

Co-op Academy Walkden Curriculum Overview 2022/23

KS4 Hospitality and Catering

Intent : The Hospitality and Catering Level 1/2 Award has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment within the hospitality and catering sector.

Year Group	New specification	AU1	AU2	SP1	SP2	SU1
10	Core Theme	Controlled Assessment Section 1	Controlled Assessment Section 2	Controlled Assessment Section 3	Controlled Assessment Section 4	Unit 1 - Exam unit
	Intent	2.1 The importance of nutrition	2.2 Menu planning	2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes	2.4 Evaluating cooking skills	1.1 Hospitality and catering provision
	Unit of Work	2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact nutritional value.	2.2.1 Factors affecting menu planning. 2.2.2 How to plan production	2.2.2 How to plan production 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices	2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance	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 hospitality and catering provision
	Practicals	Skill development Deboning chicken Pasta making Garnishing - Knife skills Setting desserts Choux pastry - High skill dish Bread Coleslaw Mayonnaise	Trial dishes Sauces Portion control session Fish deboning - Fish and chips Meat dishes Curry - presentation - links to skills/spec Navy visit practical session - Extra curricular	Final dishes Starter, main, dessert and side dish.	N/A	Batch/ production lines - Cakes making methods Group cooking tasks Ready steady cook Costing batches of cookies - enterprise task
	Cultural Capital	Students will carry out practical trials which will give them insight to technical jobs roles within the catering industry.	Students will learn how to produce three dishes at the same time (dovetailing) ready to serve and plate up to a high professional standard. Students	Students will learn how to prioritise learning and recall and retain information which will help them with the next stages of their working life or education.	Wider Community - students will gain a wide understanding of the different job roles/pathways available within the industry and make key connections with the local area/region.	

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			will learn to demonstrate food safety.		Personal development How to maintain and prepare food that is fresh and safe to eat.
	Gatsby	Introducing students to managing an industrial kitchen and planning a menu for a restaurant.	Introducing students to life as a chef as well as hosting for friends/family.	Introducing students to organising information and how to retain information	Develop knowledge around establishments and business.
	Knowledge Links	KS3 & KS4 Food, Science, Maths	KS3 & KS4 Food, Science, Maths	KS3 & KS4 Food, Science, Maths	KS3 Food year 9, maths Retrieval - Preparation for externals exams using a variety of retrieval activities
	Cross curricular Links	English, Science and maths , PSHE	English ,Science and maths, PSHE	English ,Science and maths, PSHE	Maths, English, Business

Year Group	Old Spec	AU1	AU2	SP1	SP2	SU1
11	Core Theme	Controlled Assessment Section 1	Controlled Assessment Section 2	Controlled Assessment Section 3	Revision for resit unit	Exam resit / CA submitted
	Intent	LO1 understands the importance of nutrition when planning menus.	LO2 Understand menu planning	LO3 be able to cook dishes	Building and consolidating knowledge for unit 1 theory	
	Unit of Work	AC1.1- Describe functions of nutrients in the human body. AC1.2 Compare nutritional needs of specific groups. AC1.3 Explain characteristics of unsatisfactory nutritional intake. AC1.4 Explain how cooking methods impact on nutritional value.	AC2.1 Explain factors to consider when proposing dishes for menus. AC2.2 Explain how dishes on a menu address environmental issues. AC2.3 Explain how menu dishes meet customer needs. AC2.4 Plan production of dishes for a menu.	AC3.1 Use techniques in preparation of commodities. AC3.2 Assure quality of commodities to be used in food preparation. AC3.3 Use techniques in cooking of commodities . AC3.4 Complete dishes using presentation techniques AC3.5 Use food safety practices	Students will revise the different topics of the course. This will be done through different methods including: Note taking/Flash cards Reading Testing self/peers Exam style questions/past papers Analysing the mark scheme Games	
	Practicals	Trial dishes	Trial dishes	Final dishes Starter, main, dessert and side dish.	Cooking on a budget student life	
	Cultural Capital	Students will carry out practical trials which will give them insight to technical jobs roles within the catering industry.		Students will learn how to produce three dishes at the same time (dovetailing) ready to serve and plate	Students will learn how to prioritise learning and recall and retain information which will help them with the next stages of their working life or education.	



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