



At **KS3** Food each pupil is part of a technology rotation studying the following topics:

	Topic 1	Topic 2	Topic 3	Topic 4	Topic 5	Topic 6
7	<p>Welcome and introduction to hygiene safety and safe working practices</p> <p>Hygiene and safety in all lesson's equipment and introduction to existing products</p>	<p>Examining protein as a body builder and repair nutrient. looking at practical's based around this .</p>	<p>Examining carbohydrates as energy supplies and based g correct amount in diet.</p>		<p>Carbohydrates, fats vitamins and minerals. Practicals include: scones, revisit knife skills - scone based pizza. Flapjack.</p>	
8	<p>Hygiene and safety revisited to include 5 named bacteria and the consequences of food poisoning. Allergies, intolerances and religious beliefs and its effect on diet.</p>		<p>Skills linked to local food and produce also taking account of local fish and seasonal calendar. Skills linked to local food and produce also taking account of local fish and seasonal calendar.</p>		<p>Mini enterprise project – revisiting the scones from year 7 and linking this with homemade jam, new skill and revisiting aeration in whipping cream</p>	
9	<p>Hygiene and safety revisited to include the environmental health officer – and the laws governing safe food/ services.</p>	<p>Plan and deliver skills to cook a 3 three course meal.</p>	<p>Taster of the Hospitality and Catering course looking at Unit 2: Hospitality and catering in action</p>		<p>Indian cuisine followed by the traditional English cuisine including fish, breakfast and a roast dinner</p>	

Our KS3 curriculum emphasises practical skills, culinary techniques, and customer service, ensuring students are well-prepared for various roles. We promote cultural awareness and teach entrepreneurship, creativity, and sustainability. Our program focuses on employability and career progression, with a strong emphasis on safety and wellbeing. Students also engage with the local community through practical placements and outreach, fostering social responsibility. We aim to inspire students, equipping them with a solid foundation for their future in hospitality and catering.



At KS4 this is the program of study for the WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award):

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
10	Unit 1: The hospitality and catering industry Introduction to the course and practicals include more skilled dishes linked to distinction and merit.		Unit 1: The hospitality and catering industry In spring continual skills of cooking including demonstration of deboning a chicken, fish, pasta as well as patisserie work. , pasta as well as patisserie work.		Unit 2: Hospitality and catering in action Practical completed and start the hospitality work.	Unit 1: The hospitality and catering industry Mock exam practice. Practical completed and start the hospitality work.
11	Unit 2: Hospitality and catering in action NEA Completion /Practical		Unit 1: The hospitality and catering industry Exam Practice/Revision		Unit 1: The hospitality and catering industry exam takes place	

Our Level 1/2 Vocational Award in Hospitality and Catering (Technical Award), introduced in 2022, is an education program meticulously designed to equip students with the knowledge, skills, and understanding necessary for success in the ever-evolving hospitality and catering industry. Our program is designed to inspire and empower students, instilling a firm foundation in the hospitality and catering industry, a dedication to lifelong learning, and a passion for excellence. We are excited to embark on this journey with our students and look forward to seeing them excel in this vibrant field and beyond.