

## Alcester Academy Curriculum Planning: Key Stage

Department: <i>Design and Technology Hospitality and catering</i>							Year Group:11
Term	Topic/Subject	Assessment Objectives and Knowledge  (include differentiation)	Knowledge Acquisition	Skills Building  Intent	Wider Reading opportunities to include numeracy and SMSC	Final assessment task and title	SEND & PP Identify where access and learning is supported
Autumn 1	<p><b><u>Unit 2 Internal assessment:</u> 72 hours</b></p> <p>Hospitality and catering in action.</p>	<p>Knowledge of nutritional needs of a range of client groups in order to plan nutritional dishes to go on a menu.</p> <p>Learn to develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes.</p> <p>LO1: Understand the importance of nutrition when planning menus</p> <ul style="list-style-type: none"> <li>Describe functions of nutrients in the body.</li> <li>Compare nutritional needs of specific groups.</li> </ul>	<p>Demonstrations</p> <p>Q&amp;A</p> <p>Knowledge exchange - peer to peer.</p> <p>'Teacher'</p> <p>Practice by doing, experimenting</p> <p>Learning mats</p> <p>Gapped handouts</p> <p>Fast '5'</p> <p>Presentations - group and individual.</p> <p>Videos</p>	<p>The purpose of the unit is to safely plan, prepare, cook and present nutritional dishes.</p>	<p>Research different user groups and their nutritional needs.</p> <p>Cooking methods.</p> <p>Boiling Steaming Baking Grilling Stir-fry Roasting poaching</p> <p>Understand different life stages/needs.</p> <p>Understand medical needs of specific user groups.</p>	<p>Performance bands provided for pupils to follow.</p>	<p>Writing frames</p> <p>Quizzing sheets</p> <p>Gapped handout</p> <p>Key word lists</p> <p>Check lists</p> <p>Specific coloured paper</p> <p>Buddy with supportive/more able peers.</p>

		<p>(life stages/special diets)</p> <ul style="list-style-type: none"> <li>● Explain characteristic of unsatisfactory nutritional intake.</li> <li>● Explain how cooking methods impact on nutritional value.</li> </ul>					
Autumn 2	Continue with internal assessment.	<p>LO2: Understand menu planning</p> <ul style="list-style-type: none"> <li>● Explain factors to consider when proposing dishes for menus</li> <li>● Explain how dishes on a menu address environmental issues.</li> <li>● Explain how dishes meet customer needs.</li> </ul>		<p>Commodity quantities</p> <p>Contingencies</p> <p>Health, safety and hygiene.</p>	<p>Protein</p> <p>Fat</p> <p>Carbohydrate</p> <p>Vitamins</p> <p>Minerals</p> <p>Water</p> <p>Dietary fibre NSP</p> <p>organoleptic</p> <p>Mise en place</p> <p>Understanding seasonality and finance.</p> <p>Environmental issues with regards to conserving energy and water,</p>	Performance bands provided for pupils to follow.	

		<ul style="list-style-type: none"> <li>Plan production of dishes for a menu.</li> </ul>			3 R's, sustainability.		
Spring 1	Continue with internal assessment.	<p>LO3: Be able to cook dishes.</p> <ul style="list-style-type: none"> <li>Use techniques in preparation of commodities</li> <li>Assure quality of commodities to be used in food preparation</li> <li>Use techniques in cooking of commodities</li> <li>Complete dishes using presentation techniques</li> <li>Use food safety practices.</li> </ul>		Weighing Measuring Chopping Shaping Peeling Whisking Melting Rub-in Sieving Segmenting Slicing Hydrating blending		Performance bands provided for pupils to follow.	
Spring 2	Continue with internal assessment.					Internally assessed over 72 hours.	
Summer 1							
Summer 2							

Last updated: 14.07.21 by MG