



# Blue Coat Church of England Academy

**Year: 10**

**Subject: Design Technology - Hospitality & Catering**

## Overview

Here at Blue Coat Academy, our Hospitality & Catering students have a minimum of three-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 10, pupils will have one double lesson to focus on preparation, cooking and presentation skills in preparation for a three-hour exam in year 11 and one single session to focus on the theory of the hospitality industry to prepare them for their written exam which carries the final 40% of their grades, which they will sit at the end of year 10.

Pupils are also given the opportunity to sit an industry standard 'food hygiene certificate to support them with this and add to their CV to aid future part-time jobs or future careers within Hospitality & Catering.

All pupils will be assessed continually on their practical ability and skills photographed on their preparation, practical application and presentation under the criteria of GCSE practical exam which carries 60% of their final mark in year 11. Within each ½ term there will also be one theory assessment that reflect the terms module focus, graded within the 1-9 criteria and the exam grading of L1 pass, L2 pass, L2 merit, L2 distinction, in line with the examination board.

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 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.

## **Eduqas 1/2 Hospitality and Catering**

Pupils will be introduced to the Eduqas/WJEC Level 1/2 Vocational Award which enable learners to gain knowledge, understanding and skills relating to a specific vocational sector. In addition to development sector specific knowledge and understanding, these qualifications also support learners to develop the essential employability skills that are valued by employers, further and higher education

During year 10 pupils will complete a mock version of the coursework following a live brief and the marking criteria. Pupils will expand their knowledge and understanding related to a range of catering providers; how they operate and what they have to consider to be successful. Pupils will continue to develop their knowledge and understanding on issues related to nutrition and food safety and how they affect successful hospitality and catering operations. Expressed via written and practical tasks. In this qualification, pupils will have the opportunity to develop a vast array of food preparation and cooking skills as well as transferable skills of problem solving, organization and time management, planning and communication via a live catering event within school (senior citizens party).

Pupils will also explore the hospitality industry (LO1-LO4) such as understanding job roles, how hospitality and catering provisions operate and Know how food can cause ill health. This is done in preparation for early entry of their exam at the end of year 10. Whilst also developing the essential employability skills that are valued by employers, further and higher education.

### **Recipes - Term 1 - Garnishing & key skills**

- Aspens garnishing workshop- presentation cuts and plating up
- Knife skills-batons/mince/Hassel back/ribbon/dice/Julianne
- Fish finger challenge\*
- Canopy challenge\*
- Portioning of a whole chicken (frozen down and labelled for future recipes)
- Filleting of a whole fish-Battered /coated with tartar sauce/parleys sauce

\* This is where pupils are assessed on their creativity in preparation for their mock exam, Pupils will be given one standard component or specification point and they are required to design a meal around it against the exam criteria LO3.

### **Recipes - Term 2 – Cooking method –**

Pupils will be taught about a variety of cooking methods and the effect on taste and texture as well as nutrient loss. **Recipes to be based on exam brief.**

- Baking
- Frying
- Steaming
- Grilling
- Steaming
- Boiling

**Recipes - Term 3 - Mock Exam-** Recipes to be based on exam brief and specification

- Design idea 1
- Design idea 2
- Design idea 3
- Design idea 4
- Modification of ideas
- Mock Exam (3 hours)