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| **Curriculum Plan for Parents – Year 11** |

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| **Subject** | Catering  <http://www.wjec.co.uk/qualifications/hospitality-and-catering/hospitality-and-catering-gcse.html> | **Contact Person** | D. Hinson/ S. Gilbert |

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| **Half term and topic** | **Your child will learn....** | **Key Homework** | **Assessment** |
| Autumn 1 | **Theory:**  Nutrition and menu planning for specific groups.  Food allergies and intolerances.  Multi-cultural influences.  Specialist equipment for food prep and food service.  Kitchen design and equipment.  Modern food preservation systems -cook-chill, cook, freeze and  sous-vide.  Convenience foods.  Mock Exam. | Preparation for mock exams. | Assessment of theory work in line with school making policy. |
| Autumn 2 | **Practical:**  Hot and cold main-course dishes and desserts.  More advanced dishes using meat, fish and poultry.  Healthy eating -adapted recipes.  Wise use of convenience foods.  Preparation of meals for specific groups -elderly, children, vegetarians, vegans, people with special dietary needs and food intolerances. | Theory work on culinary terms,  sauces and food safety. | Assessment of practical work. |
| Spring 1 | **Theory:**  Use of food tables or computer analysis programmes.  Costing and profit margins.  Preparation for controlled assessment task 2 Research  Planning.  Time plans.  Evaluation to include customer acceptability, nutritional analysis, costing and profit margins) | Controlled assessment work. | Assessment of theory work in line with exam board marking criteria. |
| Spring 2 | **Practical:**  Research, free choice and trialling in preparation for controlled assessment task 2.  Controlled assessment task 2 | Controlled assessment work. | Assessment of Controlled assessment task 2 using GCSE criteria. |
| Summer 1 | **Theory:**  The catering industry -careers and training available.  Contract catering.  Current legislation.  Revision exercises -concentrate on health, safety & hygiene, nutrition.  Preparation for theory examination | Past exam papers. | Papers marked to exam board criteria. |
| Summer 2 |  |  |  |