

	INTENT		IMPLEMENTATION		IMPACT	
	<ul style="list-style-type: none"> To engage students in participation in Design and Make Activities at KS3 across both Curriculum Areas To educate students about healthy and balanced lifestyles To engage students in a vocational based Curriculum at KS4 and provide opportunities to understand the Engineering Sectors and the Hospitality Industry 		<ul style="list-style-type: none"> Students in Key Stage 3 are taught for 1 hour each week for 20/21 weeks and then swap to the next curriculum area. The Key stage 3 year is split between Design and Technology and Food Technology. Under design and technology, the students will experience a range of different material disciplines including Textiles, Wood, Metal and Plastics. Students across both curriculum areas will complete design and make practical based projects that will provide the students with knowledge of skills and techniques for the different tools, equipment and processes needed to succeed at key stage 4 and beyond. At the end of each half term the students in Key Stage 3 will complete a Throughout the Vocational courses, schemes of learning and full lesson plans are available to provide support to all staff within the department. They can be easily utilised for cover lessons when required. All schemes of learning and lesson plans are planned, developed and reviewed by the subject leads to ensure all students are delivered the content in the same coherent sequence across the three years of delivery. Lesson resources across both Key stages, have been designed and produced by the subject specialists across the department, link to both the NCFE and WJEC Specifications for the Key Stage 4 vocational courses. 		<ul style="list-style-type: none"> Students will be able to use the design process learnt throughout Key Stage 3 to successfully produce design and make outcomes independently. Student will be able to apply their skills and knowledge of tools and techniques to produce practical outcomes for their design and make projects. By the end of Key Stage 3 the students will have gained the necessary skills to move forward into either of the two options areas. By the end of Key stage 4 students will have gained knowledge of the unit 1 in both subject areas to enable them to successfully complete the external assessment that provides 40% of the overall grade. Student will work towards the remaining 60% of their overall grade in each of the specific vocational areas. Students will be able to access post 16 courses or an apprenticeship in either of the two vocational fields of Engineering and Hospitality and Catering. Students will aspire to continue their education and attend university in either of the vocational areas to support a degree or an apprenticeship. 	
	KS3 OVERVIEW			KS4 OVERVIEW		
	<ul style="list-style-type: none"> Prior to KS3 students will have experienced some aspects of Design and Technology and Food Technology. This would usually be delivered through 'Science' and 'Topic'. However, this is not consistent across all schools in the borough, therefore the students arrive with very varied skills, knowledge and understanding. Design and Technology and Food Technology are taught on a rotation at Key Stage 3. Each class has 20/21 weeks in each area. During Year 9 Students are able to opt to continue with the subject and choose either Engineering or Hospitality and Catering. 			<ul style="list-style-type: none"> Key Stage 4 students move away from the traditional Design and Technology and Food technology focus and study Engineering or Hospitality and Catering Typical curriculum allocation for Key Stage 4 is 3 hours per week. The Engineering qualification is structured into two units, unit 1 is an external assessment with a 40% weighting and unit 2 is internally assessed with 60% weighting of the overall grade. The Hospitality and Catering qualification is structured into two units, unit 1 is an external assessment with a 40% weighting and unit 2 is internally assessed with 60% weighting of the overall grade. 		
	HT1	HT2	HT3	HT4	HT5	HT6
Year 11 2020	LO1 Understand the importance of nutrition when planning menus Key Content: <ul style="list-style-type: none"> AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value Revision of LO1: <ul style="list-style-type: none"> Understand the environment in which hospitality and catering providers operate 	Exam Preparation Key Content: <ul style="list-style-type: none"> Revision of LO2 <ul style="list-style-type: none"> Understand how hospitality and catering provision operates Revision of LO3 <ul style="list-style-type: none"> Understand how hospitality and catering provision meets health and safety requirements 	LO2 Understand menu planning Key Content: <ul style="list-style-type: none"> AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu 	LO3 Be able to cook dishes Key Content: <ul style="list-style-type: none"> AC3.1 use techniques in preparation of commodities AC3.2 assure quality of commodities to be used in food preparation AC3.3 use techniques in cooking of commodities 	Key Content: <ul style="list-style-type: none"> AC3.4 complete dishes using presentation techniques AC3.5 use food safety practices 	Key Content:
	Key Skills: <ul style="list-style-type: none"> Key Terminology Research and Analysis Exam skills and terms Cooking and manufacturing processes Precision and accuracy 	Key Skills: <ul style="list-style-type: none"> Analysis and working to a criteria Exam skills and terms 	Key Skills: <ul style="list-style-type: none"> Key Terminology Exam skills and terms Cooking and manufacturing processes Precision and accuracy 	Key Skills: <ul style="list-style-type: none"> Hand tools and manufacturing processes Precision and accuracy Analysis and working to a criteria Exam skills and terms 	Key Skills: <ul style="list-style-type: none"> Cooking and Presentation techniques 	
Homework	<ul style="list-style-type: none"> Hospitality & Catering Workbook Topic Quizzes 	Exam questions	<ul style="list-style-type: none"> Hospitality & Catering Workbook 	<ul style="list-style-type: none"> Workbook Practical tasks based on brief waste not want not 	<ul style="list-style-type: none"> Practical Tasks Unit 1 mini quizzes 	
CEIAG & Culture Capital	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	
Assessment Opportunities	Unit 1 mock	Unit 1 mock	Unit 2 Mock	Unit 2 exam	Unit 1 mock	

<p>Year 10 2021</p>	<p>LO1: Understand the environment in which hospitality and catering providers operate Key Content: AC1.1 Describe the structure of the hospitality and catering industry</p> <ul style="list-style-type: none"> Types of provider Types of service Commercial/non commercial establishment Services provided Suppliers Where hospitality is provided at non-catering venues Standards and ratings Job roles within the industry <p>AC1.2 Analyse job requirements within the hospitality and Catering industry</p> <ul style="list-style-type: none"> Supply and demand Jobs for specific needs Rates of pay Qualifications and experience, training Personal attributes <p>AC1.3 Describe working conditions of different job roles across the hospitality and catering industry</p> <ul style="list-style-type: none"> Different types of contract Working hours Rates of pay Holiday entitlement, remuneration 	<p>Key Content: AC1.4 Explain factors affecting the success of hospitality and catering providers</p> <ul style="list-style-type: none"> Costs,profit,Economy Environment Emerging cooking techniques,technology Customer demographics/lifestyle and expectations Customer service Competition Trends,media, political factors <p>LO2 Understand how hospitality and catering provision operates AC2.1 Describe the operation of the kitchen AC2.2 Describe the operation of front of house</p> <ul style="list-style-type: none"> layout work flow operational activities equipment and materials stock control documentation and administration staff allocations dress code safety and security 	<p>Key Content: AC2.3 Explain how hospitality and catering provision meets customer requirements</p> <ul style="list-style-type: none"> Leisure business/corporate local residents customer needs,expectations customer trends customer rights, equality <p>LO3 Understand how hospitality and catering provision meets health and safety requirements AC3.1 Describe personal safety responsibilities in the work place</p> <p>Responsibilities</p> <ul style="list-style-type: none"> of employees of employers <p>In relation to</p> <ul style="list-style-type: none"> health and safety at work act reporting injuries, disease and dangerous occurrences regulations (RIDDOR) control of substances hazardous to health regulations (COSHH) manual handling operations regulations personal protective equipment at work regulations(PPER) <p>AC3.2 Identify risks to personal safety in hospitality and catering</p> <p>Risks</p> <ul style="list-style-type: none"> to health to security <p>level of risk in relation to</p> <ul style="list-style-type: none"> employers and employees suppliers and customers 	<p>Key Content: AC3.3 personal safety control measures for hospitality and catering provision Control measures</p> <ul style="list-style-type: none"> for employees for customers <p>LO4 Know how food can cause ill health AC4.1 Describe food related causes of ill health Causes</p> <ul style="list-style-type: none"> bacteria,microbes,chemicals,metals,poisonous plants allergies, intolerances <p>AC4.2 Describe the role and responsibilities of the environmental health officer (EHO)</p> <ul style="list-style-type: none"> enforcing environmental health laws inspecting business for food safety standards follow up complaints, submitting reports follow up outbreaks of food poisoning collecting samples for testing giving evidence in prosecutions, maintaining evidence 	<p>Key Content: AC4.3 Describe Food Safety legislation</p> <ul style="list-style-type: none"> Food Safety Act Food Safety (General Food Hygiene Regulation) Food Labelling Regulations <p>AC 4.4 Describe common types of food poisoning</p> <ul style="list-style-type: none"> Campylobacter Salmonella E-Coli Clostridium perfringens Listeria Bacillus cereus Staphylococcus aureus <p>AC4.5 Describe the symptoms of food induced ill health</p> <ul style="list-style-type: none"> Visible symptoms, signs, non visible signs Onset time, duration Intolerances, allergies <p>Food poisoning</p>	<p>LO5 Be able to propose a hospitality and catering provision to meet specific requirements Key Content:</p> <p>AC5.1 Review options for hospitality and catering provision</p> <ul style="list-style-type: none"> Summarise different options Advantages and disadvantages of options Use of supporting information which justify how this meets specified needs <p>AC5.2 Recommend options for hospitality provision</p> <ul style="list-style-type: none"> Propose ideas Justify decisions in relation to specified needs Use of supporting information eg structured proposal
	<p>Key Skills: <ul style="list-style-type: none"> Outlined above </p>	<p>Key Skills: <ul style="list-style-type: none"> Outlined above </p>	<p>Key Skills: <ul style="list-style-type: none"> Outlined above </p>	<p>Key Skills: <ul style="list-style-type: none"> Outlined above </p>	<p>Key Skills: <ul style="list-style-type: none"> Outlined above </p>	<p>Key Skills: <ul style="list-style-type: none"> Outlined above </p>
<p>Homework</p>	<ul style="list-style-type: none"> Hospitality & Catering Workbook Topic Quizzes 	<ul style="list-style-type: none"> Hospitality & Catering Workbook Topic Quizzes 	<ul style="list-style-type: none"> Hospitality & Catering Workbook Topic Quizzes Practical Tasks 	<ul style="list-style-type: none"> Hospitality & Catering Workbook Practical Tasks 	<ul style="list-style-type: none"> Hospitality & Catering Workbook Practical Tasks 	<ul style="list-style-type: none"> Hospitality & Catering Workbook Practical Tasks
<p>CEIAG & Culture Capital</p>	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. STEM/Hospitality trip e.g Cadburys Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering – Job roles and responsibilities Keeping safe and the correct use of tools and equipment in the food room. Understanding of keeping safe in the work place and of Health and Safety in the workplace by following government legislation. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes.
<p>Assessment Opportunities</p>	<p>End of LO1 Assessment</p>	<p>End of LO2 Assessment</p>	<p>End of LO3 Assessment</p>	<p>Mini practical assessment - Baking</p>	<p>End of LO4 Assessment</p>	<p>Mini practical assessment – Waste not want not</p>
<p>Year 9 2022</p>	<p>Key Content: <ul style="list-style-type: none"> Menu Planning Investigate user groups and factors effecting food choice Time Planning </p>	<p>Key Content: <ul style="list-style-type: none"> Food Packaging – Legislation, Product Analysis and Product Labelling </p>	<p>Key Content: Cultural food project</p> <ul style="list-style-type: none"> Food from around the world Introduction to hospitality and catering Sustainability 			
	<p>Key Skills: <ul style="list-style-type: none"> Food practical – further skills Equipment and food production processes Precision and accuracy Researching Analysis and </p>	<p>Key Skills: <ul style="list-style-type: none"> Food practical – further skills Equipment and food production processes Precision and accuracy Researching Analysis and working to a criteria </p>	<p>Key Skills: <ul style="list-style-type: none"> Food practical – further skills Equipment and food production processes Researching Testing and Evaluating </p>			

	<ul style="list-style-type: none"> working to a criteria 	<ul style="list-style-type: none"> Understanding food legislation 	<ul style="list-style-type: none"> Exams skills
Homework	<ul style="list-style-type: none"> Create a menu for a specific user group Keywords Spellings 	<ul style="list-style-type: none"> Exam Style Questioning Keywords Spellings/Definitions 	<ul style="list-style-type: none"> Hospitality Case studies Cultural food project
CEIAG & Culture Capital	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering Keeping safe and the correct use of equipment in the workshop/food room. Understanding the safe and correct uses of equipment in the food room Understanding of food Hygiene and safety in the kitchen to keep people safe. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering Keeping safe and the correct use of equipment in the workshop/food room. Farm to fork - Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering Keeping safe and the correct use of equipment in the workshop/food room. Understanding the safe and correct uses of equipment in the food room EHO - Understanding of food Hygiene and safety in the kitchen to keep people safe.
Assessment Opportunities	End of Project Assessment	End of Term Assessment	End of Rotation Test
Year 8 2023	<p>Key Content:</p> <ul style="list-style-type: none"> Understand the functions of ingredients – micro and macro nutrients Understand the functions of ingredients – protein and fats 	<p>Key Content:</p> <ul style="list-style-type: none"> Food provenance/seasonality Food spoilage – main pathogens 	<p>Content:</p> <ul style="list-style-type: none"> Baking project
	<p>Key Skills:</p> <ul style="list-style-type: none"> Understanding of food production Healthy eating - nutrients Marking and measuring 	<p>Key Skills:</p> <ul style="list-style-type: none"> Understanding of where food comes from Sustainability 	<p>Key Skills:</p> <ul style="list-style-type: none"> Research skills Adapting recipes Baking skills
Homework	<ul style="list-style-type: none"> Food workbook 	<ul style="list-style-type: none"> Investigate and analyse the work of past and present chefs Keywords Spellings/Definitions 	<ul style="list-style-type: none"> Investigate and analyse the work of past and present design – Exam Style Questioning Keywords Spellings/Definitions
CEIAG & Culture Capital	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering Businesses in hospitality e.g Dragons Den challenge Sensory analysis – food tasters Homework linked to world of work - chefs Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes. 	<ul style="list-style-type: none"> Homework linked to world of work – nutritionists/dieticians Skills for the world of work Bake Off competition Recipe/Menu Project. 	<ul style="list-style-type: none"> Keeping safe and the correct use of equipment in the workshop/food room. CRL hospitality project – Food Critic/Blogger challenge
Assessment Opportunities	Nutrients assessment	End of half term assessment	End of Rotation Test
Year 7 2024	<p>Key Content:</p> <ul style="list-style-type: none"> Knife Skills Food safety and hygiene in the kitchen Sensory Analysis of food and flavour profiles 	<p>Key Content:</p> <ul style="list-style-type: none"> The Eatwell guide and the 8 tips for healthy eating, to their own diet; demonstrate a range of basic food preparation and cooking techniques; follow recipes using appropriate ingredients and equipment to prepare and cook a range of dishes; 	<p>Key Content:</p> <ul style="list-style-type: none"> Basic skills cooking project <p>Homework:</p>
	<p>Key Skills:</p> <ul style="list-style-type: none"> Designing with simple annotations and introduction to food creation Knife skills Basic production processes 	<p>Key Skills:</p> <ul style="list-style-type: none"> Healthy eating – basic nutrients and food groups Basic practical skills 	<p>Key Skills:</p> <ul style="list-style-type: none"> Development of finishing techniques Annotation and analysis skills Practical skills
Homework	<ul style="list-style-type: none"> Safety Quiz Keywords Spellings Sensory evaluation 	<ul style="list-style-type: none"> Investigate and analyse tasks Exam Style Questioning Keywords Spellings/Definitions 	<ul style="list-style-type: none"> Investigate and analyse the work of past and present design – Exam Style Questioning Keywords Spellings/Definitions
CEIAG & Culture Capital	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering Keeping safe and the correct use of equipment in the workshop/food room. Understanding the safe and correct uses of equipment in the food room 	<ul style="list-style-type: none"> Introduction the world of Hospitality and Catering Chefs homework CRL hospitality project – Pizza Box challenge 	<ul style="list-style-type: none"> Speakers e.g vegan, chefs, hospitality industry workers Homework on local businesses Video links to the world of work Investigation the origin the produce and environmental impact of the materials that we use to produce products and recipes.
Assessment Opportunities	End of Project Assessment	End of Project Assessment	End of Rotation Test