**SUBJECT: Hospitality and Catering** **Curriculum Key Points**

***School Curriculum Intent***
Young people leave Vandyke as confident and socially responsible world ready citizens with the skills, knowledge and courage to thrive.

***Subject Curriculum Intent***
The Food curriculum in both KS3 and KS4 is aimed at inspiring students to enjoy and understand food, in preparing, cooking, and eating a variety of savoury and sweet dishes. Students are encouraged to develop their confidence, independence, and capability in the kitchen environment. It is imperative that our students can learn crucial life skills and learn about nutrition. In KS4 students will build on prior knowledge and understanding of nutrition, healthy eating, food preparation, hygiene, cooking techniques, and sensory characteristics in greater detail. Hospitality and Catering at KS4 provides an opportunity to learn about issues related to social, moral and environmental problems with a core focus on nutrition and food safety and how they affect successful hospitality and catering operations. Students have the opportunity to develop a range of transferable skills of problem-solving, organisation and time management, planning and communication. All of which these key skills work toward solving real life problems.

***Subject Curriculum Implementation***
In KS3 we start simple and then, with each recipe build in a new skill, using a variety of utensils, electrical equipment, and ingredients to create a range of dishes. This ensures students develop a confidence in a kitchen environment. This is all underpinned with students learning about eating a balanced diet. Lessons are practical based in KS3, we use a hands on practical approach to learn in a safe, fun environment, encouraging an enjoyment of being in the kitchen. Students have a mixed experience of catering at middle school at KS2 so we aim to instil a love of food, developing competent students in a kitchen environment. We teach a range of cooking skills and students are encouraged to use and understand their senses to analyse different foods. We see the national curriculum requirements as the absolute basics, We ensure students have a broad knowledge of the hospitality and catering industry which links to the skills and techniques required. This is taught through research, making and evaluating of food products. From a design angle students are taught to research and explore different cultures and religions around food and what impact this may have. They are given information to develop the own ideas when making different foods and how to solve problems and understand how these can adapted to suit different target audiences. Students are taught when making products that they use the correct equipment, techniques and process to achieve the correct outcome. Discussions take place on how dishes could be adapted to improve, flavour, texture and appearance. Students gain an understanding on how food impacts the environment, this discussed when looking at food miles, packaging, including new technologies. Opportunities beyond the classroom include specialists coming in to demo and house competitions such as ‘cram it on a cupcake’

***Subject Curriculum Impact***
Our SOL’s are reviewed regularly to make sure that they are relevant and engaging for students. Impact is measured through students completing topic tests at the end of each topic, practice exam questions relating to the topics, red pen questioning in books to facilitate spaced learning and develop long term memory. Evaluation of practical work is an important part of the assessment process. Verbal feedback is a real strong point of the department and although not documented formally students impressive practical outcomes are evidence of strong and timely feedback that students are able to act on. Current groups are making good progress and are set to achieve well. Students are prepared well for progression to university or apprenticeships, recently students have moved onto Professional cookery, Hospitality and Bakery and Patisserie at collage, catering apprenticeships and degrees in food technology and development.

***Cultural Capital and Careers input***
Food is a basic need for all and throughout the food course we are developing knowledge and behaviour towards food, constantly enhancing skills in the preparation and cooking of a range of ingredients. There are many opportunities to develop a pupils’ cultural capital in food lessons. These include working safely with food and equipment, food sustainability, food miles, seasonal foods, specific dietary needs, eating a balanced diet, factors affecting our food choices. We look to broaden horizons so pupils can see how food can be an exciting part of everyone’s life.

***Cross-curricular links***
Maths – weighing and measuring, English- reading recipes and instructions; science – how ingredients work together, food safety, Social and cultural influences and international food traditions and cultures