

## Year 11: Hospitality & Catering

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Topics</b>	<b>Unit 2</b> <b>LO1 Understand the importance of nutrition when meal planning</b>  1.1 Functions of nutrients (Covered in year 10) 1.2 Comparing nutritional needs  1.3 Characteristic of unsatisfactory nutritional intake 1.4 How cooking methods impact of nutritional value	<b>Unit 2</b> <b>LO2 Understand Menu planning</b>  2.1 Explain factors to consider when menu proposing dishes 2.2 Explain how dishes address environmental issues 2.3 Explain how dishes meet customer needs	<b>UNIT 2</b> <b>2.4 Plan production of dishes for a menu</b>  <b>Controlled Coursework</b> 5.5 HOURS	<b>UNIT 2</b> <b>Controlled Practical</b> 3.5 HOURS  <b>Revision for Unit 1</b> Only for those who will be resitting the exam from year 10	<b>Summer Exams</b> <b>Unit 1 LO1</b> <b>Understand the environment in which H&amp;C providers operate</b>  <b>Retakes Only</b>	
<b>Assessments</b>	<b>Mock Controlled Assessment</b> Timed mini mock to cover all of the content from LO1, including the content covered in year 10. They will be given feedback as to whether they are working at level 1 or 2 Pass, Merit or Distinction.	<b>Mock Controlled Assessment</b> Timed mini mock where students will cover all content from LO2. They will be given feedback as to whether they are working at level 1 or 2 Pass, Merit or Distinction.	<b>Practical Mock Assessment 2 HRS</b> Here the students will have a chance to plan, prepare and cook a dish or their choice in preparation for their real practical exam next term where they get 3.5 hours to make and present two full dishes.	<b>The Unit 2 Controlled Assessment Coursework</b> This will be formally marked and moderated and grades will be sent off to the exam board.  These marks will be combined with students previous marks from Unit 1 in year 10 to give them a final grade.	<b>Final Assessment:</b> Those who are resitting will revisit a range of content and then sit a mock exam in preparation for the real thing in June. Their will be recall tasks on a lesson by lesson basis	
<b>Building on Prior Learning</b>	<p><b>Substantive Knowledge:</b> From previous years students will have a good understanding of a range of key cooking techniques and skills, hygiene &amp; safety within a catering scenario and the nutrients needed to ensure they are eating a healthy, balanced diet. They will now further build and refine these skills and be able to apply them to a real-life scenario in preparation for their practical exam and coursework.</p> <p><b>Disciplinary/procedural Knowledge:</b> From Year 10 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 for their coursework. This will enable them to plan, prepare, make and then evaluate dishes to a much higher level as well as designing dishes of their own making.</p>					
<b>Cultural Capital</b>	<p><b>Cultural capital will be found within in this programme of study.</b></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 &amp; Catering business, as many students won't have come across these before in their day to day lives.</p> <p>Guests from the industry will be invited in to do master classes to give the students experience of more cutting edge and contemporary techniques, which hopefully they can then apply to their own work.</p>					
<b>Mastery</b>	<p><b>In terms of mastery:</b> Students will be developing their cooking skills, with the difficulty levels increasing throughout the year, in order to become more independent, confident cooks, who ultimately will be able to create their own dishes in a range of different real-life scenarios during their practical exam.</p> <p>Alongside their practical mastery they will also become experts in the broader Hospitality &amp; Catering Industry, being able to analyse dishes, design menus and then produce unique dishes that meet the needs of the customers in their given scenarios. The aim is to produce food that is of a standard that people would pay for.</p>					
<b>Development of Character</b>	<p><b>A range of virtues such as moral, intellectual and performance are embedded through Food</b></p> <p>Teamwork, reliability, consistency and empathy are some of the character virtues that Hospitality &amp; 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>					
<b>Extra-Curricular opportunities</b>	<p><b>In School:</b> 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><b>Outside of School:</b> 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>					
<b>Metacognitive Learning</b>	<p><b>Metacognitive learning will build through modelling and feedback.</b></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 or maybe just different result. We will be doing 'Do Now' activities every lesson to test if knowledge from previous work has been embedded as well as sharing modelling for each practical we complete via videos made by our subject experts.</p>					