Key Stage 4 Curriculum
Hospitality and catering

THE WINSFORD ACADEMY

In Year 10 Students will study:

Term 1	Term 2	Term 3
Baseline test **Practical`s include:** **Scones** **Chicken nuggets and wedges** **Chelsea buns** **Stir fry** **No bake cheesecake** **Lasagne** **Various Christmas practical's** In this term we are being introduced to the hospitality and catering industry. We will cover the following topics (required for the unit 1 exam) 1.1 HOSPITALITY AND CATERING PROVISION 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of the hospitality and catering industry.	**Progress test** **Practical's include:** **Pizza** **Sausage casserole** **Tuna fish cakes** **Jambalaya** **Various pastry practicals** We will cover the following topics (required for the unit 1 exam) 1.2 HOW HOSPITALITY AND CATERING PROVIDERS OPERATE 1.2.1 The operation of front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements 1.3 HEALTH AND SAFETY IN HOSPITALITY AND CATERING (1st half) 1.3.1 Health and safety in hospitality and catering provision	**Summative Test** **Practical's include:** **Cheese biscuits** **Lemon iced biscuits** **Hungarian forked biscuits** **Shortbread** **Jam** **Sponge cake** We will cover the following topics (required for the unit 1 exam) 1.3 HEALTH AND SAFETY IN HOSPITALITY AND CATERING (2nd half) 1.3.2 Food safety 1.4 FOOD SAFETY IN HOSPITALITY AND CATERING 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The environment health officer (EHO)

Homework

Knowledge retention quizzes
Health, safety and hygiene worksheets
Each week there will be a mixture of revision and knowledge retrieval exam questions or research activities that involve the students recalling their own experiences with the hospitality and catering provision, or with the hospitality and catering provision in our local area.
A variety of revision tasks
Evaluations of practical tasks

Wider Curriculum Offer

Cultural Capital
We try to get the students out to see various links to hospitality and catering and further study at colleges. Trips usually include Reaseheath college (farm to fork, butchery, dairy farming), Warrington and Vale college (Junior Masterchef), and various other college trips arranged by the school.

Cross Curricular links:

Science
Mathematic
Geography
PE

Careers links

We look at the kitchen brigade and job roles within hospitality and catering, we also look at the personal attributes that are required to work in the industry

SMSC and British Values

- Healthy eating guidelines, leading a healthy lifestyle

Assessment

Throughout this year there will be a number of written tasks that will be marked in lines with the GCSE exam mark schemes, such as planning and evaluating documents. This helps to prepare for the language used by the exam boards in yr11.

At every assessment point, the students will be assessed on a practical pieces of work. They will be graded on their hygiene, safety, preparation, following a plan independently and also their outcome.

In addition to this there will be a written exam that will cover the topics that have already been covered.

This is an example of the matrix that is used to work out students

Unit 1 40%	Max 40	D* 36	D 32	M 28	P 24	1D* 20	1D 16	1M 12	1P 8
Unit 2 60%	Max 60	54	48	42	36	30	24	18	12
Total	Max 100	90	80	70	60	50	40	30	20

grades.
It takes into account the practical and evaluation for unit 2, and the written exam for unit 1 – this emulates what the real assessment will be in yr11

Key Stage 4 Curriculum

Hospitality and catering

In Year 11 Students will study:

Term 1	Term 2	Term 3
Progress test **Practical list:** **Coursework practical exam (this is 2 dishes of your choice with accompaniments such as sauces, breads)** **COURSEWORK TASK IS RELEASED IN SEPTEMBER – students have 12 hours to complete this task.** 2.1 THE IMPORTANCE OF NUTRITION 2.2.1 Understand the importance of nutrition 2.2.2 How cooking methods can impact on nutritional value 2.2 MENU PLANNING 2.2.1 Factors affecting menu planning 2.2.2 How to plan production 2.3 THE SKILLS AND TECHNIQUES OF PREPARATION, COOKING AND PRESENTATION OF DISHES 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques	**Progress test** **Practical list:** **TBC** THE HOSPITALITY AND CATERING INDUSTRY From January to June we will be recapping all of the knowledge required for the external exam. This will include a range of theory and practical lessons. We will also be doing numerous past paper exam practice.	**External exam June TBC** **Practical list:** **TBC**

Homework

A variety of research tasks to aid coursework
Knowledge retention quizzes
Personalised homework's to address misconceptions after testing
Health and safety
A variety of revision tasks

Wider Curriculum Offer

Cultural Capital
Environmental issues relating to cooking methods being used and the provenance of where our food comes from. Seasonality and how eating in season is better for the environment. Farm to fork.

Careers
We look at the kitchen brigade and job roles within hospitality and catering, we also look at the personal attributes that are required to work in the industry

SMSC and British Values

- Legislation relating to the hospitality and catering industry, including knowledge of equality and diversity. Learning about how individuals interact with each other in the industry.

Assessment

Unit 2 assessment
Coursework
The coursework is split in to 4 tasks and students are given 12 hours to complete.

Total marks available 120
60% of the overall grade

College entry exams – past paper mock exam, combined with the coursework grade to give an overall estimate for the end of course grade

Unit 1 assessment – External exam
1 hr 20 mins 80 marks
40% of the overall grade

Unit 1 40%	Max 80	D* 72	D 64	M 56	P 48	1D* 40	1D 32	1M 24	1P 16
Unit 2 60%	Max 120	108	96	84	72	60	48	36	24
Total	Max 200	180	160	140	120	100	80	60	40