The 5 Year curriculum: Hospitality & Catering

UP HOLLAND HIGH SCHOOL
Dedicated to Excellence

Formal Exam Assessment (40%)

Reflect & Review the 5 key learning objectives of the specification, focusing on operations, health and safety, legislation, careers and consumers/clients.

Booster Revision sessions

Mock Examinations to sample existing knowledge and identify gaps

Effectively uses food safety practices in preparation, cooking and completion

Explain, justify & present ideas about their chosen cooking methods to others

Use appropriate techniques in when cooking of commodities

Use appropriate techniques in when preparation of commodities

Plan production of meal

Explore factors that influence menus such as season, size, client, equipment

Demonstrate a variety of cooking methods within a meal

Justify decisions for catering proposals

Be able to propose a hospitality and catering provision to meet specific requirements

Year 11

Hospitality & Catering in Action (NEA Unit 2 – 60%)

Use variety of presentation techniques to complete dish

Consider how menu meets needs of client

Explain characteristics of unsatisfactory nutritional intake

Compare nutritional needs of specific group

Evidence the importance of nutrition when planning menus

Use of supporting information e.g. structured proposal

Practical: Puff Pastry, Shortening and plasticity, e.g. pastry making

Practical: Use of gelatine, cheesecake

Practical: Understanding raising agents, Baking, Bread Rolls & Focaccia

Practical: Puff Pastry, Pin Wheels & Danish Pastry : Shortening and plasticity, e.g. pastry making

Practical: Use steam in a mixture: Choux Pastry

Practical: Specific vegetable cuts, Ratatouille

Practical: Food presentation garnish

Practical: Burgers: Mincing Meat, Presentation

Practical: Cooking Prawns: Thai Green

Practical: Filleting a Fish: Goujons, Pie, Fish Cakes

Practical: Casserole

Practical: Chicken Wings : Jointing a Chicken

Practical: Cupcakes & Brownies

Practical: Pizza dough & sauce

Practical: Meringues & Aeration techniques

Practical: Risotto

Practical: Chocolate Tarts Filling & Pastry

Practical: Lasagne developing roux sauces and bolognaise

Hospitality & Catering Operations (Unit 1)

Explain how food can cause ill health: Bacteria, Intolerances, Allergies

The role of the Environmental Health Officer (EHO)

Legislation; Food Safety, Labelling

Recommend personal safety control measures for H&C provision

Independent study and start of project developing product of own choice

Review options for H&C provision

Personal safety control measures

Employer Responsibility

Understand how hospitality and catering provision meets health & safety requirements

Documentation and administration in H&C industry

Customer demographics and lifestyle & expectations

Operational Activities including stock control

Kitchen v Front of house operations

Hospitality & Catering Industry (Unit 1)

Understand how hospitality and catering provision operates

Commercial and Non-Commercial Catering

Profit & Costing

Factors affecting the success of H&C providers

Contracts, Hours & rates of pay in the industry

Various working conditions

Describe the operation of the kitchen

Analyse job requirements within the hospitality & catering industry

Supply & demand (availability of trained staff, seasonality, location)

Understand the environment in which hospitality and catering providers operate

Year 10

Food Styling, Presentation & Photography

Understand what food styling is

Sprinkles, sweets photography shoot Close up/macro

Research appropriate contextual references

Apply correct photography terminology and language

USA foods photography shoot

Evaluate and analysis of practical cooking methods and techniques used

Identify different meats and cuts

Analyse how eggs are used in a variety ways

Practical: Frittata

Explore examples of commercial photography

Be able to select imagery and evaluate own work

Editing features of camera raw filter Adobe PS

Explore how imagery is manipulated to create images

Experimental photography shoot of choice

Produce edits that reflect high level food styling using Adobe PS

Create final magazine pages with Photography imported

Year 9

Carousel 3: Cooking Techniques

Practical: Cheesecake

Practical: Stir Fry, fast dry heat hob based

Practical: Swiss Roll, Shape, Wrap and Bake

Use techniques in preparation of commodities

Manage the time and cost of recipes effectively

Understand what food provenance & food miles are

Selection of appropriate preparation, cooking methods and times to achieve desired characteristics

Improve and refine general practical skills

Use testing and sensory evaluation skills to determine success of dish

Baking Techniques and methods

Describe common types of food poisoning

Learn how food can cause ill health

What is a specification when looking at a recipe?

Practical: Bolognaise

Exploring a recipe considering portion size

Use correct language and terminology to evaluate own work

Year 8

Carousel 2: Nutritional Values

Further understanding of vegetables and how to prepare; peeling, boiling, blending

Understand the concept of food hazards caused by contamination of food

Food nutrition : How peoples' nutritional needs change

Learn which foods contain macro nutrients

Learn which foods contain micro nutrients

Food processing? Where does it come from?

Understand basic food nutrition

Use correct language associated with food preparation

Understand the Eatwell guide & healthy eating guidelines

Practical: Soup

Practical: Savoury Scones

Eatwell guide, comparing nutritional values

Practical: Pastry Starter Jam Tarts

Use temperature & visual colour check to establish whether an ingredient or recipe is ready

Sauce demonstrating starch gelatinisation. How starch/liquid ratios affect viscosity.

Practical: Roux Sauce Mac and Cheese/Pasta Bake

Year 7

Carousel 1: Food Prep & Kitchen Safety

Method writing for basic recipes

Practical: Fruit Muffins

Practical: Pizza

Practical: Flapjacks

Accurate weighing and measuring

Practical: Fruit Salad

Essential Kitchen Hygiene

Be able to make an ingredients list

Identify the areas and uses of an oven/cooker

Be able to name equipment in the kitchen

Understand knife grips and safe use

Fruit & Vegetable Seasonality

Health & Safety in the kitchen