



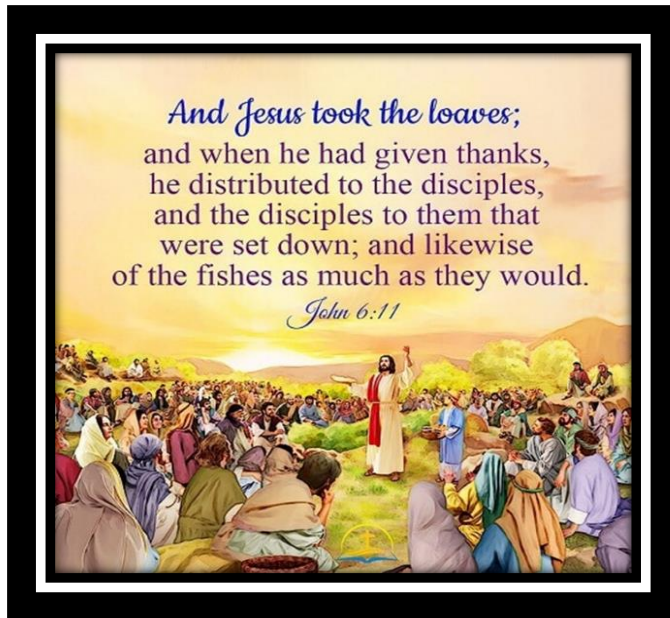
SAINT JOHN WALL CATHOLIC SCHOOL

A Catholic School for All



KS4 Hospitality and Catering Knowledge and Skills Overview

Curriculum Intent: *“To educate each and every unique child in our care to hear and respond to what God calls them to be”.*



Matthew 14:13-21

“We have here only five loaves of bread and two fish,”

“Bring them here to me,” he said. And he directed the people to sit down on the grass. Taking the five loaves and the two fish and looking up to heaven, he gave thanks and broke the loaves. Then he gave them to the disciples, and the disciples gave them to the people. They all ate and were satisfied.

KS4 Hospitality and Catering Scheme of Work Overview

Sequencing of topics and career links	Sequencing of Topics	Career Links
	<p>Autumn term 1: Hygiene, Health and Safety</p> <p>Autumn term 2: Nutrition</p> <p>Spring term 1: Food Provenance and Commodities</p> <p>Spring term 2: Food Science</p> <p>Summer term 1: Cooking Skills</p> <p>Summer term 2: Cooking skills</p>	<ul style="list-style-type: none"> ❖ Environmental Health Officer. Health and Safety Executive, Food Lawyer ❖ Dietician, Nutritionist, ❖ Chef, Food and Beverage Manager ❖ Food Photographer/Styler, Product Developer, Food Teacher, ❖ Farmer, Brewer, Molecular Gastronomist ❖ Food Scientist, Mycologist ❖ Agricultural Immunologist ❖ Confectioner, Baker, Butcher, Food Technologist, ❖ Marketing, Food Importer and Exporter, Food Writer, Food Biotechnology, ❖ Restaurant/Hotel Manager/Front of House/ Wait staff ❖ Events Co-ordinator ❖ Casino Host/ Gaming Dealer ❖ Cruise Ship Attendant ❖ Guest Relations Manager/ Associate/ Supervisor ❖ Guest Services ❖ Hotel Receptionist
Calendared assessments	<p>Yr. 9- Autumn and Summer</p> <p>Yr. 10— Autumn and Spring</p> <p>Yr. 11 – Autumn and Spring</p>	
Personal Development <i>(Cross curricular, SJW Values, SMSCV, cultural capital)</i>	<p>The Hospitality and Catering specification underpins (in part) the 2020 RSE and Health Curriculum, lending itself to developing the whole child- physically, intellectually and emotionally; SJW Values and Cultural Capital opportunities are also embedded</p> <p>Science-Food Science, Cooking and Heat methods</p> <p>Religious Education-Ethics and Morals, Religion and Food Choices</p> <p>Mathematics-Numeracy, Scaling and Down, Timings, Weights and Measures</p> <p>English-Food Literature-in store magazines, Food critique, following a recipe.</p> <p>Geography- Import and Export, Food Provenance</p> <p>History-War Rationing, Potato Blight, Famine</p> <p>MFL-Cuisine Terminology and Origins,</p> <p>Art, Design and Technology- Aesthetics, Styling and Presentation, Packaging, CAD CAM and Production</p> <p>Music and Performing Arts-Oliver The Musical-Food Glorious Food</p> <p>PE-Energy Input Versus Energy Output, The Skeletal System,</p> <p>Health Studies-Diet and Lifestyle Choices, Pregnancy and Birth, Child Developmental Milestones, Weight and Diet Related Illnesses</p> <p>ICT, Business and Media-Advertising, Local Businesses Verses Franchises, Web Design and Graphics</p> <p>Travel & Tourism- The Leisure Industry, Travel itinerary, inflight meals, types of accommodation-B&B's etc...</p>	

Progression model	What knowledge will pupils develop? <i>(Including key terminology)</i>	What skills will pupils develop? <i>(Including literacy & Numeracy)</i>
	<ol style="list-style-type: none"> 1. Hygiene and Safety-HACCP, Cross contamination, food poisoning, bacteria (good and bad) 2. Food Science-Aeration, amino acids, fermentation, raising agents, Convection, conduction, radiation and Pyrolysis. 3. Nutrition-Nutrients, RDI's, Deficiencies, 4. Food Provenance and Commodities-where does food come from? Red tractor, Fair Trade 5. Knife skills-understanding types of cuts-Julienne, Macedoine 6. Cooking skills- Maillard Reaction, Dextrinisation 	<ol style="list-style-type: none"> 1. Food poisoning, temperatures (fridge, freezer, cooking and cold/hot holding. Cross contamination-bacteria, medical and ethical. FIFO, Food storage 2. How food is cooked- heat methods-using the hob, grill and oven, Maillard reaction-bread making, frying fish and searing meat. Gelatinisation-sauce making, Aeration for cake making/meringues, Coagulations- eggs, 3. To interpret nutritional data to be able to plan meals, use nutrition program to create nutritional labels. 4. To recognise and make ethical choices when purchasing commodities- recognise Fair trade and Red tractor, organic, Halal and Kosher 5. Deboning chicken filleting fish, fruit and vegetable cuts for cooking and presentation. 6. How to cook-saut�eing, frying, baking, roasting, slow cooking, sauce making, grilling, marinating, dough making, weighing and measuring

Development homework

- ❖ Visit Food outlets-local, national or international- take photos of food, ask for a menu.
- ❖ Cook food for your friends and family.
- ❖ Evaluate class practical lessons and use feedback for improvements and amendments.
- ❖ **Read books-The Science of Cooking,**
- ❖ **Read WJEC Hospitality and Catering textbook-study & revision guide**-complete activities.

- Watch List**
- ❖ Master Chef
 - ❖ Saturday Kitchen
 - ❖ Hairy Bikers
 - ❖ Ramsey's Kitchen Nightmares
 - ❖ Food Unwrapped
 - ❖ Come Dine with Me
 - ❖ Four in a Bed
 - ❖ The Hotel Inspector
 - ❖ Inside the Ritz Hotel
 - ❖ Inside the Factory
 - ❖ Food Unwrapped

- Visit UCB Campuses in Birmingham**
- ❖ The Atrium Restaurant
 - ❖ The Brasserie.
 - ❖ The Cakes & Bakes Shop
 - ❖ The Caf  – Summer Row Site.
 - ❖ Rooftop Coffee – Summer Row 
 - ❖ The Caf  – Richmond House site
 - ❖ The Spa at Richmond House site
 - ❖ EatSpace at McIntyre House site.

