

### 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 and Unit 2: Coursework which you will complete next academic 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 preparation, 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><b><u>Unit 1: Exam</u></b></p> <p>Students will work through a range of topics that will reinforce key knowledge for the Learning Outcomes 1-4 required for Unit 1 (exam).</p> <p><b><u>Unit 2: Coursework – Plan for mock Tasks 2/3</u></b></p> <p><b><u>Preparation for Mock Practical Assessment</u></b> Students will plan, prepare, cook and present two dishes with accompaniments.</p> <p><b>MOCK PRACTICAL W/C 14<sup>th</sup> October</b></p> <p>Evaluation</p>	<p><b>FAR 1</b> – Feedback from Yr 10 Coursework mock work</p> <p><b>FAR 2</b> – Exam practise (extended Q's)</p> <p><b>FAR 3</b> – Mock practical feedback (marked as</p>	<p><b>HL1:</b> practice exam (extended Q's)</p> <p><b>HL2:</b> Time plan: DOVETAILING</p> <p><b>HL3:</b> Preparation for mock practical</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award/Catering level 1/2</p> <p>Variety of ingredients (students provide their own)</p>	<p>Knowledge organisers</p> <p>Exam Questions/past papers</p> <p>Key words</p>	<p><b><u>Knowledge</u></b></p> <ul style="list-style-type: none"> <li>• Develop skills and competence in answering extended questions in preparation for exam</li> <li>• Develop revision strategies</li> <li>• <b><u>Skills</u></b></li> <li>• Develop independence in practical sessions</li> <li>• Develop competence in a range of medium/high level cooking methods for commodities.</li> <li>• To be able to write a cohesive time plan showing sequencing and H&amp;S requirements and special points.</li> </ul>

<p>Autumn (Nov-Dec)</p>	<p><b><u>Intro to Unit 2: Coursework</u></b></p> <p>The half term will focus on different stages for planning and carrying out the Unit 2 assessment, which is assessed through a Controlled Assessment Task in the form of a Learner Assignment Brief.</p> <p>Students will then complete a range of tasks based on the 3 main areas of the assessment criteria.</p> <p>Students will further develop a range of skills and produce one dish with accompaniments for one of the two specific groups of people.</p> <p>Students will experience working from their time plan and reevaluate areas for improvement.</p>	<p><b>FAR 1</b> – Task 1</p> <p><b>FAR 2</b> – Task 2</p> <p><b>FAR 3</b> – Practical assessment and time plan</p>	<p><b>HL1:</b> Task 1</p> <p><b>HL2:</b> Task 2</p> <p><b>HL3:</b> Respond to Far marking actions and feedback.</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award Catering level 1/2</p> <p>Variety of ingredients (students provide their own)</p>	<p>Knowledge organisers</p> <p>Textbooks</p> <p>Key words</p>	<p><b><u>Knowledge</u></b></p> <ul style="list-style-type: none"> <li>• Be able to understand a Learner Assignment Brief (LAB) and consider customer needs and environmental factors for proposing dishes.</li> <li>• To understand a range of cooking methods and their impact on nutritional value.</li> <li>• To be able to identify nutrients and their different functions</li> <li>• <b>Skills</b></li> <li>• Start to become competent in a range of medium/high level cooking methods for commodities.</li> <li>• To be able to write a cohesive time plan showing sequencing and H&amp;S requirements and special points.</li> </ul>
<p>Spring (Jan-Feb)</p>	<p><b><u>Unit 1: Exam (cont)</u></b></p> <p>This term will develop the knowledge covered in Term 1 covering key knowledge for learning outcomes 1-4 required for Unit 1 (exam).</p>	<p><b>FAR 1/2</b> – Exam style Q/Scenario - feedback</p> <p><b>FAR 3</b> – Exam paper (part one)</p> <p><b>Reworking of nominated question</b></p>	<p><b>HL1 -3:</b> Exam style Qs/Scenarios</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award/ Catering level 1/2</p> <p>Variety of ingredients</p>	<p>Knowledge organisers</p> <p>Exam Questions</p> <p>Key words</p>	<p><b><u>Knowledge</u></b></p> <ul style="list-style-type: none"> <li>• To understand how to avoid accidents and injuries in the workplace.</li> <li>• To understand the types of personal safety risks that employees, employers, customers and suppliers may face in the H&amp;C industry.</li> <li>• To identify Laws about personal safety and specific roles in Safety</li> </ul>

	Students will further develop a range of skills for methods of cooking and presentation working from time plans.			(students provide their own)		<p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• Develop skills and competence in answering extended questions in preparation for exam</li> <li>• Develop revision strategies</li> <li>• Develop an understanding or processing through first-hand experience and use the products in food products</li> </ul>
Spring (March-April)	<p><b>MOCK EXAM (PPE)</b>  <b><u>Unit 1: Revision Pack with revision mats</u></b></p> <p><b><u>Unit 2: Coursework (Cont)</u></b></p> <p><b>Task 2</b>  <b>Prepare, cook, and present dishes.</b></p>	<p><b>FAR 1</b> – PPE Feedback and actions</p> <p><b>FAR 2:</b> Exam question (extended)</p> <p><b>FAR 3</b> – Time plan responses and actions (Task 2)</p>	<p><b>HL1:</b> Revision for PPE</p> <p><b>HL2:</b> Time plan exercise - dovetailing (task 2)</p> <p><b>HL 3:</b> Time plan exercise - dovetailing (task 2)</p>	PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award/ Catering level 1/2	<p>Knowledge organisers</p> <p>Exam Questions</p> <p>Key words</p>	<p><b>Knowledge</b></p> <ul style="list-style-type: none"> <li>• To understand food related causes of Ill health</li> <li>• To be able to identify preventative measures for ill health</li> <li>• To understand training procedures necessary for food handlers</li> <li>• To identify and understand food allergies and intolerances.</li> </ul> <p><b>Skills</b></p> <ul style="list-style-type: none"> <li>• Develop skills and competence in answering extended questions in preparation for exam</li> <li>• Develop revision strategies.</li> <li>• Understand how to accurately sequence time plans, H&amp;S and contingencies.</li> <li>• Develop an understanding or processing through first-hand experience and use the products in food products.</li> </ul>

<p>Summer (April-May)</p>	<p><b><u>Unit 2: Coursework (Cont)</u></b></p> <p><b>Tasks 2: Menu Planning</b></p> <p><b>Task 3: Techniques of preparation, cooking, and presentation of dishes: Focussed practical tasks</b></p>	<p><b>FAR 1</b> – Task 2</p> <p><b>FAR 2</b> – Reasons for choice exercise</p> <p><b>FAR 3</b> – Practical skills</p>	<p><b>HL1:</b> Dish selection</p> <p><b>HL 2:</b> Reasons for choice exercise</p> <p><b>HL 3:</b> Evaluation task</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Tecxhncial award/ Catering level 1.2</p> <p>Variety of ingredients (students provide their own)</p>	<p>Knowledge organisers</p> <p>Textbooks</p> <p>Exam Questions</p> <p>Key words</p>	<p><b><u>Knowledge</u></b></p> <ul style="list-style-type: none"> <li>• Be able to understand a Learner Assignment Brief (LAB) and consider customer needs and factors to consider when planning menus.</li> </ul> <p><b><u>Skills</u></b></p> <ul style="list-style-type: none"> <li>• Use a range of practical skills in practical assignment</li> <li>• Continue to develop independence in practical sessions.</li> <li>• Understand how to evaluate practical work using sensory words and taste tests</li> </ul>
<p>Summer (June-July)</p>	<p>Unit 2: Coursework (cont)</p> <p>Task 4: Evaluation of performance</p> <p><b><u>Practical Skills:</u></b> <b><u>Unit 2 Coursework:</u></b> <b><u>Mini Mock – Practical assessment</u></b></p> <p>Students will produce one/two dishes with accompaniments for one of the two specific groups of people.</p> <p>Students will experience working from their time plan</p>	<p><b>FAR 1</b> – Practical skills</p> <p><b>FAR 2</b> – Time plan</p> <p><b>FAR 3</b> – Practical Assessment (marked as assessment)</p>	<p><b>HL1:</b> Individual planning, preparation, and presentation of dishes.</p> <p><b>HL2:</b> Time plan</p> <p><b>HL3:</b> Evaluation</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award Catering level 1/2</p> <p>Variety of ingredients (students provide their own)</p>	<p>Mock Coursework proforma</p> <p>Student assessment booklets</p> <p>Textbooks</p> <p>Key words</p>	<p><b><u>Knowledge</u></b></p> <ul style="list-style-type: none"> <li>• To recall and use prior knowledge in the written coursework tasks</li> </ul> <p><b><u>Skills</u></b></p> <ul style="list-style-type: none"> <li>• Use a range of medium/high practical skills independently and with skill.</li> <li>• Experience preparing, cooking and presenting dishes adhering to time slots under examination conditions.</li> <li>• Self-evaluation of skills, time management and performance</li> </ul>

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