

Quality of Education: Curriculum is planned and sequenced so that new **knowledge** and **skills** build on what has been taught before and towards its clearly defined end points.

SUBJECT: Catering		CURRICULUM PROGRESSION PATHWAYS			CL: Miss C Long
KS3 (Level 1)	KS4 (Level 2)	KS5 (Level 3)	Further Education and training	Careers	
					
<p>5-7 week rotation in Yr 7 & 8</p> <p>Yr 7 Focus: Building skills & confidence in the kitchen. Eat well guide.</p> <p>Completing recipes:</p> <ul style="list-style-type: none"> - Fruit salad – knife skills (enzymic browning) - Pizza toast – using the grill - Flapjack – hob/oven and weighing measuring - Pasta salad – dovetailing, boiling, simmering, pasta al dente, simple sauce - Cooking – accurate weighing, measuring, adapting a recipe, batch production <p>Year 8 Focus – developing practical skills and basic healthy eating</p>	<p>WJEC level 1 / 2 Hospitality & Catering</p> <p>Year 9 – Knowledge:</p> <ul style="list-style-type: none"> • UNIT 1: LO4: Know how food can cause ill health <p>AC4.1 describe food related causes of ill health. AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health</p> <ul style="list-style-type: none"> • UNIT 1: LO5 Be able to propose a hospitality and catering provision to meet specific requirements <p>AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision</p> <ul style="list-style-type: none"> • UNIT 2: LO1 understand the importance of nutrition when planning menus <p>AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain</p>	<p><i>Unable to offer at this current time.</i></p> <p>Preferred route:</p> <p>WJEC Level 3 Certificate/Diploma in Food Science and Nutrition</p>	<p>Norwich City college – hospitality & catering school</p> <p>Apprentices</p> <p>Food science degree</p> <p>Sport nutrition degree</p> <p>Food product development Degree</p> <p>Front of house management (various levels)</p>	<p>Food science</p> <p>Food product development</p> <p>Chef</p> <p>Sports nutrition</p> <p>Dietician</p> <p>Front of house manager</p> <p>Event planner</p> <p>Food production</p> <p>Restaurant manager</p> <p>Hotel receptionist</p> <p>Baker</p> <p>Butcher</p>	

Core knowledge and skills mapped across the curriculum

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<p>knowledge. 8 healthy eating guidelines. Basic food science.</p> <ul style="list-style-type: none"> - Quesadilla – hob, knife skills, adding vegetables to a dish - Carrot cake – batch production, raising agents, raw egg safety - Pizza – bread making skills, adding fiber, creativity. - Chicken nuggets & chips – oven baking, reducing fat, adding flavor, handling raw meat. - Macaroni cheese-making a roux (high level skills) boil/simmer pasta, al dente, dovetail, using the grill, au gratin. Starch as a thickening agent. - Fajitas – marinating, adding vegetables, understating the nutrition in a dish, handling raw meat, 	<p>characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value</p> <ul style="list-style-type: none"> • UNIT 2: LO2 understand menu planning 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 <p>Skills: developing a wide range of professional skills & independence in the kitchen. Round the world food tour to experience a range of cuisine and encourage students to try new flavors. Food hygiene & safety focus. Basic nutrition fed through practical. Professional knife skills – julienne, brunoise, chiffonade, baton, pastry work, meat handling skills. Basic food science.</p> <p>Year 10</p> <ul style="list-style-type: none"> • UNIT 1: LO1 Understand the environment in which hospitality and catering providers operate <p>AC1.1 describe the structure of the hospitality and catering industry AC1.2 analyse job requirements within the</p>			
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<p>food presentation</p>	<p>hospitality and catering industry AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers</p> <ul style="list-style-type: none"> • UNIT 1: LO2 Understand how hospitality and catering provisions operate <p>AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p> <ul style="list-style-type: none"> • UNIT 1: LO3 Understand how hospitality and catering provision meets health and safety requirements <p>AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision</p> <p>Skills: continuing to refine a wide range of higher level skills – food presentation & styling. Understanding the food science. Adapting recipes to meet the needs of customers. (Special diets – religious/medical/ethical)</p>			
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	<p>Developing nutritional knowledge & understanding how to meet the needs of a wide range of customers.</p> <p>Practice Coursework task.</p> <p>Year 11 – applying knowledge to meet the brief set by the exam board. Apply knowledge to answer exam style questions.</p>			
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