

Subject: Food Technology/Hospitality and Catering

KS4 Course Syllabus: https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_keydocuments

Cycle/Cohort	Year 7- Healthy Eating	Year 8	Year 9 Multi cultural Britain: A look at practices in a variety of different countries.	Year 10 Hospitality and Catering	Year 11 Hospitality and Catering
Autumn 1 Topics and Opportunities	Introduction to food: Food Hygiene Nutrition: Eat well guide Macro and Micro nutriments Healthy and Unhealthy diets Practical Fruit skewers: Knife skills Granola Bars: Weighing and Measuring Baking	No food rotation in lesson time. A program of collapsed ½ day TBC	Introduction to food (recap of y7): x3 lessons Food Hygiene Nutrition: Eat well guide Macro and Micro nutriments Healthy and Unhealthy diets	Cooking methods Preparation skills Menu planning/time plans	Cooking methods Preparation skills Menu planning/time plans Unit 2 coursework, learning and completing power point. Nutritional needs of specific groups/ compare.
					"Have a go" visit to the college of food.
Autumn 2 Topics and Opportunities	Introduction to food: Food Hygiene Nutrition: Eat well guide Macro and Micro nutriments Healthy and Unhealthy diets. Practical Salads: Grow your own Beans into bean sprouts, water cress. Growing molds experiments: good molds and bad molds. Making starter Dough		Knife skills Cooking methods Planning a meal (Week 13) 5 th December – cumulative testing Introduction to food	Cooking methods Preparation skills Menu planning/time plans (continued...) Week 10 14 th November – cumulative testing 4 hour practical & evaluation.	Cooking methods Preparation skills Menu planning/time plans Unit 2 coursework, learning and completing power point. Nutritional needs of specific groups/ compare.

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Spring 1 Topics and Opportunities	Raising agents Mechanical Chemical Biological Practical Bread and scones 9 th Jan – Cumulative testing x 2 lessons (week 16) Content of assessment: Designer food Previous rotation assessed Data put in on the 9 th End of Rotation		Cooking methods continued The food industry <ul style="list-style-type: none"> • Establishments • Job roles The environment Selecting ingredient The 3 Reduce, reuse, recycle. End of Rotation	Responding to a brief: Street Food Cooking methods Preparation skills Menu planning/time plans Unit 2 coursework, learning and completing power point. Hospitality and Catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the hospitality and catering provision.	Cooking methods Preparation skills Menu planning/time plans Unit 2 coursework, learning and completing power point. Nutritional needs of specific groups/ compare.
				Visit to Digbeth Dining	
Spring 2 Topics and Opportunities				Responding to a brief: Street Food Cooking methods Preparation skills Menu planning/time plans Unit 2 coursework, learning and completing [power point]. The operation of the front and back of house Customer requirements Health and Safety/food safety	Exam Practical and deadline for coursework

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				Nutrition	
				Educational Visit to the college of food- Formal Dinner Evening	
Summer 1 Topics and Opportunities			15 th May – cumulative testing	<p>Responding to a brief: Street Food Cooking methods Preparation skills Menu planning/time plans</p> <p>Unit 2 coursework, learning and completing [power point. The operation of the front and back of house Customer requirements Health and Safety/food safety Nutrition</p> <p>Week 28 24th April – cumulative testing Mock paper made to measure. 1 hour 20m</p>	Exam Skills and revision
				Resident Chef workshop in house	
Summer 2 Topics and Opportunities	12 th June – Cumulative testing x 2 lesson			<p>Afternoon Tea Project: Creating a Menu for a formal occasion. Silver service. Patisserie Exam Skills</p>	Written exam and end of course.
	Content of assessment Designer food			Invitation to afternoon tea for Core senior leadership.	

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Cultural Capital Calendar/Hyndland	Diwali – 24 th October Black History Month - October	Day of the Dead- 2 nd November Remembrance day – 11 th November	Mardi Gras – 6 th January Holocaust – 27 th January Chinese New Year – 21 st January LGBTQ+ - February	St. David’s day – 1 st March Holi – 18 th March St Patrick’s day – 17 th March International Women’s day – 8 th March St. George’s day – 23 rd April Ramadan – 1st April –1 st May	Mental Health awareness day – 13 th May	August Moon Festival Tomato festival - August
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