

KS3 Food & Nutrition and KS4 Hospitality & Catering

**Curriculum Intent:** Pupils will leave Bloxwich Academy having developed a fundamental life skill as they will know how to prepare and cook a range of foods safely so that they can become healthy, independent adults.

**Curriculum Rationale:** We ensure our Food and Nutrition curriculum enables pupils to learn how to use kitchen equipment correctly and safely and develop their preparation and cooking skills through a predominantly practical approach to learning. Our pupils will have a good understanding of personal safety and food hygiene in a kitchen so they can keep themselves and others safe when cooking. Our pupils will also understand the importance of a balanced diet and the benefits of eating the correct nutrients so that they are well informed to make positive life choices now and in the future.

Our KS4 pupils will learn a range of complex skills to prepare them for a future career in Hospitality & Catering as well as developing a good knowledge of the industry to preparing them for the workplace so that they can be successful in their future career.

**What makes the Bloxwich experience unique:** Unlike many schools we **do not** expect pupils and parents to provide the ingredients pupils need for their lessons. We believe that all pupils should learn the vital life skill of cooking and so no pupil will be disadvantaged because of the cost of ingredients. Therefore, we use our funding to buy all ingredients throughout KS3 & KS4 so that everyone has full access to our curriculum.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
7	Year 7 Technology Rotation					
	Introduction to Food & Nutrition					
8	Year 8 Technology Rotation					
	Multicultural Foods					
9	Year 9 Technology Rotation					
	Food Safety					
10	<b>Hospitality &amp; Catering Provision</b>  1.1.1 Hospitality and catering providers  1.1.2 Working in the hospitality and catering industry  The skills and techniques of preparation, cooking and presentation of dishes	<b>Hospitality &amp; Catering Provision</b>  1.1.3 Working conditions in the hospitality and catering industry  The skills and techniques of preparation, cooking and presentation of dishes	<b>Operations</b>  1.1.4 Contributing factors to the success of hospitality and catering provision  1.2.1 The operation of the front and back of house  The skills and techniques of preparation, cooking and presentation of dishes	<b>Operations</b> Understand how hospitality and catering providers operate  1.2.2 Customer requirements in hospitality and catering  1.2.3 Hospitality and catering provision to meet specific requirements  The skills and techniques of preparation, cooking and presentation of dishes	<b>Health &amp; Safety in Hospitality &amp; Catering</b>  1.3.1 Health and safety in hospitality and catering provision  1.3.2 Food Safety  The skills and techniques of preparation, cooking and presentation of dishes	<b>Food safety in Hospitality &amp; Catering</b>  1.4.1 Food related causes of ill health  1.4.2 Symptoms and signs of food-induced ill health  1.4.3 Preventative control measures of food-induced ill health  1.4.4 The Environmental Health Officer (EHO) The skills and techniques of preparation, cooking and presentation of dishes
11	Understanding the importance of <b>nutrition</b> How cooking methods can impact on nutritional value  <b>Controlled Assessment</b>	Factors affecting <b>menu planning</b> How to plan production  <b>Controlled Assessment</b>  The skills and techniques of preparation, cooking and presentation of dishes	2.1 The impact of cooking methods on the nutritional value  2.1 Different life stages  Adverse reactions to food	Revision/ Exam techniques	Revision & Exam	