

# Curriculum Map 2021/2022



## YEAR 10 HOSPITALITY AND CATERING

The Technology department at St Mary's aims to equip students with the skills to participate in engage in their world through challenging and exciting topics. Students will develop an understanding and application in the fundamental principles of hospitality studies by having the opportunity design menus and produce professional dishes as well as experience in the service industry.

Hospitality and catering skills are a major factor in enabling children to be confident, creative and independent learners and it is our intention that children have every opportunity available to allow them to achieve this.

The Technology department aims to ensure that all pupils:

- Can understand and apply the fundamental principles and concepts of hospitality, catering, working conditions as well as the operation thereof.
- Can analyse menus, and have repeated practical experience of designing menus suitable for people on special diets or with allergies.
- Can evaluate and apply information, including new or unfamiliar techniques when cooking.
- Are responsible, competent, confident and creative.

Curriculum Content		Assessment Opportunities	Extended Learning /Extension Activities
Theory	NEA		
AC 1.1 Structure of Hospitality and Catering industry	AC1.1 Nutrition AC1.2 Special Diets	Self-reflection Evaluation task at the end of each practical	For NEA, students will begin tasks in the classroom and where possible tasks can be completed outside the classroom, both at home and during afterschool clubs.  Gathering of ingredients in preparation of practical lessons
AC 1.2 Job requirements	AC1.3 Poor Nutrition AC1.4 Cooking methods	Teachers cannot give feedback for any portfolio work – as stipulated by the exam board. Students will regularly reflect on their own work using the marking criteria from the exam board.	
AC 1.3 Working conditions of job roles	AC 2.1 Dish proposal factors AC 2.2 Environmental issues		
AC 1.4 Factors affecting success of Hospitality and Catering	AC 2.3 Customer Needs AC 2.4 Production Plan		
AC 2.1 Operation of the kitchen	Plan AC 3.1-3.5		

AC 2.2 Operations of front of the house AC 2.3 Meet Customer requirements	MAKING FINAL CHOSEN DISHES	
AC 3.1 Personal Safety AC 3.2 Risk Assessment AC 3.3 Control measures "AC 4.1 Food related causes of ill health "		<ul style="list-style-type: none"> <li>• Revision calendar with weekly questions to guide revision</li> <li>• Gathering of ingredients in preparation of practical lessons</li> </ul>
AC 4.2 The role and responsibilities of the EHO AC 4.3 Food Safety legislation AC 4.4 Types of Food poisoning AC 4.5 Symptoms of food induced health		
AC5.1, AC 1.2, Dish proposals REVISION LESSONS FOR EXAMS		

	Frequency and Length	Example of learning and assessment
<b>Extended Learning</b>	Homework will be set regularly. Students will be set 2-3hrs worth of homework across the 2 week timetable. Depending on the time of year this will either be a revision task or completion of NEA.	When completing their NEA students will be expected to complete work not completed during the lesson. Students will be set a number of independent research tasks to be completed both individually and as a group.
<b>Assessment Tasks</b>	Hospitality and Catering in Action Unit 2 The purpose of the unit is for learners to safely plan, prepare, cook and present nutritional dishes This is worth 60% of the final grade	<ul style="list-style-type: none"> <li>• understand the importance of nutrition when planning menus</li> <li>• understand menu planning</li> <li>• be able to cook dishes</li> </ul>
<b>Formal Examination</b>	The Hospitality and Catering Industry Unit 1 This is worth 40% of the final grade	<ul style="list-style-type: none"> <li>• Understand the environment in which hospitality and catering providers operate</li> <li>• Understand how hospitality and catering provisions operate</li> <li>• Understand how hospitality and catering provision meets health and safety requirements</li> <li>• Know how food can cause ill health</li> <li>• Be able to propose a hospitality and catering provision to meet specific requirements</li> </ul>

<b>Student Independent Learning Tasks</b>	Students will be set a number of independent research tasks both individually and as a group. The tasks will aid develop teamwork skills, presentation skills and independent learning
<b>Parent/Carers Can help by:</b>	By regularly checking Show My homework to see the homework tasks set by teachers. Asking their child to explain what they have been doing in lessons, recapping what they have learnt.
<b>Extra-Curricular Activities</b>	Students should all be encouraged to attend additional support clubs after school in the Technology department where they can use the facilities to develop their project work