

Curriculum overview for Hospitality & Catering L1 & 2

	Autumn half term 1	Autumn half term 1	Autumn half term 2	Easter half term 1	Easter half term 2	Summer half term 1	Summer half term 2
Year 9 Term subject booklets	Introduction to cooking -Food safety and Health & safety rules. Observe class rules -Correct use of small equipment and tools -Practical work: Fruit & vegetable salads, baking small cakes, biscuits, and decorate using icing techniques Tempering chocolate and producing sponges in a microwave. Simple presentation techniques	Healthy eating -Healthy eating plate. Micro/macro nutrients -Allergies -Food poisoning -Practical work: Weigh, estimate, Cook Pasta, rice sauces Simple desserts. -Students will know the process of tempering chocolate in a microwave	Investigation -Healthy/unhealthy food options -Formulate and -modify recipes Shop versus homemade biscuits Sensory taste testing using ICT & paper based -Practical work Techniques - Able to use a range of pastry techniques Practical task: Make a quiche Use herbs and spices to add interest and taste	Understanding -Understanding different popular foods -Analysing food labels -Use by and best before dates - Practical work: -Using different cooking equipment -Practical work: Pizza competition Healthy ingredients design and make a pizza, choose healthy toppings ,fresh and dried herbs	Simple meals -Different eating establishments: Takeaway, restaurants, cafes -Eating on a budget -Practical work Reference the healthy eating plate: Create healthy nutritious snacks, pasta pots, soups, make small rolls and loaves	Multi-cultural food -Research of different countries - Carrying out questionnaires -Design and plan an on trend take-away food and container -Create a food label Practical work: shallow fry, stir fry, using a wok, Poach, roast, stew	Vegetarianism -Different types of vegetarians: Lacto Vegetarian, Ovo ,Lacto, Pescatarian -Compare meat and vegetarian Soya & Quorn products -Plotting results using sensory profiles
Year 10 WJEC Unit 1	Building cooking skills -Role of different kitchen staff and where they fit into kitchen, hierarchy. - Plan and produce meals for specific groups of people. Compare nutritional needs of Adults ,elderly, children, babies -Practical work: Chopping, shaping, peeling, blending, slicing, whisking Fresh versus dried pasta -Making fresh pasta with a fresh tomato sauce Poultry (de-boning fish (filleting) guest chef	- YR 10 Mock C/W task -Plan practical tasks including timing of a 2 course meal Carry out research Conduct questionnaires Cost your dishes -Write a Mise en place,dovetailing 2 dishes. Understand how to plan, --Modify & cook meals for special groups of people Coeliac Diabetes Religious diets: -Practical work:	-Legal legislation -Base a meal on someone on the minimum wage in the kitchen- a kitchen porter -Plan, prepare and think about food storage. You will work to a budget -Safe temperatures for Food storage in domestic and commercial situations -Reheating ingredients from, weighing, estimating, portion control, - Using different types of kitchen machines: Blenders, hand mixers, food mixers ,ice cream maker, dehydrator	Food poisoning - Identify main types of bacteria associated with food poisoning - Processing techniques to prolong food quality and avoid food spoilage -Understanding high/low risk foods -Preparing a dish using high risk foods. Understand & carry out HACCP in preparation of food Practical work: -Impact of different cooking methods on macro/micro nutrients: HBV & LBV Steam, braise, poaching, fry, stir-frying, sautéing, boil, simmer.	Preparation for mock exam Unit 1 WJEC written exam Preparation for written paper. Understanding how to prepare for exams: Describe, state, explain, bullet point. -Practical work set by WJEC Customer service Students will role play different Customer service & service provision scenarios Practical work:- Lasagne Roux sauce, vegetable frying, stir-frying, layering	- WJEC written exam practice & preparation for written paper. Understanding how to prepare for exams: Describe, state, explain, bullet point. Unit 1 revision: Structure of H&C provision Analyse job requirements, working conditions, -	Yr 10 Mock Unit 1 June E exam/paper based Outdoor catering Will know how and where barbeques and the food originated from. -It is a worldwide occupation is there difference of barbeques between countries? -Techniques, methods and marinades to use End of term practical task, presentation, and taste testing of barbeque food



<p>Year 11 WJEC Unit 2</p>	<p>Design brief - Understanding performance bands L1 pass L2 Pass Level 2 merit Level 2 distinction</p> <p>Research Students will research: environmental issues: -Conservation of energy and water, Reduce, reuse, recycle, food miles, and provenance</p> <p>Practical work:-Related to topics, using seasonal ingredients. Function of micro/macro nutrients</p> <p>Techniques - Able to use a range of pastry techniques: crust, puff, flaky, rough choux, filo suet, hot water pastry</p> <p>Equipment: deep fat fryer, pasta machines, pastry cutters, chocolate moulds</p>	<p>Proposing dishes -Students will propose 4 dishes to cook based on criteria of a fictional Bistro -Students will plan for the production for 2 dishes that could be included on the menu - Students will demonstrate high level skills: De-boning and preparing fish. Use a selection of equipment's appropriate to the task: Food Dehydrator machine, culinary foamier, torch head to brown off foods, deep fat fryer, pasta machines, blenders, microwaves</p>	<p>Plan prepare --Use a selection of equipment's appropriate to the task:, deep fat fryer, woks ,casserole and roasting dishes</p> <p>- Learners will use appropriate presentation techniques and methods for the task Universal dots half-moon, Circular swirl, - tapering lines, Zigzag ,splashes,-dip mould</p> <p>- Practical Plan,dovetail, annotate & prepare commodities cook 2 dishes popular in a chosen area</p>	<p>Evaluation -The current issues surrounding food production -State resources needed Ingredients: sourced well, sustainable, organic, vegetarians, meat eaters -Current issues, cost, methods, equipment, sensory profiles</p> <p>Comparison of 2 food groups Deficiencies/excess of nutrients fat soluble & water soluble.</p> <p>Evaluation of questionnaires pie charts & graphs. Organoleptic sensory profiles</p>	<p>Small project Write a description of a commercial kitchen.- Understand how the kitchen meets the needs of the area and customers. Use smart draw/ICT programme to help design your own kitchen</p> <p>Why front of house staff is important and team work for the success of your business</p> <p>Price and option menus: Table D'Hotes (fixed price)A La Carte, children's menu, functions, buffet</p> <p>Types of provision: Café, Bistro, Fast food, star rating of restaurants, café, public house</p>	<p>Preparation for written exam. Unit 1 & 2 Understanding how to prepare for exams: Describe, compare,state, explain, bullet point.</p> <p>-Practical techniques to illustrate written questions for differentiation of students</p> <p>WJEC Revision & study book Units 1&2</p>	<p>Yr 11 WJEC 1 & 2 Units E exam/paper based</p> <p>End of term task Research: Party foods for a teenage party</p> <p>-Techniques, methods,presentation, and taste testing of food</p>
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