

Curriculum Map

Subject: Food							
Key Stage 3:		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	Unit(s):	Food safety and food preparation and handling	Food safety and food preparation and handling	Nutrition and food preparation and handling	Nutrition and food preparation and handling	Exploring ingredients and food preparation and handling	Exploring ingredients and food preparation and handling
	Key skills:	Health and safety	Hygiene	Dietary analysis	Food preparation skills	Planning skills	Evaluating skills
	Assessment	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test
	Enrichment (Link with KS2)	Health and safety advisor/ environmental health visit <i>LORIC- Organisation</i> <i>Organisational skills - forward planning in preparing ingredients.</i>	Link with Science health and safety <i>LORIC- Communication</i> <i>Good communication. Working in pairs to support each other</i>	Link with Biology health topic <i>LORIC- Leadership</i> <i>Team work. Developing leadership skills in classroom tasks</i>	Nutritionist visit <i>LORIC- Initiative</i> <i>Healthy eating campaign</i>	Pupils could speak to the school catering staff <i>LORIC- Organisation</i> <i>Organise a catering event for community or open evening</i>	Link with RS with foods certain religions can't eat <i>LORIC- Resilience</i> <i>Accepting failure and moving on by evaluating what they did</i>
Year 8	Unit(s):	Diet and Health and food preparation and handling	Diet and Health and food preparation and handling	Diet and Health and food preparation and handling	Cultural Foods and food preparation and handling	Cultural Foods and food preparation and handling	Cultural Foods and food preparation and handling
	Key Skills:	Health and safety	Food preparation skills	Health analysis	Understanding other cultures	Problem solving	Evaluation skills
	Assessment	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test
	Enrichment (Ethos, Values and Community)	Link with Science health topic <i>LORIC- Organisation</i>	Manufacturers of alternative foods e.g gluten free could visit <i>LORIC- Communication -</i>	Visit to or from a local restaurant about how they cater for alternative diets <i>LORIC- Leadership -</i>	Link with RS with foods certain religions can't eat <i>LORIC- Initiative -</i>	Visit to or from a local restaurant about how they cater for alternative diets/ religions	Celebration food link <i>LORIC- Resilience -</i> <i>Taking responsibility for the long term</i>

		<i>Displaying good practice in the workplace when preparing food</i>	<i>Good communication with team member when preparing food.</i>	<i>taking a lead in the workplace in order to maintain a stable working environment</i>	<i>study ways in which a recipe can be adapted to meets personal or dietary needs</i>	<i>LORIC- Organisation- Assist in the day to day running of the food support strategy on a rotational basis</i>	<i>infrastructure of the food room.</i>
Year 9	Unit(s):	Making Changes and food preparation and handling	Making Changes and food preparation and handling	Let's get ready and food preparation and handling	Let's get ready and food preparation and handling	Looking ahead and food preparation and handling	Looking ahead and food preparation and handling
	Key Skills:	Health and diet skills	Food preparation skills	Practical skills	Health and safety skills	Hygiene skills	Organisation skills
	Assessment	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test	Practical assessment and end of unit test
	Enrichment (Careers and next steps)	Link with Science health topic <i>LORIC- Organisation</i> <i>Organisation displaying good practice in the workplace when preparing food</i>	LINK with maths with measurements and conversions of units <i>LORIC- Communication -</i> <i>Good communication with team member when preparing food.</i>	Cookbook author? <i>LORIC- Leadership- taking the lead when organising events</i>	Health and safety in school kitchen visit <i>LORIC- Initiative - study ways in which a recipe can be adapted to meets personal or dietary needs</i>	Visit to or from a local restaurant about how they manage hygiene in the workplace <i>LORIC- Organisation assist in the day to day running of the food support strategy on a rotational basis</i>	<i>LORIC- Resilience - understanding and appreciating the needs of others within the workplace.</i>

Curriculum Map

Subject: Hospitality and catering		Exam board: WJEC	Quan code: 601/7703/2	Entry code: 5569	Unit codes: 5569UB, 5569U2		
Key Stage 4:		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Unit(s):	Unit 1 LO4: Know how food can cause ill health. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO4: Know how food can cause ill health. Unit 2 LO3: Be able to cook dishes.	Unit 2 LO1: Understand the importance of nutrition when planning meals. LO2: Understand menu planning. Unit 2 LO3: Be able to cook dishes.	Unit 2 LO1: Understand the importance of nutrition when planning meals. LO2: Understand menu planning. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. LO5 Be able to propose a hospitality and catering provision to meet specific requirements Unit 2 LO3: Be able to cook dishes.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. LO5 Be able to propose a hospitality and catering provision to meet specific requirements Unit 2 LO3: Be able to cook dishes.
	Key Skills:	Organisational Skills	Discussion skills	Team skills - team management	Preparation/practical skills	Five skills of failure <ul style="list-style-type: none"> • Resilience • Risk-Tolerance • Reflectiveness • Reliability • Reframing 	Five skills of failure <ul style="list-style-type: none"> • Resilience • Risk-Tolerance • Reflectiveness • Reliability • Reframing
	Assessment	Unit 1 Class work assessment Unit 2 Practical assessment 3 hrs Practical focus 2 hrs theory focus	Unit 1 Class work assessment Unit 2 Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus	Written assessment Practical assessment 3 hrs Practical focus 2 hrs theory focus
	Enrichment	Visit to working kitchen <i>LORIC- Organisation</i>	Link with Biology and health topic	Link with Wensleydale heifer on menu	Visit from an events planner	Visit from a health and safety advisor	Visit to school kitchen or other kitchen to

		<i>folder and sub unit organising.</i>	<i>LORIC- Communication</i> <i>Verbal feedback on activities undertaken</i>	planning and how they operate <i>LORIC- Leadership -</i> <i>What makes a good leader?</i>	<i>LORIC- Initiative</i> <i>Create revision cards/materials for units completed so far</i>	<i>LORIC- Organisation</i> <i>Menu planning for trail assessment</i>	monitor health and safety <i>LORIC- Resilience -</i> <i>accepting failure and moving on.</i>
Year 11	Unit(s):	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how Hospitality and catering providers operate. LO3: Understand how Hospitality and catering provision meets health and safety requirements. Unit 2 LO3: Be able to cook dishes.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how Hospitality and catering providers operate. LO3: Understand how Hospitality and catering provision meets health and safety requirements. Unit 2 LO3: Be able to cook dishes.	Controlled assessment (8 hrs)	Revision	Exams	Exams
	Key skills:	Health and safety skills	Hygiene	Listening skills organisation skills	Preparation/practical skills Evaluation skills		
	Assessment	Unit 1 Class work assessment Unit 2 Practical assessment	Unit 1 Class work assessment Unit 2 Practical assessment	Externally assessed			
	Enrichment	Environmental health visit <i>LORIC- Organisation</i> <i>Folder organisation and revision organisation for the year coming up.</i>	Link with Biology infection topic <i>LORIC- Communication</i> <i>Communicate with others using posters and campaigns about the importance of hygiene in the kitchen</i>	<i>LORIC- Leadership</i> <i>Plan an event and lead the management of that event</i>	<i>LORIC- Resilience</i> <i>Consolidation of year 11 topics.</i> <i>Preparation for GCSE exam.</i>		

End of course assessment:

Unit 1 is externally assessed through the medium of a written paper (50% of grade)

Unit 2 is assessed from a portfolio of evidence based around a scenario set by the school. Evidence of menu/recipe/product research and cooking skills will be assessed.(50% of grade)