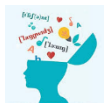


Programme of Study – Hospitality & catering

Aspirations: enjoy, experience success, future plans	Cultural Capital: wider world and contexts, exposure to experiences outside the bubble
Personal confidence: resilience, problem solving	Creative skills: mastery, personal expression, innovation



Oasis Academy Brislington: Curriculum

Year	10					
Rationale/ narrative	Students to focus on mastering practical skills in preparation for their mock controlled assessment. Students will begin to master skills in preparation and cooking. Students will be identifying and choosing the appropriate ingredients for meeting a brief. Students will be studying all aspects of the assessment criteria within Hospitality & Catering.					
	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	Hospitality & Catering in Action	Hospitality & Catering in action	Hospitality & Catering in action	The Hospitality & Catering Industry	The Hospitality & Catering Industry	The Hospitality & Catering Industry
Content	<p>Understand the importance of nutrition when planning a menu.</p> <p>Describe the function of nutrients in the body. Compare the nutritional needs of specific groups. Explain characteristics of unsatisfactory nutritional intake. Explain how cooking</p>	<p>Understand Menu Planning</p> <p>Explain the factors to consider when proposing dishes for a menu. Explain how dishes on the menu address environmental issues. Explain how dishes meet the customer's needs.</p>	<p>Be able to cook dishes to a brief.</p> <p>Use techniques in preparation of commodities. Assure quality of commodities to be used in food preparation. Use techniques in cooking commodities.</p>	<p>Understand the Hospitality & Catering environment and how establishments operate.</p> <p>Describe the hospitality & catering sector, job roles, working</p>	<p>Understanding Health & Safety within Hospitality & catering.</p> <p>Describing personal safety measures within Hospitality & Catering. Analysing hazards, risks and control measures. Recommending personal safety control measures.</p>	<p>Be able to propose a Hospitality & Catering provision to meet specific requirements.</p> <p>Review and recommend options of provision for specific groups.</p>

	methods impact nutritional value.	Produce dishes for a menu.	Complete dishes using presentation techniques. Use food safety practices.	conditions and operations. Explain factors affecting success in hospitality & catering.	Understanding how food can cause ill health. Food safety legislation, different types of food poisoning and the symptoms of each.	
Assessment	Assessment criteria internally marked as part of the mock controlled assessment.	Assessment criteria internally marked as part of the mock controlled assessment.	Practical exam based on assessment criteria.	External GCSE Exam	External GCSE Exam.	External GCSE Exam.