

Hospitality & Catering

Food is a necessity but cooking is an art

In Hospitality & Catering 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	
Theory Culinary terms Knives First Aid Fire safety Small electrical appliances Large electrical appliances Nutrition	Practical Basic cooking methods Poaching Baking Grilling Frying Cake making methods/techniques	Theory Bacteria Salt Sugar Fat	Practical Sauces Pastry Meat & poultry	Summer Term 1 Theory Cooking methods Term 2 Assessment 1 A Experiments	Summer Term 1 Meat & Poultry tenderising, pulses Term 2 Assessment 1 A Experiments

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 occasionally:

- Reading recipes
- Responding to feedback
- Gathering sensory feedback from home
- Reading a food magazine
- Researching ingredients, commodities
- Staple foods
- Healthy eating

Unit	Duration (lessons)	Learning Objectives/Outcomes
Brunch Breakfast	8	<ul style="list-style-type: none"> • Cooking methods • Water • Conduction • Convection • Microwaving • Adding liquids • Measuring and weighing • Rolling, shaping and cutting • Cooking methods - Water grilling and poaching • Recap on batter adding flavour • Grilling • Frying using a frying pan • Preparing some ingredients at home for example par cooking potatoes
Sauces	6	<ul style="list-style-type: none"> • Function of flour, sugar, fat and eggs • All in one method • Butter, melted, add flour, slowly add milk • Reducing, simmering • Salad Dressing
Meat	6	
Cooking and food preparation Poultry	6	<ul style="list-style-type: none"> • Chicken kebabs - Tikka or lemon, garlic • Pork Schnitzel • Roast Chicken, tomato & lentil • En croute • Mexican tortilla bake
Cooking and food preparation	6	<ul style="list-style-type: none"> • Basic Shortcrust Pastry • Pastry product