

Year 11 – Hospitality and Catering

Curriculum intent	Food and Cookery is a rigorous qualification that ensures students develop their core knowledge and practical skills to be able to progress into a career in the Hospitality and Catering industry. We will look at the food industry and the importance of food for both healthy living and future career pathways. We will understand food provenance, the main food groups, key nutrients and the requirements of a healthy diet. We will look at food choice and how recipes can be adapted to suit the needs of specific people. We will explore menu creation and action planning and well as use evaluative skills to critique out own understanding. A full range of practical skills will be demonstrated that will show the aptitude for progression into the hospitality sector. Students will demonstrate these skills through NEA coursework and will show their knowledge through a written exam paper.					
Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge	Health and safety relating to food, nutrition and the cooking environment	Food legislation and food provenance. Revision – re-cap of all topic areas. Final GCSE examinations takes place.	Final Exam	Revision and recap of exam theory, ready for resits. Planning for Tea Dance event	Tea Dance event. How to plan and run a catering event	Revision – re-cap of all topic areas. Final GCSE examinations take place.
Skills	<ul style="list-style-type: none"> • Safe and hygienic working practices • Hazards and risks • HACCP • Minimising risk • Safe and hygienic working practices 	<ul style="list-style-type: none"> • The FSA and current food legislation • Food provenance • Grown food • Reared food • Caught food • Food Transport • Food processing • Food manufacture 	Final written exam Jan	<ul style="list-style-type: none"> • Menu planning • Costing • Food orders • Health and safety legislation • Dietary requirements 	<ul style="list-style-type: none"> • Menu planning • Costing • Food orders • Health and safety legislation • Dietary requirements 	
Assessments	Written exam questions	Written examination Term 1 (Mock)	Final GCSE exam	Written examination – Exam run through ready for any resits.		Final GCSE exam (resits)
Curiosity	Watch Great British Menu/ Watch Food unwrapped. Science topics in Food unwrapped will aid them in their NEA1	Watch Master chef / Master chef the professionals. NEA 2 task will involve restaurant research. Student will visit a restaurant during this time or experience a chef coming into school to complete a work shop.	Visit a fine dining restaurant. After school skill work shops will take place in this half term.	Visit a street food site such as Hatch, Grub, Produce hall Stockport, Altringham market	Watch a food episode of inside the factory	Visit Manchester's food and drink festival

