


IMPLEMENTATION	<u>Carousel - Topic 3 (Hospitality and catering)</u>										
	Key Stage 3	1	2	3	4	5	6	7	8	9	10
	C&C										
	Practical lessons		Bread	Pizza	Mac and cheese	Rague and pasta	Savory Rice	curry	Jam Tarts	victoria sponge	Dish of own choice
	C&C										
	Lesson Objective:	L1 & L2 - Health and safety	L3 Food poisoning	L4 EHO	L5 - Introduction to hospitality and catering and job roles	L6 Food Miles	L7 Seasonal Food	L8 Food Waste	L9 Healthy Eating	L10 Time plan	L11 Evaluation
	Progress and assessment	Each teacher will FAR assess 2 aspects throughout the rotation and will assess using the criteria NYA, PASS, MERIT, DISTINCTION. All assessment feedback will be put onto a <u>departmental tracker</u> sheet that will rotate throughout the carousel. 1. FAR: Classwork task – week 1 2. FAR: Practical assessment - Bread .									
	Homework	Overview: There will be 2 Homework quizzes on Microsoft Forms linked to the topics covered in this rotation. Homework task: The homework will be based on knowledge needed for unit 2. The students will be asked to complete a range of tasks exploring sustainability.									
	Key Vocabulary /Literacy opportunities	Cooking, safety, hygiene, health, accuracy, dish, utensil, wash up, evaluate, presentation									
	Connected Knowledge	Reference to learning map: Practical dishes are designed build on the skills they developed in year 7. The thoery knowledge helps introduce them to Hospitality and Catering and give them an understadning of the course at KS4.									
IMPACT: Students will be able to measure progress using department F.A.R tracking sheets and on SIMS through the PLC. This will show progress over time and prepare students for key stage 4 learning at Bilton School.											

	Character and Culture
	<p>Character and Culture is embedded within the curriculum map and coded as shown.</p> <p>Cross curriular links - Art, Maths, Science, Business, English - Literacy</p>
<p>END POINTS: At the end of the Food Unit students will be able to: (REFERENCE TO TOPICS, SOL, NC)</p> <ol style="list-style-type: none"> To learn to use a range of different peices of equipment to demonstrate a number of techiques Students will use healthy eating to plan meals Students will combine ingredients to make healthy dishes. <p>Buzz words/phrases: Interpret, Analyse, Evaluate They will be able to do this by:</p> <ol style="list-style-type: none"> They will produce a range of maily savory dishes to demosntrate the skills they have learnt. students will menu plan health meals that meet the needs of the user. 	
Unit 2	NEA: Practical: Hospitality and Catering in Action