

Key Stage 3: Hospitality and Catering Curriculum Map 23/24

Prior Learning:

At KS3 the aim is for students to:

Build skills to enable as much independent work to produce practical items and share knowledge to support them at GCSE level where possible to include:

- Health and Safety in the kitchen
- Knife skills
- Meals, snacks, treats that can be reproduced at home in line with Eatwell Guide
- Eatwell guide and nutrition
- Special diets
- Safe use of hob, grill, oven
- Job roles within the industry

Curriculum Intent: Catering and Hospitality Lessons will inspire our students of all ability and prior knowledge to have the versatility to learn skills for success. This will bring about the aspiration to use these in future education/ career choices or in everyday life (skills). Our students will become learned and able to discuss or physically demonstrate their new skills and knowledge, students will foster a developing understanding of teamwork, independence, self-belief, sustainability and future careers choices. Food and Cooking will offer an engaging and nurturing curriculum for students to develop skills and experience both awe and wonder. It is hoped that everyone will show a determination and responsibility for their own success

SMSC – Sustainability /Recycling / Climate Change / Revision linked to projects

ORACY – Discuss feedback, key words use in verbal /peer assessment/

LITERACY/NUMERACY/IT – Use of laptops for research written work using keywords

Cross curricular links – Maths, English, Art and Design, Science, DT

Year 9

	Autumn Term 1 7 weeks	Autumn Term 2 7 weeks	Spring Term 1 6 weeks	Spring Term 2 6 weeks	Summer Term 1 6 weeks	Summer Term 2 7 weeks
Module Title	Understand the importance of nutrition when planning meals	Understand the importance of nutrition when planning meals	Understand the importance of nutrition when planning meals	Understand the importance of nutrition when planning meals	Understand the importance of nutrition when planning meals	Understand the importance of nutrition when planning meals
Learning Focus	<p>Theory: Kitchen Safety Personal Hygiene nutrients and have an awareness of the need for a balanced/varied diet:</p> <p>Practical: Preparing and cooking recipes to enable students to use knives, use hob/oven and demonstrate</p>	<p>Theory: Learners should know and understand the function of the following Macro-nutrients: Micro-nutrients:</p> <p>Practical: Preparing and cooking recipes that contain macro nutrients and use knives, hob/oven and demonstrate</p>	<p>Theory: Learners should know and understand the function of: Vitamins and minerals</p> <p>Practical: Prepare and cook recipes to embed knowledge of macro nutrients, knife usage, hob/oven/demonstrating knowledge of high risk food safety. Begin learning sauce</p>	<p>Theory: Learners will understand the nutritional needs of specific groups</p> <p>Practical: Pastry making Meals to suit special diets</p>	<p>Theory: Learners will understand the nutritional needs of specific groups</p> <p>Practical: Pastry making Meals to suit special diets</p>	<p>Theory: Learners will understand the impact cooking methods have on commodities to include quality and nutrition.</p> <p>Practical: Students to plan on a selected theme to demonstrate knowledge</p>

	knowledge of food safety/hygiene	knowledge of food hygiene/safety	making to compliment current skills.						
Careers Focus	Role of EHO			Front of House job roles			Hotel Jobs		
Assessment	Spaghetti Bolognaise / Thai CHicken / Knowledge Baseline(Macro nutrients and Eatwell			Sweet and Sour Noodles Macro/Micro nutrients (Fats, Vitamins & Minerals)			Student Selected Practical Cooking methods / Special Diets		
What Secure Learning Looks Like:	Weighs and measures accurately Uses knives safely cutting items precisely and accurately most of of the time. (French cuts) Selects the correct equipment for tasks without clarification. Kitchen equipment is used safely and with confidence.	Follows a recipe with total independence. Confident to explain, promtes and demonstrate excellent levels of hygiene, health and safety throughout practical work. Presentation of food is neat and safe to eat. I am able to demonstrate how to tell food is safe to eat. I understand the danger zone temperature range.	I share ideas and knowledge of proteins, carbohydrates and the eatwell guide with exceptional detail and full, clear explanation I can share ideas in conversation with confident use of keywords and confident explanations	Weighs and measures accurately Uses knives safely cutting items precisely and accurately most of of the time. (French cuts) Selects the correct equipment for tasks without clarification. Kitchen equipment is used safely and with confidence.	Follows a recipe with total independence. Confident to explain, promtes and demonstrate excellent levels of hygiene, health and safety throughout practical work. Presentation of food is neat and safe to eat. I am able to demonstrate how to tell food is safe to eat. I understand the danger zone temperature range.	I share ideas and knowledge of fats, vitamins and minerals with detail and full, clear explanation I can share ideas in conversation with confident use of keywords and confident explanations	Weighs and measures accurately Uses knives safely cutting items precisely and accurately most of of the time. (French cuts) Selects the correct equipment for tasks without clarification. Kitchen equipment is used safely and with confidence.	Follows a recipe with total independence. Confident to explain, promtes and demonstrate excellent levels of hygiene, health and safety throughout practical work. Presentation of food is neat and safe to eat. I am able to demonstrate how to tell food is safe to eat. I understand the danger zone temperature range.	I share ideas and knowledge of special diets and cooking methods with exceptional detail and full, clear explanation I can share ideas in conversation with confident use of keywords and confident explanations