

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 mock 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 work through a range of topics that will reinforce key knowledge for the Learning Outcomes 1-4 required for Unit 1 (exam).</p> <p><u>Focussed practical tasks to prepare, cook and present dishes.</u></p> <p>Students will focus on key skills in practical tasks to enhance skills, timing and precision.</p> <p>Evaluation/Sensory Testing</p>	<p>FAR 1 Feedback on Theory/exam style Qs</p> <p>FAR 2 – Feedback on C/W task: Nutritional values</p> <p>FAR 3 – Focussed practical feedback (marked as C/W)</p>	<p>HL1: practice exam (extended Q's)</p> <p>HL2: Time plan: DOVETAILING</p> <p>HL3: Preparation for practical dishes</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><u>Knowledge</u></p> <ul style="list-style-type: none"> Develop skills and competence in answering extended questions in preparation for exam Develop revision strategies <u>Skills</u> Develop independence in practical sessions Develop competence in a range of medium/high level cooking methods for commodities. To be able to write a cohesive time plan showing sequencing and H&S requirements and special points.
Autumn (Nov-Dec)	<p><u>Intro to Unit 2: Coursework</u></p> <p>The half term will focus on different stages for planning and carrying out the Unit 2 assessment,</p>	<p>FAR 1 – Task 1</p> <p>FAR 2 – Task 2</p>	<p>HL1: Task 1</p> <p>HL2: Task 2</p>	<p>PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Technical award Catering level 1/2</p>	<p>Knowledge organisers</p> <p>Textbooks</p> <p>Key words</p>	<p><u>Knowledge</u></p> <ul style="list-style-type: none"> Be able to understand a Learner Assignment Brief (LAB) and consider customer needs and environmental factors for proposing dishes.

	<p>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>	FAR 3 – Practical assessment and time plan	HL3: Respond to Far marking actions and feedback.	Variety of ingredients (students provide their own)		<ul style="list-style-type: none"> To understand a range of cooking methods and their impact on nutritional value. To be able to identify nutrients and their different functions Skills Start to become competent in a range of medium/high level cooking methods for commodities. To be able to write a cohesive time plan showing sequencing and H&S requirements and special points.
Spring (Jan-Feb)	<p><u>Unit 1: Exam (cont)</u></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>Students will further develop a range of skills for methods of cooking and presentation working from time plans.</p>	<p>FAR 1/2 – Exam style Q/Scenario - feedback</p> <p>FAR 3 – Exam paper (part one)</p> <p>Reworking of nominated question</p>	HL1 -3: Exam style Qs/Scenarios	<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</p> <p>Key words</p>	<p><u>Knowledge</u></p> <ul style="list-style-type: none"> To understand how to avoid accidents and injuries in the workplace. To understand the types of personal safety risks that employees, employers, customers and suppliers may face in the H&C industry. To identify Laws about personal safety and specific roles in Safety <p><u>Skills</u></p> <ul style="list-style-type: none"> Develop skills and competence in answering extended questions in preparation for exam Develop revision strategies

						<ul style="list-style-type: none"> Develop an understanding or processing through first-hand experience and use the products in food products
Spring (March-April)	<p><u>MOCK EXAM (PPE)</u> <u>Unit 1: Revision Pack with revision mats</u></p> <p><u>Unit 2: Coursework (Cont)</u></p> <p>Task 2 Prepare, cook, and present dishes.</p>	<p>FAR 1 – PPE Feedback and actions</p> <p>FAR 2: Exam question (extended)</p> <p>FAR 3 – Time plan responses and actions (Task 2)</p>	<p>HL1: Revision for PPE</p> <p>HL2: Time plan exercise - dovetailing (task 2)</p> <p>HL 3: 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><u>Knowledge</u></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><u>Skills</u></p> <ul style="list-style-type: none"> Develop skills and competence in answering extended questions in preparation for exam Develop revision strategies. Understand how to accurately sequence time plans, H&S and contingencies. Develop an understanding or processing through first-hand experience and use the products in food products.
Summer (April-May)	<p><u>Unit 2: Coursework (Cont)</u></p> <p>Tasks 2: Menu Planning</p> <p>Task 3: Techniques of preparation, cooking, and presentation of dishes: Focussed practical tasks</p>	<p>FAR 1 – Task 2</p> <p>FAR 2 – Reasons for choice exercise</p> <p>FAR 3 – Practical skills</p>	<p>HL1: Dish selection</p> <p>HL 2: Reasons for choice exercise</p> <p>HL 3: Evaluation task</p>	PowerPoints and resources on Staff share: Food and Nutrition: Year 9: Tecxhnical award/ Catering level 1.2	<p>Knowledge organisers</p> <p>Textbooks</p> <p>Exam Questions</p> <p>Key words</p>	<p><u>Knowledge</u></p> <ul style="list-style-type: none"> Be able to understand a Learner Assignment Brief (LAB) and consider customer needs and factors to consider when planning menus. <p><u>Skills</u></p> <ul style="list-style-type: none"> Use a range of practical skills in practical assignment

				Variety of ingredients (students provide their own)		<ul style="list-style-type: none"> Continue to develop independence in practical sessions. Understand how to evaluate practical work using sensory words and taste tests
Summer (June-July)	<p>Unit 2: Coursework (cont)</p> <p>Task 4: Evaluation of performance</p> <p><u>Practical Skills:</u> <u>Unit 2 Coursework:</u> <u>Mini Mock – Practical assessment</u></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 and reevaluate areas for improvement.</p>	<p>FAR 1 – Practical skills</p> <p>FAR 2 – Time plan</p> <p>FAR 3 – Practical Assessment (marked as assessment)</p>	<p>HL1: Individual planning, preparation, and presentation of dishes.</p> <p>HL2: Time plan</p> <p>HL3: 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><u>Knowledge</u></p> <ul style="list-style-type: none"> To recall and use prior knowledge in the written coursework tasks <p><u>Skills</u></p> <ul style="list-style-type: none"> Use a range of medium/high practical skills independently and with skill. Experience preparing, cooking and presenting dishes adhering to time slots under examination conditions. Self-evaluation of skills, time management and performance