

Intent	Implementation	Impact – KS4
<p>The level 1/2 award in hospitality and catering award focuses on the hospitality and catering industry which includes all businesses that provide food, beverages, and/or accommodation services, which includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success.</p> <p>These are all a huge part of our everyday lives and finding out about the logistics involved behind the scenes of these businesses is a very valuable experience for students to appreciate their complex nature and the impact they have on their lives. Students choose this course in order to develop their knowledge, understanding and the practical application of skills in a vocational context, providing students with a broad introduction to the Hospitality and Catering sector and, as it is a vocational course, the types of further education, training and employment they may wish to engage in.</p> <p>The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry</p>	<p>At KS4 the course selected is based on staff having intimate knowledge of assessment criteria by working with Examination boards to allow students to enhance their knowledge, understanding and passion for their chosen specialism.</p> <p>It is a professional setting in which students dress as per industry practices in chef whites.</p> <p><u>Unit 1:</u> The Hospitality and Catering Industry: Students apply their learning by considering all aspects of the vocational sector.</p> <p>They should acquire knowledge of all aspects of the industry and be able to propose new hospitality and catering provision for specific locations. Students will be able to use their learning of different types of establishment and job roles to determine the best option. They will then apply their learning in relation to front of house and kitchen operations to determine how the proposed hospitality and catering provision will operate efficiently, legally and financially whilst meeting the needs of their potential market. This unit provides a broad introduction to the vocational sector in a way that is purposeful and develops a range of</p>	<p>The holistic development of the child into a young adult with a positive self-belief with life skills and capability to visit higher order thinking skills whilst analysing and critiquing their design iteration and practical work including that of their peers.</p> <p>Independence and organisation as well as problem solving in the production of salable food products.</p> <p>Our aim is that each and every student experiences success in expressing their creative skills either individually or in team situations and to enjoy the process and become an environmentally aware citizen now and of the future.</p> <p>At the end of course students create products which show their development of a design, with production and evaluation skills. All the products that they make are of industry quality.</p> <p>Money management skills as they plan and shop for meals.</p> <p>Understanding of environmental issues</p>

<p>and this course equips students with theoretical knowledge about the industry as well as enabling them to develop practical skills in planning, preparing and cooking a variety of dishes.</p> <p>Students will develop their food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication which will benefit them in their future lives regardless of their career choices.</p> <p>In addition there are the, arguably more important, benefits of experiencing a breadth of cultures and approaches to food and drink to appreciate what is unique about different cuisines and a variety of influences on individual choices.</p> <p>Students will also come to appreciate good eating and nutrition are serious processes and that what they put into their bodies determines what they get out of it.</p> <p>Hospitality and Catering at Dene Magna encourages students to become independent, creative, problem solving thinkers as individuals and to be part of a team.</p> <p>It enables them to identify needs and opportunities and to respond to them by</p>	<p>transferable skills.</p> <p><u>Unit 2:</u> A wide range of skills and processes are introduced and extended from KS3 that match the specification requirements.</p> <p>Students will use more advanced equipment and processes whilst completing practical work wearing chef's white jackets to differentiate between KS3 and a more professional approach to producing Food items.</p> <p>Students will continue to learn the skills needed to prepare, cook and present dishes.</p> <p>Students will also learn how to review their work effectively.</p> <p>Summer school activities are supported by Design & Technology involvement helping to support the induction of students into school environments. The students get to spend a day in Food technology and get used to the work area as well as meet peers</p> <p>Students get the opportunity to experience the industry through an organised eat out trip to a restaurant where they get to see both the front of house and kitchens as well as enjoy a two course meal.</p> <p>Work experience is seen as a great opportunity to explore career possibilities</p>	<p>and local produce. Knowledge of local business and seasonal offerings.</p> <p>Resilience, mistakes corrected as they work through the course</p> <p>Team building skills and organisational skills achieved through repetition and group tasks.</p> <p>Both teacher and peer to peer assessment embeds critical thinking and an appreciation of expectations.</p> <p>Achievements are celebrated on every level. Students get to develop their skills through target tasks and practise the presentation of dishes.</p> <p>Opens students minds to different cultural understanding and British values.</p> <p>This creates confidence and independence and leads to most of our students working at local eateries.</p>
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<p>developing a range of ideas and by making products that are of Industry quality.</p>	<p>within our curriculum. We have strong links with the industry and create opportunities especially for our PP and SEN students to have a placement in establishments near to the school and with people they meet in industry visits. This can lead to apprenticeships.</p> <p>Students get the opportunity to meet the great British Chefs through organised trips to the Chefs forum. This gives them a glimpse of what happens in industry and they get to meet experts in different fields..</p> <p>Enrichment at KS5 provides the opportunity for the KS5 students to support KS3/4 classes. The students at KS5 are former KS4 Catering students and so this creates and encourages discussions on the subject area.</p> <p>Students host the achievement evening in which they dress in formal regalia, cook, present and serve a two course dinner for 400 guests. This allows them to apply their knowledge on the industry.</p> <p>Students also get visits from local colleges to inform them of opportunities around Denegamga and the application process.</p>	<p>The Summer school supports the PP students as well as SEND students because they get to settle into the subject before the term starts in September. It is a fun experience for them.</p> <p>The application process is simplified and accessible for all our students and those who are keen to pursue the subject are able to get their post 16 options.</p> <p>This creates confidence especially for our SEND, and PP students as it opens doors for them. They learn to be part of the bigger world.</p> <p>Confidence, people skills, communication skills as they participate in activities against other schools.</p> <p>Development of communication skills- oracy and confidence in the</p>
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<p>Additional support at home and in school for independent work</p> <p><u>Unit 1 revision and extending knowledge</u> Google classroom resources Hospitality and catering Level 1 & 2 - Knowledge Organisers</p> <p><u>Unit 2</u> Michelin star recipes - Great British Chefs Tesco Recipes: For a little help making recipes you'll all love BBC Good Food 100+ Best of British recipes - Delicious Magazine</p>		