

Year 11 HOSPITALITY AND CATERING

Overall Intent:

In Year 11, Hospitality and Catering students gain a wide knowledge and understanding of factors that influence menus. This builds on the foundations laid in KS3 (particularly in culinary method, nutrition, environment and hygiene). The food industry is a significant local and regional employer; indeed, we question the significance of ingredients provenance and now look at how it impacts customers and menus. Students will discover the significance of good nutrition, discussing the function and sources and the effects poor nutrition has on the body. Students' knowledge of safe working practices in a kitchen from Key Stage 3 are built on and demonstrated within the controlled assessment. Students expand their knowledge of different cooking methods and consider how each cooking method affects the nutritional value. Furthermore, within this year, students will broaden and refine their practical skills including preparation techniques, different cooking methods and presentation techniques.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic/area of study	FACTORS TO CONSIDER WHEN PROPOSING DISHES FOR MENUS MENUS AND ENVIRONMENTAL ISSUES PRACTICALS: BREAD (SHAPED), RISOTTO AND PARMESAN CRISPS, BLACKBERRY AND CARAMEL BLONDIE, SPUN WORK (BASKETS AND SHAPES)	MENUS AND CUSTOMER NEEDS IMPACT OF COOKING METHODS ON NUTRITIONAL VALUE PRACTICALS: BLACKBERRY AND APPLE CLAFOUTIS AND SHORTBREAD, UPSKILLED CHRISTMAS DINNER (CHICKEN BALLENTINE, DAUPHINOISE POTATOES,	FUNCTIONS OF NUTRIENTS IN THE HUMAN BODY CHARACTERISTICS OF UNSATISFACTORY NUTRITIONAL INTAKE NUTRITIONAL NEEDS OF SPECIFIC GROUPS PRACTICALS: DIGESTIVE BISCUITS, CHOCOLATE TORTE AND CHOCOLATE RUN OUTS,	CONTROLLED ASSESSMENT PLANNING AND PREPARATION	COMPLETION OF CONTROLLED ASSESSMENT	N/A

		DUCHESS POTATOES, HASSEL BACK CARROTS AND BRUSSEL SPOUTS)	FISH PIE, CHOUX PASTRY (PROFITEROLES)			
Key learning aims – knowledge and skills	Key Knowledge: Factors to consider when proposing dishes for menus including: time of year e.g., seasonality of commodities, seasonal events, skills of staff, equipment and time available, type of provision e.g., service, location, size, standards, finance and customer needs including client base. Understanding of how dishes on a menu address environmental issues including: preparation and cooking methods, ingredients used, packaging, conservation of energy and water, reduce, reuse,	Key Knowledge: Understanding of how menu dishes meet customer needs including: nutritional, organoleptic and cost. Explanation of how cooking methods impact on nutritional value including: boiling, steaming, baking, grilling, stir-fry, roasting and poaching. Key Skills: Creation and use of a batter, butchery skills, filling, shaping and presentation, knowledge of poaching, dovetailing (time management) and multi components of dish assembly.	Key Knowledge: Functions of nutrients in the human body including: Protein, fat, carbohydrate, vitamins and minerals, water and dietary fibre (NSP), explain the visible and non-visible characteristics of unsatisfactory nutritional intake: deficiencies and excesses, compare nutritional needs of specific groups such as different life stages, special diets, medical conditions and activity levels. Key Skills: Binding, creating an even batch, piping, kneading handling fish and piping. Knowledge of choux	Students will apply knowledge of previous learning to a given brief, plan production of dishes for a menu including: sequencing, timing, mise en place, cooking, cooling, hot holding, completion and serving	Students will complete their controlled assessment practical. Through this, they will assure quality of commodities to be used in food preparation regarding smell, touch, sight, storage and packaging, use techniques in the preparation and cooking of commodities depending on the students proposed dishes, complete dishes using presentation techniques such as portion control, position on serving dish, garnish and creativity, use food safety practices.	The course will conclude in summer half term 1.

	recycle, sustainability e.g. food miles, provenance, Key Skills: Knife skills, binding, kneading, shaping, and assembly. Knowledge of control of hob and grill, sugar work and presentation.		pastry.			
Assessment	Ongoing links to controlled assessment	Ongoing links to controlled assessment. AP1 mock section of controlled assessment	Ongoing links to controlled assessment	Actual controlled assessment	Actual controlled assessment	N/A