

Technology at Cox Green 2017-2018
Key stage 4 Food Curriculum Plan
Year 9 WJEC GCSE Level 2 Award in Hospitality and Catering

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
- Healthy eating; Eat well Guide - Health and Safety - Accurate measurement of liquids & solids. - Preparation of ingredients & equipment. - Bridge hold, claw grip cutting technique - Adapt basic recipes - Organisational skills & effective time management - Evaluation & Development <i>Assessment:</i> -Practical sessions; Evaluation & Development	-Methods of cooking -Preparing fruit and vegetables- application of a range of cuts -Introduction to a range of diverse foods and their authentic preparation - Nutrition; increase dietary fibre, reduce fat intake <i>Assessment:</i> -Completion of section. -Practical sessions; Evaluation & Development	-Nutrition: definition, functions, main sources, effects of deficiency and excess, special dietary requirements - Modify recipes -Adapt Methods of cooking to healthier alternatives - Knife skills: meat, fish or alternatives <i>Assessment:</i> -Completion of section. -Practical sessions; Evaluation & Development	-Use of electrical and mechanical appliances -Shape and bind wet mixtures; demonstrate technical skill of preventing cross-contamination and handling high risk foods correctly. - Sauces: skill, differentiate, adapt - meat or a meat alternative <i>Assessment:</i> -Practical sessions; Evaluation & Development	-Water based methods: steaming, boiling, simmering, blanching & poaching. -Prepare, combine and shape, roll, wrap, skewer, mix, coat, layer meat, fish and alternatives. <i>Assessment:</i> -Completion of section. -Practical sessions; Evaluation & Development	- Use technical skills: shortening, lining, creating layers, tempering & chocolate work , spun sugar work, glazes, piping and current decorative finishes -Raising agents <i>Assessment:</i> -Completion of section. -Practical sessions; Evaluation & Development
<i>SMSC/British Values:</i> Understand and accommodate the various special dietary needs. Ensure the awareness to religion, cultures and ethical reasons and personal choices. Be knowledgeable about food miles, economic implications and the sustainability of food; the social, moral and environmental factors.			<i>Enrichment/Extra Curriculum:</i> After school: <ul style="list-style-type: none"> • Extended support and revision. • Practical practice sessions. 		

**Technology at Cox Green 2017-2018
Key Stage 4 Food Curriculum Plan
Year 10 WJEC Hospitality and Catering**

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
<p>- Food Choices & Marketing Strategies</p> <p>- British & International cuisine</p> <p>- Food labelling</p> <p>- Food sources</p> <p>- Food & the environment</p> <p>- Sustainability of food</p> <p>- Food production</p> <p>- Technological developments with improved health practices & current food production</p> <p><i>Assessment:</i></p> <p>-Completion of section.</p> <p>-Practical sessions; Evaluation & Development</p>	<p>-Hospitality & catering industry: types of provider & service, establishments</p> <p>-Analyse job requirements: supply and demand, jobs for specific needs, rates of pay, training, qualifications & experience, personal attributes</p> <p><i>Assessment:</i></p> <p>-Completion of section.</p> <p>-Practical sessions; Evaluation & Development</p>	<p>-Working conditions of different job roles: employment, contracts, working hours, rates of pay, holiday entitlement, remuneration</p> <p>-Factors affecting the success of hospitality and catering providers: costs, clientele, profit & economy, environmental, technology, innovation demographics, lifestyle, trends, political factors & media</p> <p><i>Assessment:</i></p> <p>-Completion of each section.</p> <p>-Practical sessions</p> <p>- Evaluation & Development</p>	<p>-The operation of the kitchen & front of house: layout, work flow, operational activities, equipment & materials, stock control, dress code, documentation & administration, staff allocations, customer safety</p> <p>-How the hospitality and catering provision meet customer requirements: leisure, business /corporate, local residents, customer equality, expectations, trends & rights</p> <p>NEA: 60% of the GCSE Assignment-research, prepare, cook and present dishes</p>	<p>-Risks & recommendations to personal safety in hospitality and catering: health, security & level of risk in relation to employers, employees, suppliers & customers</p> <p>-Food related causes of ill health: bacteria, microbes, chemicals, metals, poisonous plants, allergies & intolerances</p> <p><i>Assessment:</i></p> <p>-Assignment</p> <p>-Practical sessions</p> <p>-Evaluation & Development</p>	<p>-Personal safety & Responsibility in the work place of employees & employers in relation to: The Health and Safety at Work Act, (RIDDOR), (COSHH), (PPER) & Manual Handling Operations</p> <p><i>Assessment:</i></p> <p>Complete Assignment & hand in</p>
<p><i>SMSC/British Values:</i></p> <p>Understand and accommodate the various special dietary needs. Ensure the awareness to religion, cultures and ethical reasons and personal choices. Be knowledgeable about food miles, economic implications and the sustainability of food; the social, moral and environmental factors.</p>			<p><i>Enrichment/Extra Curriculum:</i></p> <p>After school:</p> <ul style="list-style-type: none"> • Extended support and revision. • Practical practice sessions. 		

**Technology at Cox Green 2018-2019
Key stage 4 Food Curriculum Plan
Year 11 WJEC GCSE Level 2 Award in Hospitality and Catering**

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
<p>-Characteristics of unsatisfactory nutritional intake: Visible and non-visible characteristics, Nutritional deficiencies and excesses</p> <p>-Cooking methods: Boiling, steaming, baking, grilling, stir-fry, roasting and poaching</p> <p><i>Assessment:</i></p> <p>-Completion of section.</p> <p>-Practical sessions; Evaluation & Development</p>	<p>-Factors to consider when proposing dishes for menus</p> <p>-How dishes on a menu address environmental issues: Preparation & cooking methods, ingredient & packaging, environmental, conservation, 3R's & sustainability</p> <p>-</p> <p><i>Assessment:</i></p> <p>-Completion of section.</p> <p>-Practical sessions; Evaluation & Development</p>	<p>-How menu dishes meet customer needs: Nutritional, organoleptic and cost</p> <p>-Plan production of dishes for a menu: sequencing, timing, mise en place, cooking, cooling, hot holding, completion, serving, waste, equipment, commodity quantities, tools, contingencies, health, safety and hygiene, quality points, storage</p> <p><i>Assessment:</i></p> <p>NEA: 60% of the GCSE</p> <p>Assignment-research, prepare, cook and present dishes</p>	<p>Review:</p> <p>Techniques-weighing and measuring, chopping, shaping, peeling, whisking, melting, rub-in, sieving, segmenting, slicing, hydrating and blending.</p> <p>Commodities- poultry, meat, fish, eggs, dairy products, cereals, flour, rice, pasta, vegetables, fruit and soya products.</p> <p><i>Assessment:</i></p> <p>Complete Assignment</p>	<p>Review:</p> <p>-Assignment & hand in</p> <p>-Quality assurance of commodities to be used in food preparation</p> <p>-Presentation techniques: portion control, position on serving dish, garnish and creativity.</p> <p>-Consolidate learning</p> <p>-Revision Online & booklet</p>	<p>-Update on Current Legislation</p> <p>- Revision: Online tasks</p> <p>-Review Revision Booklet</p> <p>-Exam Preparation: techniques, questions and trends</p> <p>-Exam: 1 hour 30 minutes 40% of qualification</p>
<p><i>SMSC/British Values:</i></p> <p>Understand and accommodate the various special dietary needs. Ensure the awareness to religion, cultures and ethical reasons and personal choices. Be knowledgeable about food miles, economic implications and the sustainability of food; the social, moral and environmental factors.</p>			<p><i>Enrichment/Extra Curriculum:</i></p> <p>After school:</p> <ul style="list-style-type: none"> • Extended support and revision. • Practical & Exam practice sessions. . 		