HOSPITALITY AND CATERING

Year 11:
Catering
Developing food knowledge and skills by creating a business and offering a service within the school community

End of Year 11

End assessment

Communicate positively in routine situations with customers and prioritise some activities when providing food and drink service.

Serve food and drink to customers, using safe and hygienic practices and given service equipment in a selected service style, following routine instructions

Start Business

Produce final business plan

Assessment task Unit HT6

Investigate and compare similar business concepts

Review: The development of the Catering businesses

Compare nutritional needs of specific groups

Explore: Dietary groups in society and nutritional requirements

Level 2: Food Hygiene certificate

Starting a business

Investigate: Food Hygiene legislation

Review : The Hospitality and Catering business proposal and job roles

Hospitality business design

Understanding industry and explore enterprise skills in Social media project

Developing Hospitality and Catering businesses

Complete dishes using presentation techniques

Use techniques in preparation of different pupil led recipes

Developing practical skills

Review of the Kitchen: Health and Safety

Market Research: Trips to cafes and restaurants

The Hospitality and Catering industry and job roles

Understanding the industry

End of Assessment

Evaluate: How was your final product? How can you improve your skills?

YEAR 11

KS4

Use food safety practices

Complete dishes using presentation techniques

Practical Assessment

Create a plan: What skills, equipment and ingredients do you need?

Explain how dishes meet customer needs

Explain factors to consider when proposing dishes for menu

Assessment PREPARATION Unit HT5

Review of the Kitchen: Health and Safety

Why do groups of people eat different meals?

Development of seasoning

Evaluate: What makes a good food product? How can you improve your skills?

Evaluate: What are different seasonings used to make food dishes?

Food groups and nutritional requirements

What goes into a meal?

Nutritional balance of dishes

Why are there multicultural variations in food?

What food traditions are celebrated around the world?

Explanation of macro and micronutrients in the diet

Foods from different cultures

Review: Cooking skills, techniques, Health and Safety in the Kitchen

Preparation of different pastries and doughs

Use food safety practices

Skills in the kitchen

YEAR 10

Preparation of making sauces and Fried foods, shallow fried and deep fried foods

Seasoning of different foods

Preparation of vegetables

Classification of ingredients: Fruits and vegetables

Baseline Assessment: What do you already know about food tech?

Introduction to the Kitchen: Health and Safety

Year 10:
Hospitality:
Developing skills of a chef and demonstrating good food hygiene and safety practices
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