

Woodlands School

CURRICULUM



#togetherwegrow

Marches Academy Trust 

Hospitality & Catering

Level 1 / 2 Award.

Upper School.

Our vision



Our vision is to provide students with the opportunity to develop and appreciate food, learn the life skills which helps them make wise choices to lead healthy lives.

Additionally, to develop higher level skills that equip them for further learning and progress to employment in the future.

The Big Picture – Year 1

This vocational course in Hospitality and Catering is designed to support learners who want to learn about this sector leading to a career or as a foundation for further study.

Intent:

Unit 1: Students in Upper School gain and develop comprehensive knowledge and understanding of the Hospitality and Catering industry including provision, health and Safety, and food safety.

Unit 2: Students have the opportunity to apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. Students learn how to prepare, cook and present dishes.

Implementation:

Introduction to the course content.

Areas of study: Food Safety practices, food related causes of ill health, symptoms and signs of food induced ill health, food safety legislation. Understanding the importance of nutrition, different life stages, special dietary needs (SDN), how cooking methods impact on nutritional value. Factors affecting menu planning, portion control, clients/customers, costs. Health and Safety in hospitality and catering provisions.

Students' practical skills are developed to prepare them for the practical examination in year 2. Skills are developed through practical tasks building their preparation and cooking skills. They will follow food safety practices and demonstrate presentation techniques. Students will review their own performance.

WOW moments: visits to catering providers, professional/s invited to demonstrate their skills in school. Independence in planning and presenting dishes.

Gaps in learning addressed as early as possible.

Literacy & Numeracy: weights, measure, temperatures, menu planning.

Marking of theory work.

Observations of practical's.

Peer Assessment.

Reviewing of own work.

Level 2 External Food Safety Course (every other year)

Autumn Term:
Knowledge of Food allergies and food intolerances.
Preparation and cooking of high risk ingredients. Observations.

Spring Term:
Success factors, environmental issues, Customer needs- work assessed.
Reduce, reuse, recycle in menu planning.

Summer Term:
Evaluations of dishes and coursework marked – any gaps addressed.

Impact:

Good: Students can recall the areas of study the previous year and build on that knowledge and understanding. They work with independence, understanding and resilience. They can articulate their ideas.

Better: Students can confidently engage with their practical and theory work. They work with independence and understanding making their own choices. They can articulate their ideas with confidence.

Excellent: Students confidently work using complex methods and skills. They evaluate their work and make changes to improve it.

Hospitality & Catering Level 1/2 Award Overview



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Year 1-What is my Learning Journey?

What to expect...

Content – Meeting customer requirements: dietary needs, lifestyle, age, location, value for money, media influences.

Assessment – formative assessment of work, evaluations of practical work.

Reduce, Reuse, Recycle.

What to expect

Content – Conservation of water and energy. Sustainability, seasonality of commodities.

Assessment: formative assessment.

What is the difference between an intolerance and allergy?

START

Food Safety Practices

What to expect

Content: Food safety in catering provisions, preventative control measures of food-induced ill health. Symptoms and signs of food induced ill-health.

Assessment: Formative assessment, completion of food safety course.

Menu Planning

What to expect

Content – Factors affecting menu planning: Portion control, skills of chef, nutrition - impact of cooking methods. sequencing/dove-tailing. Organoleptic qualities – colour, smell, taste and texture.

Assessment – Practical assessments, observations. Formative assessments.

Customer Needs

Environmental Issues

Stretch and Challenge

Complete a HACCP form for one or more of your dishes.



The Big Picture – Year 2

This vocational course in Hospitality and Catering is designed to support learners who want to learn about this sector leading to a career or as a foundation for further study.

Intent:

Unit 1: Students in Upper School gain and develop comprehensive knowledge and understanding of the Hospitality and Catering industry including provision, health and Safety, and food safety.

Unit 2: Students have the opportunity to apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. Students learn how to prepare, cook and present dishes.

Implementation:

Health and Safety in hospitality and catering provision of the kitchen and front of house. Environmental Health Officer (EHO). Customer requirements, rights and equality. Operation of the front and back of house. Dress code, Commercial/non-commercial provisions – Hospitality and Catering Providers. Food service, residential service. Working in the industry; conditions, large equipment, costs/overheads, media types positive and negative impacts on the hospitality and catering industry.

Controlled assessment practice, planning a menu for a specific brief. Making the dishes. Understanding the importance of nutrition.

WOW moments: students discussing the nutrients in each dish during each practical lesson. Students applying knowledge and practical skills to plan and produce excellent dishes.

Literacy & Numeracy: weights, measure, temperatures, menu planning.

Key assessments:

Independence and study skills will be observed and assessed.

Level 2 External Food Safety Course (every other year)

Controlled assessment approximately 12 hours.

Autumn Term:
Monitoring through marking and observations.
Students review own work.

Spring Term:
Unit 2 - Controlled assessment task.

Summer Term:
Unit 1 – written examination.

Impact:

Good: Students work with confidently and with independence, understanding and resilience. They can articulate their ideas, evaluate and make changes.

Better: Students can plan a nutritious meal, cook and present. They can work with confidence and review their work effectively.

Excellent: Students confidently use higher level skills to produce excellent quality dishes. They understand the principles of menu planning.



Hospitality & Catering Level 1/2 Award

Year 2- What is my Learning Journey?



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Why are Culinary Terms in French?

Students have the opportunity to use a laptop for coursework.

