



Quality of Education

Hospitality and catering

Intent

You see students cooking but we see – art, confidence, collaboration, communication, following directions, geography, history, leadership, listening skills, literacy, measuring, maths, MFL, organisation, problem solving, science and time management.

To enable students to develop culinary skills , creativity ,and critical thinking about the food we eat, its impact on the world around us, and a clear understanding of the complexity of the hospitality industry.

Hospitality and catering is the fourth largest industry in this country and accounts for around 10% of the countries total workforce. This course will more than just equip students with the knowledge, understanding and skills required for them to progress to employment in this vocational sector that is a significant source of employment in the locality. It will also encourage students to have knowledge of issues related to nutrition and food safety and how they affect successful hospitality and catering operations. They will also develop some food preparation and cooking skills as well as important transferable skills of problem-solving, organisation and time management, planning and communication essential in the work place.

Confident Communicators

Both written work and culinary presentations skills are key to evidencing their understanding and knowledge. Students all learn to communicate their knowledge and decisions using key terminology and techniques for presentation of both sweet and savoury dishes.

Knowledgeable and Expert Learners

Using specialist teachers as facilitators, our students are encouraged to develop their practical and planning skills. The use of booklets to document their planning and process knowledge will improve their knowledge and confidence within the kitchen.

Committed Community Contributors

Learners knowledge is regularly linked to everyday situations. In KS3 students take part in internal competitions designing dishes for local cafes and musical festivals. KS4 students cater for the Beckfoot Christmas afternoon tea celebration for local care home residents. An understanding of nutrition is vital for communities.

Future-Ready Young People

The Hospitality and catering curriculum links nutrition, social, moral, ethical and environmental issues and recipe planning and adaptations to the environment around us. There is an emphasis on time management and independent working as all practical lessons are only 1hr long.

Theory Learn about macro and micronutrients their roles with the body and the symptoms of excess and deficiency.
Define key terminology including those used in both the hospitality and catering industry
Designing and planning a recipe aimed at a specific consumer needs including timings, and hygiene and safety checks.
Understanding the roles within the H&C industry as well as the procedures and laws they must follow
Be able to reflect and consider social, moral and ethical issues surrounding planning a menu.

Practical Basic skills and safety are embedded from the start. These are then expanded on as recipes increase in technicality and culinary skills. Independence and creativity is promoted and students are encouraged to adapt recipes to their own dietary and personal needs. An importance is put on presentation where students photograph their makes every lesson and plate them up in a professional way Time management and food hygiene and safety are paramount in every lesson and soon become second nature to students.