



# Blue Coat Church of England Academy

**Year: 10**

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

## Overview

Here at Blue Coat Academy, our Hospitality & Catering students have one single and one double lesson per week. Pupils will complete homework tasks fortnightly, such as subject related wider reading and exam style practice tasks.

Double lesson focus is on preparation, cooking and presentation skills and is weighted at 60% of the exam criteria via written coursework and a three hour exam. Single session will focus on the theory of the hospitality industry to prepare them for their written exam which carries the final 40% of their grades.

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 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 assessments that reflect each module's 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 90 minutes, 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.

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

Pupils will be introduced to the Eduqas GCSE or the Level 1/2 Vocational Award in Hospitality and Catering, during this year pupils will complete a mock version of the coursework following the marking criteria. Pupils will expand their knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account 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. 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).

### **Recipes - Term 1 - Cooking method - Recipes to be based on pupil voice**

#### **Garnishing & key skills**

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

### **Recipes - Term 2 – Garnishing & key skills**

- Miquill garnishing workshop- Creative salad
- Posh potatoes-batons/mince/Hassel back/ribbon/dice/Julianne
- Fish finger challenge\*
- Canopy challenge\*
- Portioning of a whole chicken (frozen down and labeled 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 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)