

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	11					
Rationale/ narrative	<p>Students to focus on mastering practical skills in preparation for their controlled assessment. Students will master skills in preparation and cooking. Students will be identifying and choosing the appropriate ingredients for meeting their controlled assessment brief. Students will be studying all aspects of the assessment criteria within Hospitality & Catering in preparation for their exam</p>					
	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</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</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</p>	<p>Understand the Hospitality & Catering environment and how establishments operate.</p> <p>Describe the hospitality & catering sector,</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>Revision for exams</p>

	<p>nutritional intake. Explain how cooking methods impact nutritional value.</p>	<p>dishes meet the customer's needs. Produce dishes for a menu.</p>	<p>cooking commodities. Complete dishes using presentation techniques. Use food safety practices.</p>	<p>job roles, working conditions and operations. Explain factors affecting success in hospitality & catering.</p>	<p>Understanding how food can cause ill health. Food safety legislation, different types of food poisoning and the symptoms of each. Be able to propose a Hospitality & Catering provision to meet specific requirements. Review and recommend options of provision for specific groups.</p>	
Assessment	<p>Assessment criteria internally marked as part of the mock controlled assessment.</p>	<p>Assessment criteria internally marked as part of the mock controlled assessment.</p>	<p>Practical exam based on assessment criteria.</p>	<p>External GCSE Exam</p>	<p>External GCSE Exam.</p>	<p>External GCSE Exam.</p>