

Hospitality and Catering

Intent  HEBBURN Comprehensive School WORK HARD BE KIND ASPIRE	Food is a life skill, which every child should have knowledge of. From nutrients to basic cooking skills; children all need to learn to feed themselves and understand what they are putting into their bodies. Here at Hebburn Comprehensive, we want our students to be independent learners and thinkers, therefore, our food curriculum will inspire, challenge and develop their potential . Safety is key when cooking, and students are taught the importance of food safety and basic health and hygiene when in the kitchen, they learn knife skills and how to use the grill, oven and the hob. This fosters an independence and a love of cooking and gives them to skills to feed themselves and others throughout their life. Food comes from many different cultures and each culture has a different way of flavouring and presenting their foods. As well as different cultures and traditions of food, the students will learn about sustainability and locally grown foods in the school's vegetable garden, fostering a love and interest in the environment and nature. This gives them an understanding that their food choices can impact on the environment and enables them to make healthier food choices. The students will also learn about how different cooking methods affect the ingredients as well as techniques of cooking.
	10 11
Topics	<u>WJEC BTEC</u> Unit 1: the hospitality and catering industry, how hospitality and catering providers operate, working conditions, factors affecting the success of hospitality and catering providers Unit 2: kitchen operation, front of house operation, meeting customer needs Unit 3: responsibilities in the workplace, risks, personal safety in hospitality and catering Unit 4: food related causes of ill health, Environmental Health Officer, food safety legislation, symptoms of food induced ill health Unit 5: meeting specific requirements, recommended options, nutrients <u>WJEC BTEC</u> NEA2 assessment