

You see students cooking but we see – art, confidence, collaboration, communication, following directions, geography, history, leadership, listening skills, literacy, measuring, maths, MFL, organisation, problem solving, science and time management

Powerful Knowledge in hospitality and Catering

Hospitality and Catering in our school will equip students with the knowledge, understanding and skills required for them to progress to employment in this vocational sector that is a significant source of employment in the locality.

The course will encourage students to have knowledge of issues related to nutrition and food safety and how they affect successful hospitality and catering operations. They will also develop some food preparation and cooking skills as well as important transferable skills of problem-solving, organisation and time management, planning and communication essential in the work place.

Through hospitality and catering, students will:

- Understand and explore a range job roles within the hospitality and catering industries to develop a range of transferable skills.
- demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment ☑ develop knowledge and understanding of the nutritional content of food and drinks
- understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
- understand the economic, environmental, ethical, and socio-cultural influences on food availability, production processes, and diet and health choices
- demonstrate knowledge and understanding of nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food

Curriculum features KS3

Year 7

- Look at hazards in a kitchen
- Identify basic cooking equipment
- Introduced to the Eat Well Guide and identify the different sections, what they are and why we need them
- Plan and evaluate a range of dishes

Year 8

- Kitchen safety – building on the hazards identified in year 7
- Food hygiene
- Eat well guide – planning balanced meals using previous knowledge and understanding
- Plan and evaluate a range of dishes

Year 9

- Recap Eat Well Guide
- Look at the 4 C's – cleaning cross-contamination, chilling, cooking
- Food and life stages, Food labelling, Food poisoning, Food logos
- Planning and evaluating a range of dishes

Hospitality & Catering (2)

Students build on prior knowledge to:

Demonstrate effective and **safe** cooking skills by planning, preparing and cooking a variety of food ingredients whilst using different cooking techniques and equipment. Manufacture and evaluate a range of high skilled dishes building on skills used at KS3 – for example sausage rolls – made at Ks3 using readymade puff pastry, at KS4 made using homemade puff pastry

Develop knowledge and understanding of the functional properties and chemical characteristics of food as well as a sound knowledge of the nutritional content of food and drinks

Understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health

Demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and food safety considerations when preparing, processing, storing, cooking and serving food

Understand and explore the Hospitality and Catering industry, the job roles and the different types of equipment use to support the industry.

Why study Hospitality and Catering?

4th largest industry in this country and accounts for around 10% of the country's total workforce.

Can lead to careers in:

- Hotel management
- Sports Science
- Marketing
- Journalism
- Product Development
- Food Science
- Consumerism
- Environmental Health
- Catering chef/Cook
- Nutritionist
- Dietician

Useful websites:

www.Caterer.com

www.food.gov.uk/

www.bbcfood.co.uk