



Blue Coat Church of England Academy

Year: 9

Subject: Design Technology - Hospitality & Catering

Overview

Here at Blue Coat Academy, our Hospitality & Catering students have a minimum of one two hour lesson per week. All pupils over a 12 week period/term will complete 5 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.

During year 9, sessions are alternating, as one week as a double practical session and one week theory. Our aim is not only to cover the national curriculum requirements in preparation for exams, but also for students to become competent cooks and be able to consider and apply food and diet related issues to design ideas suitable within the food and catering industry as well as support themselves and their families to lead healthy and balanced lifestyles.

All pupils will be assessed continually and photographed on their practical skills which will also include room maintenance and dish presentation 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 two theory assessment that reflect each modules focus, graded within the 1-9 criteria at KS3 and also under the heading beginning, emerging, developing, secure and advanced. At KS4 pupils will be graded either a pass, merit or distinction based on the exam criteria.

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.

All Practical's and their ingredients are available on '**Show My Homework**', if pupils have lost their log in details, pupils can gain access via the 'schools 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.

Head Chef for BCA Tuck Shop/ Street food Enterprise

During year 9, sessions are alternating, as one week as a double practical session and one week theory. Throughout the year pupils will be exploring and developing their knowledge of the Hospitality & catering industry. Pupils will be focusing on preparing and presenting meals in identical batches to mimic the work of a head chef. During theory sessions, pupils will explore a variety of factors for setting up a new Catering business, such as food storage and disposal, costing and designing of menus and the needs and wants of potential consumers building on the function of ingredients and nutrition from year 7&8. Pupils will cook alternating weeks and will be assessed on the 5 theory homework tasks during term one and their application of practical ability (L03).

During the term two/three pupils will then complete a mock version of the year 11 coursework against the Eduqas marking criteria and specification, so that knowledge and understanding of the key tasks can be embedded and deepened within years 10/11.

Recipes - Term 1 - Skills based (cooking skills)

- Samosas
- Kedgree
- Cottage pie/hotpot/shepherd's pie
- Supreme chicken with boiled rice
- White and red lasagna sauces(frozen down)
- Lasagna

Recipes - Term 2 – Multi-tasking for restaurant service

- Fresh pasta and pesto
- Homemade jam and scones
- Meringues with fruit sauce/coli
- Seasonal Soup and shaped bread rolls
- Bakewell tart and custard
- Meat ball with homemade sauce

Recipe - Term 3 - Head chef choice based practicals on exam brief

- Group choice practical based on assessment as part of Eduqas preparation. (some teacher Support)
- Paired choice practical based on assessment as part of Eduqas preparation. (limited teacher Support)
- Design idea 1
- Design idea 2
- Modification dish and final