

KS4 Curriculum Overview: Catering Year 10

Rationale: Throughout this year, you will **build your knowledge** from Yr 9 and deepen your understanding of the Hospitality & Catering Industry. The year will focus on preparing you for Unit 1: Examination which you will sit at the end of the year. You will study the Learning outcomes and complete a mock examination. Alongside this, we will work through a range of practical tasks which will provide you with a greater understanding of methods of cooking and presentation skills. We will finish the year with a 'mini coursework assignment' and practical assessment which will be the foundation for your Unit 2: Coursework in Yr 11.

Term / Length of Unit	Outline	Assessment	Home Learning	Resources	Reading	Knowledge/Skills End Points
Autumn (Sept-Oct)	<p><u>Unit 1: Exam</u></p> <p>Students will be covering a range of topics that will introduce them to key knowledge for the Learning Outcomes 1-4 required for Unit 1 (exam).</p> <p><u>They will be sitting their PPE the week prior to HT</u></p> <p><u>Practical tasks:</u> <u>AC3: Be able to cook dishes</u> FPT: Develop a range of skills for methods of cooking and presentation.</p> <p>Complete dishes using presentation techniques</p> <ul style="list-style-type: none"> • Portion control • Position on serving dish • Garnish • Creativity • <p><u>AC3.5:</u> Use food safety practises.</p>	<p>FAR 1 – Work Booklets</p> <p>FAR 2 – Work booklets</p> <p>FAR 3 – PPE Feedback</p>	<p>HL1: Practise exam Q's</p> <p>HL2: Practise exam Q's</p> <p>HL3: Revision for PPE</p> <p>(Ref: Chapter 2 Revision Guide)</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Catering level 1.2 AQA</p> <p>Variety of ingredients (students provide their own)</p>	<ul style="list-style-type: none"> • Key vocabulary • Core definitions of key words • Guided reading for practical tasks • Research and write tasks • Exam Questions 	<p><u>Knowledge</u></p> <ul style="list-style-type: none"> • To understand how the H&C industry is structured • To be able to identify the jobs and services the industry provides • To understand the ratings for different sets of standards <p><u>Skills</u></p> <ul style="list-style-type: none"> • Develop answers given to questions and understanding information in preparation for written examination. • Develop independence in practical sessions

<p>Autumn (Nov-Dec)</p>	<p><u>Unit 1: Exam</u> LO1: Understand the environment in which hospitality and catering providers operate.</p> <p>AC1.1 AC1.2 AC1.3 AC1.4</p> <p><u>LO2:</u> Understand how the Hospitality and Catering provision operates.</p> <p>AC2.1, AC2.2, AC2.3</p> <p>Practical tasks: AC3: Be able to cook dishes FPT: Further develop a range of skills for methods of cooking with commodities.</p> <p><u>AC3.1</u> *Whisking *Melting *Slicing</p> <p>Seasonal cooking where applicable</p>	<p>FAR 1 –Theory assessment</p> <p>FAR 2 – Practical assessment</p> <p>FAR 2 – End of unit Test</p>	<p>HL1: LO1 Practise Q's</p> <p>HL2: LO2 Practise Q's</p> <p>HL3: Respond to Far marking actions and feedback</p> <p>(Ref:Chapter 4 Revision Guide)</p> <p>HL4: Revision for test</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Catering level 1.2 AQA</p> <p>Variety of ingredients (students provide their own)</p>	<ul style="list-style-type: none"> • Key vocabulary • Core definitions of key words • Research and write tasks 	<p>Knowledge</p> <ul style="list-style-type: none"> • To understand why good organisation of a catering kitchen is important for making sure that: • Good quality and safe food is made for customers • Ingredients and equipment are used properly and economically • Employees work effectively. • To understand operations of Front of House <p>Skills</p> <ul style="list-style-type: none"> • Develop answers given to questions and understanding information in preparation for written examination. • Continue to develop independence and skills in exam conditions
<p>Spring (Jan-Feb)</p>	<p><u>Unit 1: Exam</u> <u>LO3:</u> Understand how the hospitality and Catering</p>	<p>FAR 1 –Work Booklets</p> <p>FAR 2 – Work booklets</p>	<p>HL1: AC3:1 Practise Q's</p> <p>HL2: AC3:2 Practise Q's</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition:</p>	<ul style="list-style-type: none"> • Key vocabulary • Core definitions of key words 	<p>Knowledge</p> <ul style="list-style-type: none"> • To understand how to avoid accidents and injuries in the work place. • To understand the types of personal safety risks that

	<p>industry meets H&S requirements</p> <p>AC3.1, AC3.2, AC3.3</p> <p>Practical tasks: <u>AC3: Be able to cook dishes</u> Use techniques in cooking commodities:</p> <p>Boiling Steaming Baking</p>	<p>FAR 3 - Practical Assessment (photographs and evaluation)</p>	<p>HL3: AC3:3 Practise Q's (Ref:Chapter 7 Revision Guide)</p> <p>HL4: Quiz</p>	<p>Year 9: Catering level 1.2 AQA</p> <p>Variety of ingredients (students provide their own)</p>	<ul style="list-style-type: none"> Guided reading for practical tasks 	<p>employees, employers, customers and suppliers may face in the H&C industry.</p> <ul style="list-style-type: none"> To identify Laws about personal safety and specific roles in Safety <p>Skills</p> <ul style="list-style-type: none"> Develop skills and competence in answering extended questions in preparation for exam Develop revision strategies Develop an understanding or processing through first-hand experience and use the products in food products
<p>Spring (March-April)</p>	<p><u>Unit 1: Exam LO4:</u> Know how food can cause ill health.</p> <p>AC4.1, AC4.2, AC4.3, AC4.4, AC4.5.</p> <p>MOCK EXAM <u>Unit 1: Revision Pack with revision mats</u></p> <p>Practical tasks: <u>AC3: Be able to cook dishes</u> Use techniques in cooking commodities:</p> <p>Poaching Stewing Roasting</p>	<p>FAR 1 – Exam Q (extended)</p> <p>FAR 2 – Mock exam</p>	<p>HL1: Food Safety Activity 1</p> <p>HL2: Food Safety Activity 2</p> <p>(Ref: Chapter 11 Revision Guide)</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Catering level 1.2 AQA</p> <p>Variety of ingredients (students provide their own)</p>	<ul style="list-style-type: none"> Key vocabulary Core definitions of key words Guided reading for practical tasks Exam Questions Knowledge organisers 	<p>Knowledge</p> <ul style="list-style-type: none"> To understand food related causes of Ill health To be able to identify preventative measures for ill health To understand training procedures necessary for food handlers To identify and understand food allergies and intolerances. <p>Skills</p> <ul style="list-style-type: none"> Develop skills and competence in answering extended questions in preparation for exam Develop revision strategies Develop an understanding or processing through first-hand experience and use the products in food products

<p>Summer (April-May)</p>	<p><u>Unit 1: Revision pack with Q&A resources.</u></p> <p><u>Exam practise papers</u></p> <p>Practical skills:</p> <p>One off Free practical's</p> <p>Eg jam/lemon curd, Truffles/fudge etc</p>	<p>FAR 1 – Exam Q (extended)</p> <p>FAR 2 – Exam Q (extended)</p>	<p>HL1: TBC</p> <p>HL2: TBC</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Catering level 1.2 AQA</p> <p>Variety of ingredients (students provide their own)</p>	<ul style="list-style-type: none"> • Exam Questions • Knowledge organisers 	<p>Knowledge</p> <ul style="list-style-type: none"> • To recall and use prior knowledge in the written examination • Be able to understand a Learner Assignment Brief (LAB) and consider environmental and customer needs for proposing dishes. <p>Skills</p> <ul style="list-style-type: none"> • Use a range of practical skills in practical assignment • Continue to develop independence in practical sessions
<p>Summer (June-July)</p>	<p><u>Unit 1: Revision pack with Q&A resources.</u></p> <p><u>Exam practise papers</u></p> <p>External Exam (during yr 10 exam week)</p> <p>Practical Skills: Unit 2 Coursework: Mini Mock - Practise Coursework:</p> <p>Individual planning, preparation and presentation of dishes</p> <p>Savoury and sweet with accompaniments</p>	<p>FAR 1 – Exam papers</p> <p>FAR 2 – Practical Assessment</p>	<p>HL1: TBC</p> <p>HL2: TBC</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Catering level 1.2 AQA</p> <p>Variety of ingredients (students provide their own)</p>	<ul style="list-style-type: none"> • Exam Questions • Knowledge organisers 	