

Catering Curriculum Offer

Qualifications Offered

Pearson Edexcel BTEC LI Introduction to Hospitality

Pearson Edexcel BTEC LI/L2 Home Cooking Skills

KS3 Content

Year 7	The main aim of working with KS3 students is to enable them to develop culinary skills and an understanding of nutrition and healthy eating principles. This is taught alongside an understanding of the source, sustainability and seasonality of a broad range of ingredients. This enables students to build confidence when working in the kitchen to plan, prepare and make a range of well-balanced food products, alongside learning about food safety.
Year 8	
Year 9	

Practical lesson included a range of both savoury and sweet practicals, from simple dips and soups to pizzas, Easter egg brownies, homemade butter and jam. We also complete projects these including regional cookery of a traditional afternoon tea.

KS4 Content

Year 10	<p>Year 10 follow a scheme of work that will see them progressing from Home Cooking Skills Level 1 and on to Level 2. These qualifications are more practical and will give learners the opportunity to develop an understanding of:</p> <ul style="list-style-type: none"> • Practical food preparation skills and technique • Meal and menu planning • Cooking methods and recipes • Food hygiene and safety • Shopping and budgeting <p>The result of this study is the production of a two-course meal, that is assessed internally, then a completed work booklet which is externally assessed. We also look at street food, healthy eating and dietary requirements and allergies.</p>
Year 11	<p>Year 11 students are enrolled onto the LI Introduction to Hospitality qualification. Students learn about all sectors of the industry alongside food preparation and presentation techniques. This qualification will help those interested in food preparation who wish to develop skills and knowledge that will prepare them for further study or employment within this sector. They will be expected to make a range of food products and will develop skills related to food hygiene, food presentation and customer service. They will also have acquired skills that will be valuable no matter what career path they choose, including team working, problem-solving and communication. We also cater for small in house</p>



	functions, produce a fully iced Christmas cake and produce food that celebrates festivals such as Diwali, Easter and Chinese New Year.
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Interventions/Other