

# D&T: Hospitality and Catering Key Stage 4 Curriculum



## Curriculum Intent

At TASE, our Design and Technology curriculum is designed with the intent of nurturing creative problem solvers, innovators, and critical thinkers. Our curriculum aims to provide students with a solid foundation in design principles, technical skills, and an understanding of the impact of technology on society. We strive to develop students' abilities to design and make products that are functional, aesthetically pleasing, and sustainable.

Our intent is to inspire a love for design and technology by engaging students in meaningful and practical projects that connect with their interests and the world around them. Through hands-on experiences, we aim to foster a deep understanding of the design process, from initial concept development to the production of high-quality outcomes. We encourage students to think critically, evaluate their work, and seek innovative solutions to real-world problems. The "Golden Threads" in Design and Technology (D&T) refer to the essential themes and principles that run throughout the curriculum. They provide a consistent framework for teaching and learning in this subject:

- **Design Thinking:** This thread emphasises the design process. It encourages students to identify and understand problems, generate creative ideas, develop plans, make prototypes, and then evaluate and improve their designs. It teaches them how to think critically and creatively.
- **Practical Skills:** Developing practical skills is fundamental in D&T. This includes learning how to use tools, materials, and machines safely and effectively. Students learn skills such as woodworking, sewing, using CAD (Computer-Aided Design) software, and more, depending on the specific focus of the course.
- **Creativity and Innovation:** Encouraging creativity is a key thread in D&T. Students are encouraged to come up with original and innovative ideas for their projects. They learn to think "outside the box" and find unique solutions to design challenges.
- **Understanding Materials:** Students learn about different materials and their properties. They understand how to select the right materials for a given project based on factors like strength, durability, cost, and environmental impact.
- **Environmental Sustainability:** An important aspect of modern D&T is considering the environmental impact of products and designs. Students learn about sustainability, recycling, and how to make choices that reduce harm to the environment.
- **Problem Solving:** D&T teaches problem-solving skills. Students encounter real-world problems and learn how to analyse them, break them down into manageable parts, and find practical solutions. This is a valuable skill for life.
- **Communication:** Effective communication is vital in D&T. Students learn to present their ideas clearly through sketches, technical drawings, written reports, and presentations. They also develop teamwork skills, as many projects involve collaboration.
- **Iterative Design:** This thread emphasises that design is an iterative process. Students learn that it is okay to make mistakes and that these can lead to better solutions. They continually refine and improve their designs based on testing and feedback.
- **Health and Safety:** Safety is a top priority in D&T. Students learn to work safely with tools and equipment and understand the importance of following safety procedures.

- **SMSC Considerations:** Some D&T projects touch on the cultural and social aspects of design. This can involve learning about the impact of technology on society, considering the needs of diverse users, and understanding the cultural context of design choices.

These "Golden Threads" are interwoven throughout the D&T curriculum to ensure that students not only gain practical skills but also develop critical thinking, creativity, and problem-solving abilities that can be applied to a wide range of challenges in their academic and future professional lives.

## Overview

### Year 10

In Year 10, students will focus primarily on Unit 1, where they learn about the different types of hospitality establishments, job roles, industry standards, and factors affecting the industry, along with an understanding of food safety and hygiene. This unit is assessed through a written exam and accounts for 40% of the overall grade. Students also begin Unit 2, which involves practical cooking skills and knowledge, including planning, preparing, and presenting a range of dishes while considering dietary needs, nutrition, and menu planning. This practical unit is assessed through an internally marked and externally moderated assignment, and accounts for 60% of the overall grade.

### Year 11

In Year 11 students primarily focus on Unit 2 (Hospitality and Catering in Action), building on the foundation laid in Year 10. This unit emphasises practical skills, where students develop and refine their ability to plan, prepare, cook, and present a variety of dishes to a high standard, considering dietary needs, nutrition, and customer requirements. Students complete a controlled assessment that involves creating a menu and producing dishes within a set time, demonstrating their practical cooking skills, organisational abilities, and understanding of the hospitality environment. Concurrently, students revisit and reinforce key topics from Unit 1 (The Hospitality and Catering Industry) to prepare for their written examination. The Year 11 curriculum integrates both practical assignments and exam preparation, culminating in an internally assessed, externally moderated practical assessment and a final written exam.

## Content

### Year 10

| Term 1                                                                                                | Term 2                                                                                                  | Term 3                                                                                                                      | Term 4                                                                                                                   | Term 5                                                                                                                  | Term 6                                                                                                                  |
|-------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|
| Unit 1: Understand the environment in which hospitality and catering providers operate<br><br>AC1.1.1 | Unit 1: Understand the environment in which hospitality and catering providers operate<br><br>AC1.1.1.3 | Unit 1: Food Safety in Hospitality and Catering<br><br>AC1.4.1<br>Describe food related causes of ill health<br><br>AC1.4.4 | Unit 1: Food Safety in Hospitality and Catering<br><br>AC 1.4.2<br>Describe the symptoms and signs of induced ill health | Unit 1: Understand the importance of nutrition<br>AC 2.1.1<br>Understanding the importance of nutrition<br><br>AC 2.1.2 | Unit 1: Understand the importance of nutrition<br>AC 2.1.1<br>Understanding the importance of nutrition<br><br>AC 2.1.2 |

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| <p>Hospitality and catering providers</p> <p><b>AC 1.1.2</b><br/>Working in the hospitality and catering industry</p> <p>Students will also have practical lessons as part of their Unit 2 study, covering:</p> <p><b>2.3.1</b><br/>How to prepare and make dishes</p> <p><b>2.3.2</b><br/>Presentation techniques</p> <p><b>2.3.3</b><br/>Food safety practices</p> <p><b>2.4.1</b><br/>Reviewing of dishes</p> <p><b>2.4.2</b><br/>Reviewing own performance</p> | <p>Describe working conditions of different job roles across the hospitality and catering industry</p> <p><b>AC1.1.1.4</b><br/>Understand the contributing factors to the success of hospitality and catering provision</p> <p>Students will also have practical lessons as part of their Unit 2 study, covering:</p> <p><b>2.3.1</b><br/>How to prepare and make dishes</p> <p><b>2.3.2</b><br/>Presentation techniques</p> <p><b>2.3.3</b><br/>Food safety practices</p> <p><b>2.4.1</b><br/>Reviewing of dishes</p> <p><b>2.4.2</b><br/>Reviewing own performance</p> | <p>Describe the roles and responsibilities of the EHO</p> <p>Students will also have practical lessons as part of their Unit 2 study, covering:</p> <p><b>2.3.1</b><br/>How to prepare and make dishes</p> <p><b>2.3.2</b><br/>Presentation techniques</p> <p><b>2.3.3</b><br/>Food safety practices</p> <p><b>2.4.1</b><br/>Reviewing of dishes</p> <p><b>2.4.2</b><br/>Reviewing own performance</p> | <p><b>AC 1.4.3</b><br/>Preventative control measures of food-induced ill health</p> <p><b>AC1.3.1</b><br/><b>Food Safety</b><br/>principles of Hazard Analysis and Critical Control Points (HACCP)</p> <p>Students will also have practical lessons as part of their Unit 2 study, covering:</p> <p><b>2.3.1</b><br/>How to prepare and make dishes</p> <p><b>2.3.2</b><br/>Presentation techniques</p> <p><b>2.3.3</b><br/>Food safety practices</p> <p><b>2.4.1</b><br/>Reviewing of dishes</p> <p><b>2.4.2</b><br/>Reviewing own performance</p> | <p>How cooking methods can impact on nutritional value</p> <p>Students will also have practical lessons as part of their Unit 2 study, covering:</p> <p><b>2.3.1</b><br/>How to prepare and make dishes</p> <p><b>2.3.2</b><br/>Presentation techniques</p> <p><b>2.3.3</b><br/>Food safety practices</p> <p><b>2.4.1</b><br/>Reviewing of dishes</p> <p><b>2.4.2</b><br/>Reviewing own performance</p> | <p>How cooking methods can impact on nutritional value</p> <p>Students will also have practical lessons as part of their Unit 2 study, covering:</p> <p><b>2.3.1</b><br/>How to prepare and make dishes</p> <p><b>2.3.2</b><br/>Presentation techniques</p> <p><b>2.3.3</b><br/>Food safety practices</p> <p><b>2.4.1</b><br/>Reviewing of dishes</p> <p><b>2.4.2</b><br/>Reviewing own performance</p> |
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**Year 11**

| Term 1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Term 2                                                                | Term 3                                                                                                                                                                                 | Term 4                                                                                       | Term 5                      | Term 6 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|-----------------------------|--------|
| <p><b>Unit 2: Hospitality and Catering in Action</b></p> <p>In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.</p> <p>This unit is synoptic and draws upon the knowledge gained in Unit 1. Learners will need to apply knowledge gained in the following topic areas to be able to complete this assessment: the operation of the front and back of house, hospitality and catering provision to meet specific requirements</p> | <p><b>Unit 2: Hospitality and Catering in Action mock period.</b></p> | <p><b>Unit 2: Hospitality and Catering in Action</b></p> <p><b>NEA Release</b></p> <p><b>Unit 2 Final Assessed control assessment (all to be completed for February half term)</b></p> | <p><b>Unit 2: Hospitality and Catering in Action (cont.)</b></p> <p><b>Exam Revision</b></p> | <p><b>Exam Revision</b></p> |        |

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| health and safety in<br>hospitality and<br>catering provision<br>food safety,<br>preventative<br>control measures of<br>food-induced ill<br>health. |  |  |  |  |  |
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