

Subject: Hospitality & Catering

Curriculum and Assessment Progression Map

Holy Family

Catholic High School

**KS4**

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| **Key Learning Constructs to be developed over the academic year. – Core Knowledge** | **Scheme of Learning** **Termly** | |
| This Hospitality and Catering (H&C) course has been designed to develop the learner’s knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they successful link to hospitality and catering operations. In this qualification, students will also have the opportunity to develop practical based learning including food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.  The course is made up of two units; controlled assessment and an external exam;   1. The hospitality and catering industry (exam) 2. Hospitality and catering in action (internal controlled assessment) | **Year 1 – Year 10**  Pupils will be introduced to the course and learn about how they will be assessed. They will learn about the hospitality and catering industry and cover the content of the examined unit, **Unit 1: ‘The hospitality and catering industry’.**  Through this scheme of work pupils will cover the following content;   * Hospitality and catering providers, * Working in the H&C industry, * Working conditions in the H&C industry, * Contributing factors to the success of H&C provision * The operation of front and back of house, * Health and safety in H&C provision, * Food safety, * Food related causes of ill health, * Symptoms and signs of food-induced ill health, * Preventative control measures of food-induced ill health, * The environmental health officer.   Alongside covering the content of the theory topics, students will further develop their practical food preparation and presentation skills. They will learn new skills and develop techniques to refine their food preparation and cooking skills. They will follow more complex recipes to build on from skills practiced in ks3 and will be encouraged to work independently. | **Year 11**  Students will be introduced to the coursework unit; **Unit 2: ‘Hospitality and catering in action’**  Learners will gain knowledge and understanding of the following areas;   * Understanding the importance of nutrition, * How cooking methods can impact on nutritional value, * Factors affecting menu planning, * How to plan production, * Hot to prepare and make dishes, * Presentation techniques, * Food safety practices, * Reviewing dishes and own performance.   Students will complete a mock assignment brief which they will use feedback from to complete the final assessed controlled assessment.  Coursework is submitted in May and students will then revise for the written examination. |
| **Hinterland Knowledge** | Links to job roles within the H&C sector, Job advertisements and links to further studies, Guest speakers/visits. | |
| **Assessment: -Formative Techniques**  **-Summative Pieces** | Verbal feedback continuously throughout tasks, self-assessment, peer assessment, written feedback, questioning techniques, cold calling, quizzes. | |
| GCSE criteria to give grading for coursework.  Completed coursework tasks for Unit 2.  End of topic tests and mock assessments for Unit 1. | |
| **Key Vocabulary** | Commercial, non-commercial, residential, food service, personal attributes, front of house, hazards, risk assessments, food poisoning, allergies, intolerance, contamination, nutrients, function, sources. | |
| **Key Skills** | This course will allow students to develop their practical food preparation, cooking and presentation skills. Skills will include;  **Preparation:** Blend, beat, cream, crimp, fold, grate, juice, knead, laminate (pastry), marinate, mash, measure, melt, using bain-marie, mix, pipe, prove.  **Cooking:** bake, bake blind, blanch, boil, caramelise, fry, grill, poach, reduction, roast, sauté, steam, stir-fry. | |
| **Opportunities outside the taught curriculum** | Visits from chefs, trips, cooking competitions. | |