

Year 10: Hospitality & Catering

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topics	Theory: Unit 1 3.2 Risk assessments Practical: Unit 2 3.1 Prepare & make dishes - skills 3.3 Food safety 1.1 Principles of nutrition	Theory: Unit 1 4.1 Food related ill health Practical: Unit 2 3.1 Prepare & make dishes - skills 3.3 Building Food Safety knowledge 1.2 Cooking methods and the impact on nutritional value	Theory: Unit 1 4.2 Symptoms and signs of food-induced ill health Practical: Unit 2 2.1 Menu Planning 3.3 Building Food Safety knowledge	Theory: Unit 1 4.3 Preventative control measures of food-induced ill health Practical: Unit 2 2.2 Plan production 3.2 Food presentation techniques 2.3 Hospitality & Catering provision to meet specific requirement	Theory: Unit 1 3.1 Health and safety in businesses Practical: Unit 2 3.1 Prepare & make dishes - skills 3.2 Food presentation techniques - Advanced	Practical: Unit 2 3.1 Prepare & make dishes - skills 3.2 Food presentation techniques - Advanced 4.1 Reviewing of dishes 4.2 Reviewing own performance in practical's
Assessments	Practical: Formative assessment will take place during practical lessons and students will become familiar with reviewing their own work on a weekly basis.	Assessment: Hygiene & Safety test to build on knowledge from year 9. Cooking Skill levels are assessed during practical lessons using exam board ratings of basic, medium and complex (this is ongoing)	Mock Controlled Assessment to test knowledge and understanding of Unit 2 tasks 1.1 & 1.2	Mock Controlled Assessment to test knowledge and understanding of Unit 2 tasks 2.1 & 2.1	Mock Controlled Assessment to test practical skills learnt for 3.1, 3.2 and 3.3 over the last 4 terms. Most likely in the form of a timed 'free cook'.	Final Mock Controlled Assessment to review previous work and cooking skills in previous tests to cover the review section of unit 2 with tasks 4.1 & 4.2
Building on Prior Learning	<p>Substantive Knowledge: From previous years students will have a good understanding of some key cooking techniques, hygiene & safety within a catering scenario and the nutrients needed to ensure they are eating a healthy, balanced diet, being able to link this directly to the dishes they have created.</p> <p>Disciplinary/procedural Knowledge: From Year 9 students will be able to apply a range of skills and techniques in relation to the recipes they have previously used to make, evaluate and refine a range dishes. They will build on this knowledge with more advanced work, which will also be complimented by the theory given throughout the year. This will enable them to plan, prepare, make and then evaluate dishes to a much higher level as the year progresses.</p>					
Cultural Capital	<p>Cultural capital will be found within in this programme of study.</p> <p>We aim to re-build our relationships with local industry this year by using the facilities at HoW college with a kitchen takeover for a lunch service so students can prepare, cook and serve food for real customers. While also arranging trips to a number of Hospitality & Catering businesses, as many students won't have come across these before in their day to day lives.</p> <p>We aim to work closely with a local hotel and spa which we will use as a case study to complete a range of work. While also aiming to invite a range of professionals in to talk to students and give them real life current advice about good practices in the industry.</p> <p>We also use a range of real news stories as they happen to support the learning of students as Hospitality & Catering often features in main stream media.</p>					
Mastery	<p>In terms of mastery: Students will be developing their cooking skills, with the difficulty levels increasing throughout the year in order to become independent, confident cooks, who ultimately will be able to create their own dishes in a range of different real-life scenarios.</p> <p>Alongside their practical mastery they will also become experts in the broader Hospitality & Catering Industry, in particular the Health & Safety aspects of running a business. They will be able to relate this learning to their practical work by applying elements like a risk assessment, COSHH management, food storage and food safety temperatures in their practical lessons. As the year progresses they should be more aware of the level of skills they are demonstrating in their cooking, knowing whether dishes are basic, medium or complex.</p>					
Development of Character	<p>A range of virtues such as moral, intellectual and performance are embedded through Food</p> <p>Teamwork, reliability, consistency and empathy are some of the character virtues that Hospitality & Catering students will develop during this course. Being able to support, encourage and motivate each other, especially in practical's lessons, is key to success in this subject. They will be part of a kitchen brigade where working together is a key criteria for success, just like in the real world, and often when cooking, things can go wrong so being able to learn from this and show resilience next time is essential in this subject.</p>					
Extra-Curricular opportunities	<p>In School: Join after school master classes where we will be making and presenting a range of dishes, alongside having guests from the industry involved to offer expertise in a range of areas such as pastry, fish and meat.</p> <p>Outside of School: Students will be encouraged to cook and share food that they have made at home or eaten while out. We are lucky to have a diverse community here at Trinity High with many different cultural backgrounds, which can all be celebrated individually as food is a key unique component of all cultures.</p>					
Metacognitive Learning	<p>Metacognitive learning will build through modelling and feedback.</p> <p>The students will review their work on a weekly basis, especially practical cooking tasks. They will reflect on their own successes and be able to analyse what they could do next time to try and achieve an even better result. We will be doing 'Do Now' activities every lesson to test if knowledge has been embedded as well as sharing modelling for each practical we complete via videos made by our subject experts.</p>					