



Blue Coat Church of England Academy

Year: 8

Subject: Design Technology - Hospitality & Catering

Overview

Here at Blue Coat Academy, our Hospitality & Catering students have a minimum of one 2-hour lesson per week. All pupils over a 12-week period/term will complete 3 Theory based homework tasks and 7 based practical skills tasks such as weighing and measuring at home, practicing a design idea at home or simply just shopping for their own ingredients.

The focus for year 8 is to explore food from around the world, looking at staple foods, environmental issues and tastes and cultures.

Within year 8, pupils are required to cook for 9 out of their 12 lessons. With an emphasis on cross contamination via "food and personnel safety" and "practical precision" using a variety of cooking methods and 'tools and equipment', with an evaluation/base line test at the end of the module to consolidate learning. The aim is to build on key skills within the kitchen to promote confidence and ability when preparing healthy food safety and hygienically.

All pupils will be assessed continually on their practical ability and skills photographed on their preparation, practical application and presentation, which will also include room maintenance under the headings, beginning, emerging, developing, secure and mastered to reflect and build up to the criteria of GCSE. Within each ½ term there will also be one theory assessment that reflect all modules focus areas, one practical assessment and one practical DIRT lesson for pupils for to

focus on an area of improvement of their choice, graded within the 1-9 criteria at KS3.

All of the recipes are planned to be completed within 90minutes, including the clearing up of the work area. The clearing up at the end of the session is an important part of pupils learning as pupils are constantly assessed by their teacher on their time management, teamwork, hygiene and safety practices, a key point on the 60% coursework GCSE assessment criteria at KS4.

All Practical ingredients are available on '**Show My Homework**', if pupils have lost their log in details, pupils can gain access via the school's websites 'pupil access' link and select teachers name to view the list of ingredients required for their practical.

All recipes for each year group are evaluated and 'survey monkeyed' each rotation, to insure they are relevant, provide progression of skills across each year group and that are popular amongst the pupils we teach, as our aim is to increase the knowledge and understanding of ingredients through practical session and build on a healthier lifestyle for a sustainable future.

STEAM is an important factor within the whole school curriculum and is featured within Hospitality and Catering via the following topics across all year groups:

Science - Through knowledge and understanding of food, nutrition and its function within the human body and how cooking methods aids digestion and impacts on nutritional content. (AO1, A02)

Technology - Through evaluations of new and existing products to aid the modification process of individual products to make them suitable for different target groups and be successful on the open market. These will then be marketed and packaged correctly to fulfil both legal requirements and global social and environmental issues. (A02)

Engineering - N/A

Art - This is delivered through creative plating up methods showcasing key skills in preparation and cooking methods. (A03)

Mathematics - via the continual weighing and measuring of both solid and liquid of standard components, calculations of time verse heat during practical sessions and the conversion from costing of ingredients to cost per portion and selling formula to suit the hospitality sector. (A03)

To add value to the subject we as a Design & Technology Department have created a home recipe booklet for fun, quick and easy recipes to try at home with friends and family, follow the link 'Sweet Treats' on the school website. These recipes have been chosen by pupils for pupils. The aim is to enhance pupils cooking skills,

independence, confidence, maths and literacy skills as well as engage both pupils and their parents within the school's curriculum.

Sous Chef of Worldly foods

Aim - This module is practical based in order to develop the skills and techniques learnt during year 7 and develop those needed to produce high end quality products during GCSE. During theory sessions pupils will investigate international cuisine, looking at staple food and seasonal foods from around the world, with the focus on sustainability, nutritional content and food miles, to ensure maximum nutrition within the food we eat, which supports the GCSE course work criteria as practice material as well as develop and maintain healthy eating patterns as young adults. Pupils will cook 10 out of the 12 session and will be assessed on the one theory and two practical tasks, based on focal areas of their application of practical ability. In line with the Eduqas marking criteria L01 &L03 at KS4

Recipes - Worldly Foods exploring flavours

- Fajita wraps
- Stir Fry
- Pizza
- Vegetable/lamb Curry/Bombay potatoes
- Cottage pie
- Cheese cake
- Savory Rice/kedgeree/egg fried rice
- Tikka kebabs and flat bread
- Quiche