Falconer School

Curriculum Intent:

We are committed to providing a personalised curriculum which allows students to grow in confidence, build resilience and realise their full potential; equipping them with the skills and knowledge needed for future success.

Course Information			
Year: 10		**Subject: Hospitality and Catering**	
Subject	Hospitality and Catering	**Subject Lead contact information**	Ross Taylor r.ptaylor@falconer.herts.sch.uk
Exam Board	Eduqas	**Specification code**	601/7703/2

Subject Content

This course concentrates on the hospitality and catering industry. You will develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful.

You will learn about nutrition, food commodities and food safety.

In this qualification, you will also develop food preparation and cooking skills as well as transferable skills such as problem solving, organisation and time management.

Differentiation

Differentiation is the way the teacher adapts the classroom materials to provide the right kind of challenge to each student. This allows all students to access the same piece of work, at their own level. Some examples of differentiation used in Catering are:

Recipe sheets
Pre-prepared ingredients
Pre-made ingredients
Staff supported preparation and cooking
Group work
Tutorial Videos
Demonstrations
Modelling of successful exemplars
Breaking down of tasks into smaller, more manageable chunks

Autumn 1	**Unit 1 LO1: Understand the environment in which hospitality and catering providers operate.** **Students will learn to:** - describe the structure of the hospitality and catering industry. - analyse job requirements within the hospitality and catering industry. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.*** ***Technical Vocabulary:*** Structure, brigades, hierarchy, job requirements and descriptions.
Autumn 2	**Unit 1 LO1: Understand the environment in which hospitality and catering providers operate.** **Students will learn to:** - describe working conditions of different job roles across the hospitality and catering industry. - explain factors affecting the success of hospitality and catering providers. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.***

	Technical Vocabulary: Roles, operation, success, factors, influence, working conditions.
Spring 1	**Unit 1 LO2: Understand how hospitality and catering provision operates.** **Students will learn to:** - describe the operation of the kitchen. - describe the operation of front of house. - explain how hospitality and catering provision meet customer requirements. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.*** ***Technical Vocabulary:*** Operation, workflow, back of house, front of house, customer, needs.
Spring 2	**Unit 1 LO3 Understand how hospitality and catering provision meets health and safety requirements.** **Students will learn to:** - describe personal safety responsibilities in the workplace. - identify risks to personal safety in hospitality and catering. - recommend personal safety control measures for hospitality and catering provision. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.*** ***Technical Vocabulary:*** Safety, responsibility, accountability, danger, hazard, risk control measures, prevention.
Summer 1	**Unit 1 LO4 Know how food can cause ill health.** **Students will learn to:** - describe food related causes of ill health. - describe the role and responsibilities of the Environmental Health Officer (EHO). - describe food safety legislation. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.*** ***Technical Vocabulary:*** Law, legislation, enforcement, environmental health, safety, responsibility, accountability.
Summer 2	**Unit 1 LO4 Know how food can cause ill health.** **Students will learn to:** - describe common types of food poisoning. - describe the symptoms of food-induced ill health. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.*** ***Technical Vocabulary:*** Allergies, Intolerances, anaphylaxis, poisoning, symptoms, illness.

Assessment Details
Students will be assessed every lesson and will receive constant verbal feedback each lesson to support their progression. The class teacher will take a photograph of each student's work every session. Every term a standardised practical for the year group will support the determined assessment level of which the student is currently accessing with areas to progress documented.

Students will build a portfolio for each unit, work will be marked and the students told at which level they are working at each term.

What can I do to support my child at home?

You can support your child at home in a variety of different ways:

1) Trying and commenting on the food they bring home
2) Allowing your child to take the lead in the kitchen
3) Trying the recipes done in class at home and altering them for the family personal tastes.
4) Encouraging your child to try new foods.

Recommended resources

www.foodfactoflife.org.uk
www.deliciousmagazine.co.uk
www.delish.com
www.allrecipes.co.uk
www.greatbritishchefs.com

Teaching Staff Contact Details

Name	Role	Email	Tel
Ross Taylor	Subject Co-Ordinator	r.ptaylor@falconer.herts.sch.uk	020 8950 2505