

Alcester Academy Curriculum Planning: Key Stage 4

Department: <i>Design and Technology Hospitality and Catering</i>							Year Group: 9
Term	Topic/Subject	Assessment Objectives and Knowledge (Include differentiation)	Knowledge Acquisition	Skill 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>Unit 1 LO4: Know how food can cause ill health</p> <p>Unit 2 LO3 (skills): Be able to cook dishes</p>	<p>Pupils will be able to analyse, identify, explain or describe:</p> <ul style="list-style-type: none"> Food related causes of ill health. Common types of food poisoning. Symptoms of food induced ill health. Food safety hazards in different situations. 	<p>Demonstrations</p> <p>Q&A</p> <p>Knowledge exchange - peer to peer. '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>Pupils will be taught:</p> <ul style="list-style-type: none"> Knife skills e.g. soups, salads, vegetable cuts. Methods of cake making. Yeast doughs. Pastry making. Sauces. <p>Pupils will prepare and cook a range of high risk dishes and follow the principles they have learnt in the theory lessons.</p>	<p>Studying recipe ideas and methods.</p> <p>Familiarising themselves with key words linked to cooking methods etc.</p> <p>Weighing and measuring ingredients accurately.</p> <p>Links to healthy living, looking at illnesses caused by food.</p> <p>Learning how to prepare food hygienically and safely.</p>	<p>End of unit test.</p> <p>Portfolio of practical tasks with evaluations.</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>

Autumn 2	<p>Unit 1 LO4: Know how food can cause ill health</p> <p>Unit 2 LO3(skills): Be able to cook dishes</p>	<ul style="list-style-type: none"> • Risks to food safety. • Control measures. • Food safety regulations. 		<ul style="list-style-type: none"> • Pastry making. • Sauces. <p>Pupils will start to develop skills by planning and preparing a range of dishes e.g, a starter one week, then a main course, followed by a dessert.</p>	<p>Key words</p> <p>Researching existing menus from a range of different establishments.</p> <p>Words from other languages that may appear on different menus.</p> <p>Looking at the roles and regulations of the hospitality and catering industry.</p> <p>Discussing careers that exist across the industry.</p>	<p>End of unit test.</p> <p>Portfolio of practical tasks.</p>	
Spring 1	<p>Unit 2 LO1: Understand the importance of nutrition when planning meals.</p> <p>LO2: Understand menu planning.</p> <p>LO3: Use of commodities</p>	<p>Pupils should be able to:</p> <ul style="list-style-type: none"> • Describe the function of nutrients. • Compare the nutritional needs of specific groups. • Explain what happens if you don't have a balanced diet. 		<p>Pupils should: Produce dishes using a range of commodities</p> <ul style="list-style-type: none"> • Meat • Fish • Poultry • Eggs • Dairy • Vegetarian alternatives <p>Links to the needs of specific groups, including special dietary needs and allergies will be made.</p> <p>Pupils will continue to use a range of cooking</p>	<p>Cooking technique key terms.</p> <p>Weighing and measuring ingredients.</p> <p>Names of equipment.</p> <p>Discussing different user groups based on allergies, intolerances, religion, age ranges etc. Pupils will have a broad understanding of the factors affecting food choice.</p>	<p>End of unit test.</p> <p>Portfolio of practical tasks.</p>	

		<ul style="list-style-type: none"> ● Know how the different cooking methods impact on the nutritional value of foods. ● Know the factors to consider when planning menus. 		techniques when preparing dishes.			
Spring 2	<p>Unit 2 LO1: Understand the importance of nutrition when planning meals.</p> <p>LO2: Understand menu planning.</p>	<p>Pupils should understand:</p> <ul style="list-style-type: none"> ● Environmental issues when cooking. ● Be able to explain how the dishes meet customer needs. ● Produce time plans for practical outcomes. 		<p>Pupils will continue to produce dishes using a range of commodities</p> <ul style="list-style-type: none"> ● Meat ● Fish ● Poultry ● Eggs ● Dairy ● Vegetarian alternatives <p>Links to the needs of specific groups, including special dietary needs and allergies will be made.</p>	<p>Key words related to nutrition.</p> <p>Becoming familiar with the names of ingredients that may cause allergic reactions/intolerances.</p> <p>Pupils will be able to take into account the needs and wants of different user groups.</p> <p>Discussion about the environment and how food choice can cause harm to the environment.</p> <p>Pupils will understand how the hospitality and catering</p>	<p>Year 9 end of year written exam (1 hour).</p> <p>Portfolio of practical tasks and time plan for the assessed piece.</p>	

		<ul style="list-style-type: none"> Be aware of how to check ingredients are of good quality. 		<p>Pupils will continue to use a range of cooking techniques when preparing dishes.</p>	<p>industry can do their bit to help the environment; they will study the 6R's and be able to suggest ways people in the industry can help.</p>		
Summer 1	<p><u>Unit 1 LO1:</u> Understand the environment in which hospitality and catering providers operate.</p>	<p>Pupils will gain an understanding of the different types of establishments and the types of foods that they produce for customers.</p> <p>Pupils will be able to:</p> <ul style="list-style-type: none"> Describe the structure of the hospitality and catering industry. Be aware of and be able to describe the job roles and working conditions. 		<p><u>Unit 1 LO3:</u> Pupils will produce dishes to be served on a range of different menus.</p>	<p>Key words related to establishments and job roles.</p> <p>Pupils will become familiar with different job roles within the industry looking forward to possible future careers.</p>	<p>End of unit test.</p> <p>Portfolio of practical tasks.</p>	

Summer 2	Unit 1 LO5: Be able to propose a hospitality and catering provision to meet specific requirements .	Pupils will begin to look at the needs of different user groups in order to propose a hospitality and catering provision to meet specific requirements.		Pupils will begin to look at presentation techniques and accompaniments for a range of dishes including: <ul style="list-style-type: none"> ● Vegetarian, vegan dishes ● Dairy free ● Gluten free ● Low fat diets ● Healthy school meals 	Names of equipment and presentation techniques.	Pupils will gain an understanding of why people might choose to become vegetarian/vegan. They will understand why the government promotes healthy school meals and how this is planned across primary and secondary schools in England.	Mock exam paper
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Last updated: 14/07/21 by MG