

## Curriculum Intent

### KS4 Hospitality and Catering

Level 1/2 Vocational Award in Hospitality and Catering is most suitable as a platform for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment.

Food is a vital part of our daily lives and is essential for life. As our students progress and become adults their lives become busy and all-consuming at times, it is easy to choose food which has been pre prepared. However, it is more nutritious and often cheaper to cook simple, delicious food.

Students at Heartlands Academy will build on prior knowledge and understanding of nutrition, healthy eating, food preparation, hygiene, cooking techniques, and sensory characteristics in greater detail. Hospitality and Catering at KS4 provides an opportunity to learn about issues related to social, moral and environmental problems with a core focus on nutrition and food safety and how they affect successful hospitality and catering operations. Students will also have the opportunity to develop a range of transferable skills of problem-solving, organisation and time management, planning and communication. All of which these key skills work toward solving real life problems.

The learning undertaken at Heartlands Academy will enable our students to consider the needs of individuals and the wider environment. Students will embark on real world issues and use prior and existing knowledge that they have gained from theoretical and practical studies, of each assessment criteria to develop a suitable solution.

At KS4 there are 3 key topics that are studied in detail;

- Knowledge and understanding of the hospitality and catering industry
- Developing the ability to plan, prepare and cook dishes
- Developing practical skills suitable for catering industry and beyond.

At KS4 we encourage the development of **high skills** and resilience in a safe environment, allowing students to demonstrate commitment and act on constructive feedback.

This award involves completion of 2 units.

#### Unit 1: The Hospitality and Catering Industry

Students will apply their learning by considering all aspects of the Hospitality and Catering sector. They should acquire knowledge of all aspects of the industry and be able to propose new Hospitality and Catering provision for specific locations. Students will be able to use their learning of different types of establishment and job roles to determine the best option. They will then apply their learning in relation to front of house and kitchen operations to determine how the proposed Hospitality and Catering provision will operate efficiently legally and financially viable, whilst meeting the needs of their potential market. This unit provides a broad introduction to the vocational sector in a way that is purposeful and develops a range of transferable skills. This unit draws focus on the theoretical knowledge and development. The unit is broken down in to assessment criteria which link in to 1 or more of the 5 learning objectives. These objectives are provided in booklet form consisting of visual resources, research tasks, exam style questions and reflection. Unit 1 builds on developing a core body of resource material which provides a framework for unit 2 developments and exam revision.

#### Unit 2: Hospitality and Catering in Action

Students apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision, kitchen and front of house operations in Unit 1, as well as

personal safety in their preparations. The content is relevant not only to employees within food production, but also those with a responsibility for food safety in the industry, nutritionists and managers and owners. This enables our students in the appreciation of the whole vocational area beyond the kitchen environment. Unit 2 empowers students to enable them to develop an existing brief, understand a specification, develop a menu with dish ideas, follow a recipe and substitute ingredients and cooking methods as appropriate, demonstrating an understanding of food choices e.g. veganism, allergies and healthy eating. Unit 2 concludes in students working independently, building on their prior knowledge that they have gained in the previous three years to create a solution. Developing a plan of production and implementing it to make a range of high skill dishes.

Our students are given the freedom to explore and develop 4 dishes these may include dishes done in previous years or more developed versions. Utilising key skills and prior knowledge over their 3 years of study. From this they will choose two dishes alongside side dishes and accompaniments to further develop and produce high skill dishes in a controlled assessment practical.

Through the two units, our students will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression.

Each of the units of in Hospitality and Catering have been designed so that knowledge, skills and understanding is developed through tasks that have many of the characteristics of real work in the sector. Each unit has an applied purpose which acts as a focus for the learning in the unit and supports prior knowledge and skills to access a higher understanding. The units have been devised around the concept of a 'plan, do and review' an approach where students are introduced to a framework for learning, utilising previous learning to plan practical work, carry out activities and evaluate their outcomes. These approaches mirror many work related activities in Hospitality and Catering and allows for learning in a range of environments. As such, the qualification provides students with a broad appreciation of work in Hospitality and Catering and wider opportunities for progression into further education, employment or training.

This approach also enables learners to learn in such a way that they develop:

- Skills required for independent learning and development
- a range of generic and transferable skills
- the ability to solve problems
- the skills of project based research, development and presentation
- the fundamental ability to work alongside other professionals, in a professional environment.

Throughout all areas of Hospitality and Catering students will develop knowledge of practical skills and processes, they will then be given the time to put their skills into practice, allowing them to become resilient and independent young adults. These skills will be recalled upon throughout both units, continually building on higher learning throughout their education. This allows for innovation and creative development, to meet the design brief set by the exam board when undertaking the Hospitality and Catering Vocational Award. We have planned and prepared lessons at Heartlands Academy to reflect upon student's local environment and support them in the wider world. This gives our students vital life skills that enable them to feed themselves and others affordably and nutritiously, now and later in life. We engage with students to encourage them to understand the environmental factors which affect the inequalities in food distribution on a global scale and give them an understanding of the need to minimise 'food waste' starting with their own practice. We allow students to explore a number of multicultural perspectives concerning food. Students will enhance their understanding, appreciation and acceptance of people from a variety of cultural backgrounds through the preparation of food from different countries and religious beliefs, with Kosher and Halal and other dishes being prepared.

The curriculum covers knowledge about how products, ingredients and services are used, but also their wider impact on the environment. We encourage our students to develop awareness and acceptance of diversity within our community. This also allows students to recall upon prior skills and knowledge from all academic years to develop a core understanding in the designing, planning and making process.

Hospitality and Catering is thoroughly enjoyed by teachers and students across the academy, with a clear passion for growth and development from students and within the subject. This therefore encourages students to want to continue building on a wealth of skills and understanding, now and in their future.