



Blue Coat Church of England Academy

Year: 11

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 11, pupils will have one double lesson to focus on preparation, cooking and presentation skills in preparation for a three hour exam mid-way through the year. One single session to focus on the theory of the hospitality industry to prepare them for their written coursework which carries 60% of their final grade.

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 $\frac{1}{2}$ 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 L1pass, L2 pass, L2merit, L2distinction, In line with the examination board.

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.

Pupils will be introduced to the coursework brief and assessment marking criteria. This carries 60% towards their final grade (based on catering and nutrition) Pupils will have already sat the exam in year 10 which carries 40% towards their final grade (based on the hospitality industry). Pupils will have the opportunity to re-sit if they wish.

Pupils will analyses and begin to complete theory in preparation for the coursework section, whilst also continuing to develop their practical skills and build up to the capability of producing a three course meal in one setting, in preparation for their final exam. Pupils will take part in a practical activity each week. This may be by either making a product to take home or by taking part in a Food Science investigation. Food science investigations are key to developing knowledge on how ingredients function in different products. For these investigation lessons all ingredients will be provided by the school. I have not included these below as pupils will not be taking home a made product.

Pupils will also gain a live understanding of the hospitality and catering industry via the NEW catering agency ASPENs within our school with tours of the school kitchen and the technical equipment and batch production techniques and skills as well as the sales and profit accounts of goods sold. Pupils will also be given the opportunity of real life catering events, such as the planning and preparing meals for the senior citizens party or other lent appeal opportunities within the school, which can be referenced within their CV to enhance future job probabilities.

The skills taught will then be used to complete timed independent COURSEWORK based on a specific brief and task set by the examining board, where by pupils will research, plan and make two dishes, which are fit for purpose and creatively plated, which they are able to explain its suitability. (6 hours- theory)(3 hour-practical exam).

Recipes - Term 1 – Traditional British food

- Knife skills-batons/mince/Hassel back/ribbon/dice/Julianne
- Homemade sausages and mash
- Toad in the hole
- Short crust chicken pie
- Fish and chips
- Pipped cottage pie
- Jam Roly Poly and homemade custard
- Cauliflower cheese

* 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 –Exam preparation- 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)