



Year 10 Hospitality & Catering curriculum – 2024-2025						
	Autumn Term		Spring Term		Summer Term	
	1	2	1	2	1	2
<b>Key Concepts</b>	<b>Controlled Assessment Unit 2 Hospitality and Catering in Action</b>  Nutrition / Nutritional needs of specific diets relating to a design brief / higher level cooking skills / cooking methods/ factors to consider when choosing meals / higher level cooking skills  <i>Controlled Assessment Mock Practical:</i> Students will plan a two dishes in line with their target grade		<b>Controlled Assessment Unit 2 Hospitality and Catering in Action</b>  Menu design / environmental considerations / customer needs / high skills based practical tasks ( Boiling Blanching Poaching Braising Steaming Baking Roasting Grilling (griddling) Frying Chilling Cooling Hot holding) / Creating a plan of action  <i>Complete Controlled Assessment/ Practical Food Exam:</i> Students will have a practical exam in which they will cook two dishes in line with their assessment brief.		<b>Controlled Assessment Unit 2 Hospitality and Catering in Action</b>  Evaluation of final practical exam / complete any amendments to controlled assessment before submission  <i>Introduction to Unit 1 - The hospitality and catering industry:</i> Key skills and attributes needed for Hospitality and Catering Industry.	
<b>Knowledge &amp; Understanding (National Curriculum)</b> <i>Skills are across the whole year.</i>	Students know and understand how to: <ul style="list-style-type: none"> <li>• Identify nutritional needs in relation to the specific assignment brief</li> <li>• Explain the sources and functions of selected nutrients</li> <li>• Apply higher level cooking skills to chosen dishes</li> <li>• Articulate how different cooking methods affect the nutrient quality of a dish</li> <li>• Plan dishes based on environmental considerations, customer needs and assignment brief requirements</li> </ul>					



	<ul style="list-style-type: none"> <li>• Work independently during practical exam in order to create two dishes</li> <li>• Evaluate work effectively in order to acknowledge where improvements can be made</li> </ul>	
<b>Skills</b>	<b>R</b> <i>Develop</i> <b>RESILIENCE</b>	<ul style="list-style-type: none"> <li>★ <i>Attempt dishes multiple times in order to improve and develop ideas when there are technical ideas</i></li> <li>★ <i>Work to find alternative ingredient options if initial choices aren't available</i></li> </ul>
	<b>A</b> <i>Possess</i> <b>AMBITION</b>	<ul style="list-style-type: none"> <li>★ <i>Aspire to make dishes that include multiple high skills in order to achieve a high grade</i></li> <li>★ <i>Give clear next steps as to how your dishes could be further improved with more time and resources</i></li> </ul>
	<b>I</b> <i>Demonstrate</i> <b>INTEGRITY</b>	<ul style="list-style-type: none"> <li>★ <i>Turning up to lessons fully prepared with ingredients when required / speaking to members of staff if there are issues with buying ingredients</i></li> <li>★ <i>Being honest about comfort level when using high level cooking techniques</i></li> <li>★ <i>Giving feedback to others based on the sensory properties of their dishes to enable them to improve their outcomes</i></li> </ul>
	<b>S</b> <i>Embed</i> <b>Self-Discovery</b>	<ul style="list-style-type: none"> <li>★ <i>To contribute to extra curricular clubs and school events when required</i></li> <li>★ <i>To be passionate about trying new recipes from various cultures and food groups</i></li> </ul>



	<p><b>E Display EMPATHY</b></p>		<ul style="list-style-type: none"> <li>★ <i>To investigate hospitality opportunities in the community</i></li> <li>★ <i>To give constructive and thoughtful feedback when critiquing other people's dishes</i></li>   <li>★ <i>To support each other where possible in terms of sharing practice and demonstrating techniques</i></li> </ul>	
<p><b>Curriculum Links</b></p>	<p>Links from KS3 - Students will have completed three ten week blocks throughout Yr 7,8 and 9. These will have focused on varying aspects of food technology and nutrition. This includes the theory of the eatwell plate, nutrient sources and functions, sensory analysis, life stage nutrition, allergies and intolerances, hygiene and safety, and special diets. Students will also develop a range of cooking techniques including baking, grilling, frying, steaming, poaching, roasting and stewing.</p>	<p>Term one will have prepared students for this crucial term where they complete their final practical examination. They will have analysed their particular assignment brief in depth and advanced their cooking skills. They will also have completed a mock practical examination which gives them additional confidence when approaching the actual exam under formal conditions.</p>	<p>This term, students will draw on their previous examination and evaluate their work. Students will have completed mini evaluations systematically throughout the previous two terms when completing practical tasks in lessons. They will also be very familiar with the specification by this stage and will have the ability to improve and modify their work in line with this.</p>	
<p><b>Assessment</b></p>	<p>Unit 1: Hospitality and Catering in Action 60% of qualification</p>	<p>Unit 1: Hospitality and Catering in Action 60% of qualification</p>	<p>Unit 1: Hospitality and Catering in Action 60% of qualification</p>	<p>Practice exam questions - Key skills and attributes</p>
<p><b>Aspirations &amp; Careers</b></p>	<ul style="list-style-type: none"> <li>• Careers in the hospitality industry such as restaurant front / back of house team member, events coordinator, sales and marketing manager, hotel worker, tour guide, sommelier, air hostess / steward, wedding planner.</li> <li>• All hospitality students are expected to take a role within school events, this can be, for example, serving food at the OAP Christmas party.</li> <li>• Students are encouraged to practise skills at home, and also to join cooking groups where possible.</li> </ul>			



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|  | <ul style="list-style-type: none"><li>• Visits are arranged to restaurants / industrial kitchens where possible in order to inspire students. We also invite professionals into school to showcase skills to students.</li><li>• Ongoing discussions about college and university options for students who want to pursue the subject.</li><li>• Focus on mental health and the use of cooking for pleasure.</li></ul> |
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