to the real world through shared discussion or videos. Students will learn all about the hospitality and catering industry, from the different categories of hospitality provision, job roles, contracts, pay, hygiene, and safety factors of working in the industry.</p>	<p><b><u>What will you see in pupils' Hospitality &amp; Catering folders?</u></b></p> <p>For unit 1 notes on the theory covered in lesson, identification of T3 words, practice exam questions that will have been scaffolded. Photos of practicals and evaluations that also include skills and cooking methods.</p> <p>For unit 2 students collate information from PowerPoints and resources shared with students to then apply this knowledge in completing a mock coursework brief. Students are provided feedback for their mock tasks which they can use when they then go on to complete their actual exam brief.</p>
<p><b><u>What formative assessment will you see in Hospitality &amp; Catering</u></b></p> <p>Written quick quizzes for recall, verbal questioning, posing questions to students, use of white boards so all students are involved. Low stake quizzes in the form of kahoot and who wants to be a millionaire. All with the purpose of improving student's knowledge of key facts of the subject.</p> <p>End of topic tests which incorporate spaced retrieval practice testing understanding of the topic recently covered, but also topics previously covered. These are based on exam style questions so that students get used to the key words in exam questions and practice answering the questions.</p> <p>During practicals a lot of verbal feedback is used as well as questioning, not automatically answering students' questions, but prompting to check the board to improve independence, or turning the question back on them, asking "what do you think?" "What do you think you should do?" Why do you think that has happened and how will you prevent it next time?"</p>	<p><b><u>What is the department currently reading and discussing, and why?</u></b></p> <p><b>What we are currently reading</b> Certificate in Food Science &amp; Nutrition Diploma in Food Science &amp; Nutrition</p> <p><b>Why?</b> Most of the A level was taught by the head of food, who is on maternity leave so we need to refresh our knowledge and understanding on the demands of A level studies.</p> <p><b>What we currently listening too</b></p> <p>The Learning Scientists</p> <p><b>Why?</b> To keep updated with evidence-based practice and learning</p>