
FOOD DEPARTMENT KEY STAGE 4 CURRICULUM OVERVIEW

The Food department key stage 4 curriculum is designed to implement the Academy's vision of "Deepening Learning, Raising Aspiration", in line with the OAT curriculum strategy of "Teach, Develop, Change". Our curriculum is carefully designed to build resilience, aspiration and independence in our learners. We carefully design the KS4 curriculum to further develop and build upon prior learning at KS3.

We have chosen WJEC as the examiner for this subject. We believe that they provide the best course model which will allow our students to achieve and flourish, developing a keen interest in many aspects of hospitality, cookery and nutrition – all of which underpin the course requirements at every stage. We hope this encourages them to further study in KS5.

The content assessed through the two units in the qualification is clearly defined by WJEC and so our scheme of work reflects this, taking into account the time necessary over the two years to complete each element to their best ability. We feel this structure provides a comprehensive and engaging approach to the delivery of Hospitality and Catering which will allow students to excel in their areas of strength. For most this is the practical assessment element of the internal assessment –which has a strong bearing on their performance overall. We feel that this course not only allows our students the opportunity to develop and excel in their practical cookery skills but also in their understanding and application of good nutrition – which is vital for life. The course also has the opportunity to provide real life experience and application to a Hospitality and Catering establishment and links with a wide range of other subject areas such as Science, Economics, Travel and Tourism, Business studies, Law, and Psychology.

Year
10

Year 10	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12
Autumn	How food can harm us						Practical skills					
	<u>Introduction to course</u> , Unit 1 (external exam) LO4 How food can harm us and Unit 2 (Internal CWK) LO3 practical skills <u>Unit 1 (External Exam) LO4</u> How Food can harm us. <u>Unit 2 LO3</u> (practical skills developed weekly through demonstrations and practical lessons) Assessment – Test on Food Safety LO4 Half Term Point and end of term.						<u>Unit 2 LO3 – practical skills</u> Exam content LO1- the structure and roles in the catering industry		<u>Unit 2 LO3 – practical skills</u> Exam content LO1 LO1- the structure and roles in the catering industry, factor affecting their success. End of half term – test on the catering industry and all topics covered so far.			
Spring	Nutrition and menu planning					Diversity	Practical skills					
	Unit 2 LO1 and LO2 – nutrition and menu planning, (Nutrients for balanced diet – function and sources, deficiencies and excess, nutrition for different groups, Menu planning Practical to help cover menu planning – mini tasks						Unit 2 LO3 – practical skills contd. <u>Exam:</u> Unit 1 Health and Safety, Laws and Legislation in the workplace Types of establishments suited for different customer needs (provisions)		Unit 2 LO3 – practical skills contd. <u>Exam:</u> Recap of all previous Unit 1 content. Complete mock exam paper/s for assessment			
Summer	Exam revision						Preparation for and practice coursework					
	Revision – Exam mid June (attempt 1 of 2 allowed, resit opportunity Y11)			Continue revision 1x week in class <u>Begin Unit 2 Mock CWK as soon as exam over</u>			Unit 2 Mock CWK project Coursework theory (nutrients, menu planning) recapped and students write up a mock response to a brief given for practice. 1 practical a week to practice suitable dishes.		Unit 2 Mock CWK project Continue write up of mock – time limited. Mock 2.5h practical or final dishes made in 2 sessions during lesson time.			

Autumn Half Term 1	
Block 1 – Weeks 1 to 3	Block 2 – Weeks 5 to 6
<p>Begin some coverage of unit <u>LO1 (How catering establishments operate)</u> as an introduction to the course.</p> <p>Unit 1 (External Exam) LO4 How food can harm us, including microorganisms, contaminants, allergies and poisonous plants.</p> <p>Unit 2 LO3 Practical cookery skills developed throughout by demonstrations and practical work – reinforced by practice at home.</p>	<p>Unit 1 (External Exam) LO4 (How Food can harm- allergies and intolerances)</p> <p>Unit 2 LO3 (practical skills developed weekly through spot demonstrations where necessary and practical lessons)</p> <p>Assessment – Test on Food Safety LO4 Half Term Point and end of term using past exam questions etc.</p>
<p>Notes/Links/Interleaving</p> <ul style="list-style-type: none"> • Overview/structure of the Hospitality and Catering industry. • Food Safety incl. food poisoning bacteria, allergies, poisons- symptoms and treatment. • Food safety laws and legislations. e.g. Food Safety Act. <ul style="list-style-type: none"> - Practical skills – basic skills incl. bread, pastry, sauces, meat and fish. • Planning skills –including managing time, safety and quality. 	<p>Additional Higher Content</p> <ul style="list-style-type: none"> • <i>Higher level practical skills – differentiated by ability and outcome</i> • <i>Understand microbiological action causing food spoilage</i> • <i>Immune action causing allergic reactions</i> • <i>Action of yeast in doughs and starches in sauces during associated practical work.</i>
Autumn Half Term 2	
Block 3 – Weeks 7 to 9	Block 4 = Weeks 10 to 12
<p><u>LO3</u> continuation of practical work and planning (AC 2.4) to practice and develop these skills for the Unit 2 assessment</p> <p><u>LO1</u> Environment of a hospitality and catering establishment (Unit 1)</p>	<p><u>LO3 continuation of practical work</u> and planning (AC 2.4) to practice and develop these skills for the Unit 2 assessment – Unit 2 CWK</p> <p><u>LO5 Introduce to this type of activity</u> (to propose a type of hospitality and catering provision for specific needs) –Unit 1 Exam</p>
<p>Notes/Links/Interleaving</p> <ul style="list-style-type: none"> • Be aware of and be able to describe the job roles and working conditions in the H+C industry. • Factors affecting the success of catering providers <p>AC 5.1 & 5.2 – features, advantages and disadvantages of range of provisions- inc restaurants, cafes, takeaway, pubs, street food etc)</p>	<p>Additional Higher Content</p> <ul style="list-style-type: none"> • Higher level practical skills – differentiated by ability and outcome suited to aspirational target grades or above

Spring Half Term 1

Block 1 – Weeks 1 to 4

- **Unit 2 LO1** (Understand the importance of nutrition when planning meals) and LO2 (understand menu planning) - to prepare for the controlled assessment.
- **Practical work to cover: LO3 use of commodities** (underpin for coursework)

Block 2 – Weeks 5 to 6

- Unit 1- LO5 examination
- **Practical work to cover: LO3 use of commodities** (underpin for coursework) (Unit 2)

Notes/Links/Interleaving

- **Nutrition:** (Describe the functions of nutrients- AC 1.1, deficiency and excess of each- AC 1.3, **Compare the nutritional needs of specific groups (AC 1.2)**, Know how the different cooking methods impact on the nutritional value of foods (AC 1.4),
- **Menu Planning:** **Know the factors to consider when planning menus (AC 2.1)**, Be aware of environmental issues when cooking (AC 2.2), Explain how the dishes planned meet customer needs (AC 2.3), Produce time plans for practical outcomes (AC 2.4)
- **Practical work:** Quality checks (AC 3.2) Use of techniques in preparation, cooking and presentation with a range of commodities (AC 3.1, 3.3 and 3.4) Using food safety practices at all times –(AC 3.5)

Additional Higher Content

- **Higher level practical skills – differentiated by ability and outcome suited to aspirational target grades or above**

Spring Half Term 2

Block 3 – Weeks 7 to 9

Unit 1 LO3 Health and Safety, Laws and Legislation in the workplace
Unit 1 LO5 complete – recommending provision
Assessed LO5 Q

Block 4 - Weeks 10 to 12

Recap and Revision of all previous Unit 1 Los (LO1, LO2, LO3, LO4, LO5)
Complete mock exam paper/s for assessment
Unit 2 LO3 continue developing practical skills and presentation skills in preparation for controlled assessment. Related to Food safety for the examination.

Notes/Links/Interleaving

- **Health and Safety:** Workplace injuries, relevant legislation)
- **Hazards, Risks and control measures (AC 3.2, 3.3)**
- **AC 5.1 & 5.2 – features, advantages and disadvantages of range of catering provisions.**

Additional Higher Content

- **Higher level practical skills – differentiated by ability and outcome suited to aspirational target grades or above**

Summer Half Term 1**Block 1 – Weeks 1 to 4**

- Revision for Unit 1 Examination of all units
- Completion of past papers – feedback - improvement

Block 2 – Weeks 5 to 6

- Revision for Unit 1 Examination of all units
- Completion of past papers – feedback - improvement

Notes/Links/Interleaving

- **Revision of all AC's for Unit 1 as described above**
- **Using past papers, textbooks and revision resources online / on google classroom.**
- **Revision guides available to purchase online / academy shop**

Additional Higher Content

- **N/A - Revision**

Summer Half Term 2**Block 3 – Weeks 7 to 9**

- Revision for Unit 1 Examination of all units
- Completion of past papers – feedback - improvement
- Examination taken approximately 3rd week of June (historically 18/06/19, 16/06/20)
- Begin practice coursework project as soon as exam taken.

Block 4 - Weeks 10 to 12

- Continue practice Unit 2 coursework project writing up from all notes AC 1.1-1.4 and choosing a practice dish to respond to a specific brief (a past – no longer “live” or made up brief so this work cannot be submitted as coursework in Y11.
- Maximum time allowed = 9hours – adjust practice tasks if needed
- AC 2.1-2.4 to respond to the brief – create a plan for making the dish.
- Make at least one of the dishes at school you have planned for a mock practical assessment (condensed practical time)

Notes/Links/Interleaving

- **Unit 2 Coursework practice –covering LO1 (Nutrients), LO2(Menu planning), LO3 (Practical work)**
- **Study exemplar work when introducing to understand requirements**
- **LO's and Performance bands to be shared with students and saved on the Google drive.**

Additional Higher Content

- **Higher level practical skills encouraged at all times**
- **Level 3 books can be used to stretch the higher ability pupils with their theory work on nutrients and they could extend to cover the structure and chemistry of nutrients.**

**Year
11**

Year 11	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12
Autumn	Controlled Assessment						Controlled assessment & practical assessment					
	Unit 2 Controlled Assessment Feedback from mock assessment and refresh knowledge and expectations for assessment. Writing up 1.1, 1.2, 1.3,1.4, 2.1,2.2 LO3 Practical practicing skills for assessment				Unit 2 Controlled Assessment Writing up 2.3,2.4 LO3 Practical lessons practicing skills and presentation for assessment		Unit 2 Practical Assessment Days (3.5 /4h off timetable to complete practical)			Unit 2 Controlled Assessment – writing up and completion of controlled assessment. (6 lessons)		
Spring	Internal assessment						Controlled assessment					
	Unit 2 Internal Assessment Completion of controlled assessment including catch up time to cover absences, marking and moderation, all paperwork completed. <u>Marks input April, with moderators by 04/05 LATEST.</u>						Completion of CA and begin revision of LO1 LO2 LO3 LO4 LO5 for exam. Mock Exam papers x1 Past exam Qs					
Summer	Exam revision											
	Revision for Unit 1 RESITS – Examination (external) Mock exam paper x1 Past exam Q and feedback						Unit 1 Examination taken mid June (past=18/06/19, 16/06/20) Revision and possible drop down days, after school support etc.					

Autumn Half Term 1**Block 1 – Weeks**

- Welcome back and focus for the year ahead
- Completion of mock cwk and feedback given to focus gaps in skill or knowledge prior to starting controlled assessment
- Practical skill continuation LO3 Unit 2. 1x hour per week.

Block 2 – Weeks

- Begin Unit 2 Controlled assessment by mid /end September – 9 hours writing up time allowed
- AC 1.1, 1.2 and 1.3 written up by half term break.
- **Half term task / hwk to select recipes, justify and draft plan.**

Notes/Links/Interleaving

- **Unit 2 Coursework: LO1 (Nutrients)**
- **Use of exemplar work to model each assessment criteria**
- **LO's and Performance bands to be shared with students and remotely accessible.**
- **Nutrients LO1- functions, sources, excess and deficiency. Nutritional needs for specific groups, cooking methods and effects on nutrient quality.**

Additional Higher Content

- **Higher level practical skills and planning based on ability. (LO3)**

Autumn Half Term 2**Block 3 –3 Weeks**

- Writing up AC 1.4, 2.1, 2.2, 2.3, 2.4 one a week on average adjusted as necessary to fit with absence/ PPEs and other disruptions.

Block 4 -3 Weeks

- Writing up AC 1.4, 2.1, 2.2, 2.3, 2.4 one a week on average
- Complete Practical assessments in either December or January date TBC

Notes/Links/Interleaving

- **Menu Planning: Know the factors to consider when planning menus (AC 2.1)**
- **Be aware of environmental issues when cooking (AC 2.2)**
- **Explain how the dishes planned meet customer needs (AC 2.3)**
- **Produce time plans for practical outcomes (AC 2.4)**
- **How to check ingredients are of good quality (AC 3.2)**
- **Producing practical work to develop LO3 – including Using techniques in preparation, cooking and presentation with a range of commodities (AC 3.1, 3.3 and 3.4)**
- **Using food safety practices at all times – underpinning every single practical lesson (AC 3.5)**

Additional Higher Content

- **Higher level practical skills and planning based on ability. (LO3)**

Spring Half Term 1	
Block 1 – Weeks	Block 2 – Weeks
<ul style="list-style-type: none"> Completion of Unit 2 controlled assessment – practical sessions, photos and spare time on rest of project <p>Notes/Links/Interleaving As above</p>	<ul style="list-style-type: none"> Coursework handed in and marked (and moderated) <p>Additional Higher Content</p>
Spring Half Term 2	
Block 3 – Weeks	Block 4 - Weeks
<ul style="list-style-type: none"> Admin and time logs completed for controlled assessments. Begin exam revision – recap all Los in turn <p>Notes/Links/Interleaving</p>	<ul style="list-style-type: none"> Recapping of LOs and practice paper completed, marked and fed back Re-take of paper to improve based on feedback <p>Additional Higher Content</p>
<ul style="list-style-type: none"> As above 	

Summer Half Term 1**Block 1 – Weeks**

- Continued revision for examination
- Past papers, marking, feedback and improvement

Block 2 – Weeks

- Continued revision for examination
- Past papers, marking, feedback and improvement

Notes/Links/Interleaving

- **Revision of all AC's for Unit 1 as described above**
- **Using past papers, textbooks and revision resources online / on google classroom.**
- **Revision guides available to purchase online / academy shop**

Additional Higher Content**Summer Half Term 2****Block 3 – Weeks**

- Examination re-sit taken
- Those not resitting free to revise and complete other subjects

Block 4 – Weeks

- EXAMS

Notes/Links/Interleaving

- **Revision of all AC's for Unit 1 as described above**
- **Using past papers, textbooks and revision resources online / on google classroom.**
- **Revision guides available to purchase online / academy shop**

Additional Higher Content

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