

LTP – KS4 Hospitality

The intent of the Hospitality and Catering course is to offer a unique opportunity in the curriculum for the learners to develop knowledge and extend skills within the vocational context. It will provide opportunities for the development of transferable skills such as customer service skills and a range of key functional skills. The literacy skills which is encouraged through writing about the theoretical aspects of the course and reading recipes. Numeracy skills are developed through independent weighing and measuring of ingredients accurately. Scientific skills are also incorporated in the practical sessions. The course structure allows for the boys to work both independently and within a team to develop their creativity, imagination and innovative thinking. It also allows the investigation and study of hospitality and catering in a variety of context, they are given opportunities to acquire competence, capability and critical skills through the creation, implementation, use and evaluation of a range of food products and resources. The curriculum helps support the students to apply the principles of nutrition and healthy eating. Instilling a love of cooking in all pupils regardless of academic ability. The course develops their knowledge of planning nutritional and seasonal meals to provide a healthy diet. Learners will be supported in their own personal development through a variety of extra-curricular activities, such as world food assembly, drop down days and trips. The social, moral, cultural, and spiritual concepts found within the units will be discussed. Throughout the 2-year course, the aim to is to encourage independent learning through practical participation that can be transferred to home life. Learning how to cook is a crucial skill for students now and in their later life. The BTEC Level 1/2 course is a suitable qualification that offers the boys who wish to progress to further education or broaden their background and work in the hospitality industry.

Year 10					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Introducing the Hospitality Industry</p> <p>To discuss and record information about careers and jobs in the hospitality field.</p>	<p>The structure and services of the Hospitality Industry</p> <ul style="list-style-type: none"> To investigate restaurants, hotels, pubs, bars and nightclubs. To understand safety Hazards in the Hospitality businesses. To investigate and prepare a staff training handbook. 	<p>Food Safety and Health and Safety in Hospitality</p> <p>To understand food safety when dealing with food in the hospitality industry.</p>	<p>Planning a 2 course meal</p> <ul style="list-style-type: none"> To research nutrition and the Eatwell plate to plan a balanced meal Use ICT to record reasons for choice of dishes. 	<p>Cooking a 2 course meal.</p> <p>To demonstrate being safe, hygienic and economical while cooking a meal.</p>	<p>Planning of work experience.</p> <p>To discuss, plan and participate in a work experience setting.</p>
Year 11					
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Preparation for the practical assignment exam.</p> <p>To plan, prepare, cook and present a nutritious meal within the time limit.</p>	<p>Safety Hazards in the Hospitality businesses.</p> <ul style="list-style-type: none"> To investigate examples of training handbook Prepare a staff training handbook 	<p>Visit to a restaurant.</p> <p>Participate on a trip to visit an establishment that prepares and serves food.</p>	<p>Safety Legislation and Regulation that control safe working practices.</p> <p>To design a staff handbook.</p>	<p>Revision</p> <p>To revise and practice questions in preparation for the exam component of the qualification</p>	