



Hospitality and Catering

Our intent

The Food curriculum has been designed to cover an extensive range of knowledge and practical skills, to engage all abilities and to offer challenge and support accordingly. The Food department is passionate about encouraging students to become independent learners and to instil a positive mind-set.

We believe that the study of Food has an important impact on our students' life choices through their choice of food. Whilst a specialist subject, the Food curriculum allows opportunities for a plethora of cross-curricular learning including:

1. Geography - food provenance, food security and development of culinary traditions
2. Mathematics - costing out recipes, calculating the distance food travels, weighing and measuring, calculating the nutritional content of food
3. Science - why food is cooked, how heat is transferred through different cooking methods and how cooking methods can improve the sensory properties of food
4. Modern Foreign Languages - learning about the traditional foods associated with other countries.

Throughout all key stages the delivery of Food lessons will include a range of relevant theory, knowledge and practical skills lessons. These in turn will enhance the learning experience and develop a deeper understanding of the food we eat, where it comes from and the reason for eating it. Reading is promoted in all lessons and is critical to understanding and following recipes.



Our 'why'

As part of their work with food, students will be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking that will open the door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables students to feed themselves and others affordably and well, now and in later life.

Our 'how'

The Food schemes of work show a logical skills progression from KS3 to KS4. From looking at making basic food products in KS3 to highly professional skilled products at KS4. This is supported by more in depth knowledge and understanding of the food around us. This will in turn help students to become more independent when completing extended writing and answering the longer mark questions. Knowledge organisers form a building block for cementing learning and all students are supported in developing their understanding of Tier 2 and Tier 3 vocabulary.

Reading and following a recipe is paramount to the success of the dish.

The subject will develop understanding of the different aspirational career opportunities available in the food and catering sector. We aim to encourage a range of employers to visit the department to run active and aspirational engaging cooking and theory-based workshops for example; The Royal Catering Corps and visiting professional chefs from the local college. Where appropriate students will also be given the chance to visit a range of establishments to engage with employers about hospitality and catering opportunities.