

# Hospitality & Catering

## Food is a necessity but cooking is an art

In food we create a working atmosphere where students love to learn, are engaged and confident.

We encourage students to take risks with flavours and develop transferable skills so that they can develop and tackle multi-faceted recipes.

We work independently and as teams contributing to the wider school community when we are able.

As a staff we encourage students' differences and culinary preferences; we challenge their tastes and experiences with food.

We are passionate practitioners who are always expanding our repertoires and understanding of our subject.

| Autumn                     |                            | Spring   | Summer |
|----------------------------|----------------------------|--|--------|
| Autumn Term 1 Assessment 1 | Autumn Term 2 Assessment 2 | Exam prep<br>Coursework marking and moderating |        |

Homework will be set in the following formats to support independent learning:

Recipes/ingredients will be set weekly

In addition to this the following types of homework will be set:

- Exam questions set regularly
- Revision tasks
- Reading recipes
- Responding to feedback
- Gathering sensory feedback from home
- Reading a food magazine
- Researching ingredients, commodities
- Staple foods
- Healthy eating

| Unit                               | Learning Objectives/Outcomes   |
|------------------------------------|--|
| The Industry                       | <ul style="list-style-type: none"> <li>To understand the catering industry is very diverse</li> </ul>  |
| Types of Service Available         | <ul style="list-style-type: none"> <li>To understand the range of food service systems available</li> <li>To understand the difference between Table d' Hote and A la Carte</li> </ul> |
| Job Roles, Employment & Training   | <ul style="list-style-type: none"> <li>To understand the roles, duties and training available for the various jobs within the industry</li> </ul>                                      |
| Health, Safety & Hygiene           | <ul style="list-style-type: none"> <li>To understand what food poisoning/bacteria is and how to avoid it</li> <li>To understand what food hygiene is</li> </ul>                        |
| Legislation                        | <ul style="list-style-type: none"> <li>To be aware of Acts and Legislation in the catering industry</li> </ul>   |
| Food Preparation                   | <ul style="list-style-type: none"> <li>To understand what the basic food groups are prepared</li> </ul>  |
| Methods of Cooking                 | <ul style="list-style-type: none"> <li>To understand the different methods of cooking</li> </ul>   |
| Culinary Terms & Presenting Food   | <ul style="list-style-type: none"> <li>To understand the meaning of culinary terms and how presenting food can affect your grade</li> </ul>  |
| Nutrition, Healthy & Special Diets | <ul style="list-style-type: none"> <li>To understand the link between nutrition, healthy eating and special diets</li> </ul>   |
| Menu Planning                      | <ul style="list-style-type: none"> <li>To understand the importance of planning a well-balanced menu</li> </ul>  |
| Costing & Portion Control          | <ul style="list-style-type: none"> <li>To understand the importance of costings and portion control to maximise profit</li> </ul>  |
| Specialist Equipment               | <ul style="list-style-type: none"> <li>To understand the safe use of equipment</li> </ul>  |
| Communication & Record Keeping     | <ul style="list-style-type: none"> <li>To understand the need for good communication within the catering industry</li> </ul>   |
| Environmental Considerations       | <ul style="list-style-type: none"> <li>To understand that the catering industry needs to consider environmental issues</li> </ul>  |
| Food Packaging                     | <ul style="list-style-type: none"> <li>To understand how packaging is an important consideration in the catering industry</li> </ul>   |