

St Mary's CE High School Curriculum Map 2022-23



Subject: Hospitality & Catering

Year: 11

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.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
CONTENT	AC 3.1 Personal Safety AC 3.2 Risk Assessment AC 3.3 Control measures "AC 4.1 Food related causes of ill health"	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	REVISION LESSONS FOR EXAMS	REVISION LESSONS FOR EXAMS	
Assessment opportunities	Self-reflection Evaluation task at the end of each practical Students will regularly reflect on their own work using the marking criteria from the exam board.			Students will begin tasks in the classroom and where possible tasks can be completed outside the classroom, both at home and during afterschool clubs.		
Extended learning	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 practical projects.			When completing their practical's 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.		
Assessment Tasks	Hospitality and Catering students will undergo frequent assessments to support their exam.			<ul style="list-style-type: none"> • Understand the importance of nutrition when planning menus • Understand menu planning Be able to cook dishes 		
Formal examination	The Hospitality and Catering Industry Unit 1 This is worth 40% of the final grade			<ul style="list-style-type: none"> • Understand the environment in which hospitality and catering providers operate • Understand how hospitality and catering provisions operate 		

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		<ul style="list-style-type: none">• Understand how hospitality and catering provision meets health and safety requirements• Know how food can cause ill health <p>Be able to propose a hospitality and catering provision to meet specific requirements</p>
Student Independent Learning Tasks	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	
Parent/Carers Can help by:	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.	
Extra-Curricular and Enrichment Activities	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	