

## Hospitality & Catering

### Curriculum Principles

**By the end of their secondary education, a student of Hospitality & Catering at Dixons Broadgreen will:**

- Have the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they must consider to be successful.
- Know and understand the vital skills and knowledge required to ensure a self-sufficient, independent lifestyle contributing and maintaining a well-balanced and healthy living.
- The ability to solve problems, working in the professional environment and being independent learners.

**Our unifying 'sentence' is:**

***"The Hospitality and Catering department empowered all students to be professional, innovative independent learners, thriving on knowledge and resilience as they approach the next stage of their journey"***

**In order to achieve a true understanding of Hospitality & Catering, topics have been intelligently sequence based on the following rationale:**

- The Hospitality & Catering curriculum builds on prior knowledge and understanding whilst developing a deeper understanding of key concepts, linking to local, national and global industries. KS3 focus on basic hygiene, basic food preparation, safe preparation of high-risk ingredients and production of quality products that contribute to a healthy and balanced diet. Dishes have been carefully selected to meet the requirements of adulscents, that in turn will be able to replicate at home. Leading on to KS4, whereby students embed and articulate practical skills to a high-quality finish. The sequence of learning also allows students to make progress and gain an inside into the world of work in the Hospitality and Catering sector.
- The curriculum also builds on the fundamental ability to work alongside other professionals, in a professional environment, with a focus on the key values of teamwork, professionalism and time management. The skills acquired support the successful completion of the practical controlled assessment, that takes place during the second year of the course. Students will have a true understanding of time management and how it is vital for success in the Hospitality & Catering industry.

**The Hospitality & Catering curriculum will address social disadvantage by addressing gaps in students' knowledge and skills:**

- All students are given the opportunity to learn and explore ingredients during all key stages. Planned practical activities have been developed to allow all students to partake, developing and embedding life skills that will equip them for life beyond school.
- Hospitality & Catering is accessible for students of all abilities. Curriculums 'teach to the top' and scaffold down. All students are exposed to the same content and have the same high expectations of attainment and progress.
- Opportunities are provided for students to learn and explore industries and real-life experiences alongside the completion of the course. Educational visits often take place, allowing all students experiences of the industry first-hand, this could include working alongside a professional chef or

visiting a local restaurant to see how front of house and services are provided within the establishment.

**We fully believe Hospitality & Catering can contribute to the personal development of students at DBA:**

- Hospitality & Catering encourages pupils to problem solve, take risks and use approaches that will support their development within all areas of education and beyond.
- Students are encouraged from the start of their programme of study, right through to KS4 to evaluate their products, refining skills, and developing products, aspiring to marketable to saleable items that mimic the industry.
- Students study environmental issues/impacts and how the industry can have/reduce impact on the environment, linking to real life experiences and up to date climate issues.

**At KS3 and KS4, our belief is that homework should be interleaved revision of powerful knowledge that has been modelled and taught in lessons. This knowledge is recalled and applied through a range of low stakes quizzing and practice.**

**Opportunities are built in to make links to the world of work to enhance the careers, advice and guidance that students are exposed to:**

- Students are given the opportunity to explore the world of work whilst studying Hospitality and Catering. This is possible through planned educational visits and utilising links to the school facilities, that link to careers within the industry.
- Career's advertiser also makes links to the industry during work placement in year, this could range from working in a kitchen in a local restaurant, shadowing a manger in the local restaurant or working front of house.
- Students have also been given opportunities to work with chefs in local restaurants to prepare and make their own dishes. As well as Royal Navy, who dedicate a morning with the students to demonstrate how to prepare and make a sufficient, fulfilling and nutritious meal.

**A true love of Hospitality & Catering involves learning about various cultural domains. We teach beyond the specification requirements, but do ensure students are well prepared to be successful in GCSE examinations:**

- Across all Key stages, students are assessed using both summative and formative assessment techniques. The frequency is designed to consolidate and embed deep learning and ensures students are continually recalling prior learning.
- The Hospitality & Catering curriculum has been developed so that students regularly have the opportunity to recall, develop and master new concepts and revisit prior learning and practical application.
- A rigours and challenging Key Stage 3 unpin students' knowledge and learning. Students are exposed to key vocabulary from Year 7 ensuring they become familiar with the technical terminology of Hospitality & Catering from the outset. Regular examination question assesses student understanding and exam techniques providing them with the best opportunity to be success at external exams.

**Year 7 Design Technology Units 3 & 4**  
**Long Term Plan 2021/2022**

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 06/09	W/C 13/09	W/C 20/09	W/C 27/09	W/C 04/10	W/C 11/10	W/C 18/10	W/C 01/11	W/C 08/11	W/C 15/11	W/C 22/11	W/C 29/11	W/C 06/12
	Term 1								Term 2				<i>Data 1 Planning 1</i>
	<b>Orientation</b>	Unit 3: Safety & hygiene	Unit 3: Dairy commodities & grill technique	Required practical: Pizza Bread	Unit 3: Nutrients	Unit 3: Vegetable commodities & boiling technique	Required practical: Pasta salad	Unit 3: Carbohydrates & protein	Unit 3: Poultry commodities & roasting techniques	Required practical: Chicken Goujons	Unit 3: Fats & sugars	Unit 3: Fruit commodities & baking technique	Required practical: Apple crumble
Cycle 2	W/C 13/12	W/C 20/12	W/C 03/01	W/C 10/01	W/C 17/01	W/C 24/01	W/C 30/01	W/C 07/02	W/C 14/02	W/C 28/02	W/C 07/03	W/C 14/03	W/C 21/03
			Term 3						Term 4				
	Unit 3: Eatwell plate & balanced diet	Unit 3: Cereal commodities & baking technique	Required practical: Cupcakes	Unit 3: Presentation & Glazing	End of Unit Summative Assessment.	Unit 4: Using sewing machine	Unit 4: Applique, embroidery & decoration	Unit 4: Applique, embroidery & decoration	Class Rotation to Design Technology Units 1 & 2				
Cycle 3	W/C 28/03	W/C 04/04	W/C 25/04	W/C 02/05	W/C 09/05	W/C 16/05	W/C 23/05	W/C 06/06	W/C 13/06	W/C 20/06	W/C 27/06	W/C 04/07	W/C 11/07
		Term 5						Term 6	<i>Summer Exams Y7-10 / Y12</i>		<i>Data 3 Planning 3</i>		
	Class Rotation to Design Technology Units 1 & 2												

**Year 8 Design Technology Units 3 & 4**  
**Long Term Plan 2021/2022**

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 06/09	W/C 13/09	W/C 20/09	W/C 27/09	W/C 04/10	W/C 11/10	W/C 18/10	W/C 01/11	W/C 08/11	W/C 15/11	W/C 22/11	W/C 29/11	W/C 06/12
	Term 1								Term 2				<i>Data 1 Planning 1</i>
	<b>Orientation</b>	Unit 3: Safety, Hygiene & Cross Contamination	Unit 3: Nutrients & Eat Well	Unit 3: Marinating & Slicing Techniques	Required practical: Chicken Tikka	Unit 3: Vitamins A-K	Unit 3: Spices, Seasoning & Shallow Frying Technique	Required Practical: Chilli Con Carne	Unit 3: Weighing, Measuring & Needing Techniques	Required Practical: Pizza Dough	Unit 3: Portion Control & Profit	Required Practical: Pizza Toppings	Unit 3: Rubbing in & Melting Techniques
Cycle 2	W/C 13/12	W/C 20/12	W/C 03/01	W/C 10/01	W/C 17/01	W/C 24/01	W/C 30/01	W/C 07/02	W/C 14/02	W/C 28/02	W/C 07/03	W/C 14/03	W/C 21/03
			Term 3						Term 4 <i>Data 2 Planning 2</i>				
	Required Practical: Short Crust Pastry	Unit 3: Whisking, Sieving & Segmenting Techniques	Required Practical: Fruit Flan	Unit 3: Environmental Factors	End of Unit Summative Assessment.	Unit 4: Printing on fabrics	Unit 4: Tie dye	Unit 4: Tie dye	Class Rotation to Design Technology Units 1 & 2				
Cycle 3	W/C 28/03	W/C 04/04	W/C 25/04	W/C 02/05	W/C 09/05	W/C 16/05	W/C 23/05	W/C 06/06	W/C 13/06	W/C 20/06	W/C 27/06	W/C 04/07	W/C 11/07
		Term 5						Term 6	<i>Summer Exams Y7-10 / Y12</i>		<i>Data 3 Planning 3</i>		
	Class Rotation to Design Technology Units 1 & 2												

## Year 9 Design Technology Units 3 & 4

### Long Term Plan 2021/2022

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
<b>Cycle 1</b>	W/C 06/09	W/C 13/09	W/C 20/09	W/C 27/09	W/C 04/10	W/C 11/10	W/C 18/10	W/C 01/11	W/C 08/11	W/C 15/11	W/C 22/11	W/C 29/11	W/C 06/12
	Term 1								Term 2				<i>Data 1 Planning 1</i>
	<b>Orientation</b>	Unit 3: Safety, Hygiene & HACCP	Unit 3: Food Poisoning & Prevention	Unit 3: Meat Commodities & Baking Technique	Required Practical: Beef Burger	Unit 3: Meat Commodities & Frying Technique	Required practical: Sweet & Sour Pork	Unit 3: Nutritional Needs of Clients	Unit 3: Pastry Presentation & Egg Washing	Required practical: Sausage Roll Pastry	Unit 3: Meat Commodities & Portion Control	Required practical: Sausage Roll Filling	Unit 3: Egg Commodities & Whisking Technique
<b>Cycle 2</b>	W/C 13/12	W/C 20/12	W/C 03/01	W/C 10/01	W/C 17/01	W/C 24/01	W/C 30/01	W/C 07/02	W/C 14/02	W/C 28/02	W/C 07/03	W/C 14/03	W/C 21/03
			Term 3						Term 4 <i>Data 2 Planning 2</i>				
	Required Practical: Tray Bake Sponge	Unit 3: Quality & Presentation Techniques	Required practical: Tray Bake Topping	Unit 3: Rubbing in & Baking Technique	Required practical: Short Crust Pastry/ Puff Pastry	Unit 3: Cereal Commodities & Baking Technique	Required practical: Short Crust Pastry /Puff Pastry Filling	End of Unit Summative Assessment.	<b>Class Rotation to Design Technology Units 1 &amp; 2</b>				
<b>Cycle 3</b>	W/C 28/03	W/C 04/04	W/C 25/04	W/C 02/05	W/C 09/05	W/C 16/05	W/C 23/05	W/C 06/06	W/C 13/06	W/C 20/06	W/C 27/06	W/C 04/07	W/C 11/07
		Term 5						Term 6	<i>Summer Exams Y7-10 / Y12</i>		<i>Data 3 Planning 3</i>		
	<b>Class Rotation to Design Technology Units 1 &amp; 2</b>												

