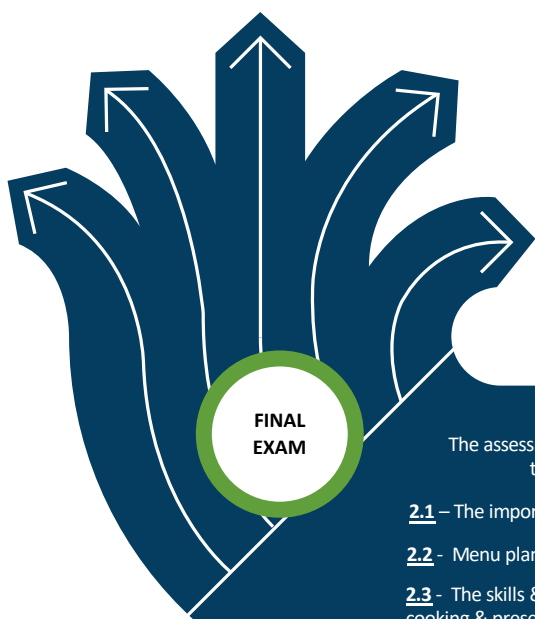


CURRICULUM MAP



FINAL EXAM

The assessment criteria completed by the students are:-

- 2.1** – The importance of nutrition
- 2.2** - Menu planning
- 2.3** - The skills & techniques of preparation, cooking & presentation of dishes
- 2.4** - Evaluating cooking skills



Unit 2- Hospitality and Catering in Action (60% of overall qualification)

Unit 2 – is a non-examined assessment taken internally. The assessment consists of both written and practical work.

Students demonstrate their knowledge of nutrition and menu planning through written work. Their practical work is assessed under timed conditions during which they plan, prepare, cook & present 2 dishes. A written evaluation completes the assessment.

HOSPITALITY AND CATERING

Introduction to Catering. Students are given the opportunity to experiment with food presentation techniques.

These include sugar shards, sugar sand, pastry discs and chocolate coating to enhance appearance.

They create a range of dishes, each focussing on the different nutrients. They further develop their confidence & independence within the food preparation area by being able to select recipes of their own, and adapting them to increase nutritional value.

Macronutrients – protein, carbohydrates and fat.
Micronutrients – vitamins and minerals.
Students learn about the roles these play and how they can incorporate them into their diets. They gain an understanding of the effects of malnutrition.

Nutrients and Healthy Eating

In Year 9 the students are taught about the importance of nutrition; what they are and why the body needs them.

They learn how to adapt recipes to make them healthier &/or to meet specific dietary requirements.



WJEC Level 1/2 Hospitality & Catering

Unit 1-The Hospitality and Catering Industry (40% of overall qualification)

Unit 1- is an externally set unit, which consists of a written exam paper.

Students gain knowledge and understanding of the Hospitality & Catering industry in order to propose new provisions that meet specific needs.

The topics students study are:-

- 1.1** – Hospitality & catering provisions
- 1.2** - How hospitality & catering provisions operate
- 1.3** - Health & safety within the industry
- 1.4** - Food safety within hospitality & catering



They create a range of dishes, including Bread Rolls, Pizza Wheels, Jam Tarts, Cornish Pasties and Sausage Rolls.

Within their practical work they begin to consider the portioning of dishes and improve their presentation skills.



They create a range of dishes, including Fruit Fusion, Dippy Divers, Croque Monsieur, Pizza Toast and Cup Cakes.

Students learn about the different sections of the cooker. They are taught learn how to use them safely and how to spot potential hazards. They are introduced to heat transfer, and how this takes place on a hob, under a grill and within an oven, assisting them to be successful chefs.

They learn how to weigh & measure ingredients accurately - the differences between the units of measurement and the importance of accuracy.

Students are taught the bridge & claw methods to be used when using a knife.

They develop the skills of chopping, slicing, dicing and segmenting citrus fruits.

The Function of Ingredients

Students begin by revisiting health & safety and food hygiene, moving onto how ingredients have functions within recipes, and what these functions may be.

Students are taught the role of yeast in bread making, and the dextrinization & caramelisation of sugars.

They learn about gluten and how the differing utilisation of fat within pastries creates different outcomes of textures.

Basic Skills

Students begin by learning about Food Hygiene and the correct storage of ingredients.

They learn about health & safety within a food preparation area, including the hazards of bacterial growth.

