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: 11		**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 LO5 Be able to propose a hospitality and catering provision to meet specific requirements.** **Students will learn to:** - review options for hospitality and catering provision. - recommend options for hospitality provision. ***Unit 3 LO3 be able to cook dishes: will be ongoing each week.*** ***Technical Vocabulary:*** Provision, recommendation, requirements, catering, needs, review.
Autumn 2	**Unit 2 LO1 understand the importance of nutrition when planning menus.** **Students will learn to:** - describe functions of nutrients in the human body. - compare nutritional needs of specific groups. - explain characteristics of unsatisfactory nutritional intake.

	- explain how cooking methods impact on nutritional value. ***<u>Unit 3 LO3 be able to cook dishes: will be ongoing each week.</u>*** ***<u>Technical Vocabulary:</u>*** Nutrients, minerals, vitamins, needs intake, value, characteristics, body.
Spring 1	**<u>Unit 2 LO2 understand menu planning.</u>** **Students will learn to:** - explain factors to consider when proposing dishes for menus. - explain how dishes on a menu address environmental issues. - explain how menu dishes meet customer needs - plan production of dishes for a menu. ***<u>Unit 3 LO3 be able to cook dishes: will be ongoing each week.</u>*** ***<u>Technical Vocabulary:</u>*** Menu, planning, design, environment, customer, needs, production.
Spring 2	**REVISION:** Unit 1: The Hospitality and Catering Industry Unit 2: Hospitality and Catering in Action Students will revisit all of the subjects and working through exam style questions in preparation for the written/online examination. ***<u>Unit 3 LO3 be able to cook dishes: will be ongoing each week.</u>***
Summer 1	**REVISION:** Unit 1: The Hospitality and Catering Industry Unit 2: Hospitality and Catering in Action Students will revisit all of the subjects and working through exam style questions in preparation for the written/online examination. ***<u>Unit 3 LO3 be able to cook dishes: will be ongoing each week.</u>***
Summer 2	Synoptic Practical Internal Assessment(60% of the final grade. Final Examination(40% of the final grade)

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

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