

Long-term planning for KS4 Food.

Assessment: In KS3 students are assessed against the universal criteria of **Bronze**- basic application of skill, **Silver**- secure application of skill and **Gold**- competent application of skill.

Formative and summative assessments are given by the subject teacher.

KS4 work is assessed by either Level 1 pass, level 2 pass, level 2 merit, level 2 distinction.

KS4 Food. Hospitality and catering.			
	Autumn	Spring	Summer
Unit title:	Unit 1.& 2 Theory.	Unit 1 & 2 Continued	Exam
Unit length:	3 lessons a week. 2 Theory, 1 practical. Year 11 coursework is 72 guided hours.	3 lessons a week. 2 Theory, 1 practical. Year 11 coursework is 72 guided hours	Timed exam Wjec Exam board Hospitality & Catering
Key concepts:	<p>Unit 1 Theory</p> <p>Students to use their knowledge and understanding of the hospitality and catering industry to propose new hospitality and catering provision to meet specific needs.</p> <p>Unit 2 coursework 'Waste not want not'</p> <p>Written element of course</p> <p>Be able to plan and implement a 2-course menu, record the processes involved and then evaluate the process as part of LO2 and LO3. This will be done as a practical assessment,</p> <p>The autumn term will be practice sessions before the proper assessment in Nov/Dec.</p> <ul style="list-style-type: none"> - Structure of the hospitality and catering industry - Job requirements within the hospitality and catering industry - Working conditions of different job roles across the hospitality and catering industry - Factors affecting the success of hospitality and catering providers - The operation of the kitchen and Front of House 	<p>Unit 1 Theory continued</p> <p>Students to continue to build knowledge and understanding of the hospitality and catering industry.</p> <p>To continue to build and progress in their practical elements of the course.</p> <p>Unit 2 coursework continued</p> <p>The primary focus is to continue to develop and evidence the knowledge for LO2 and LO3 through written coursework and photographic evidence of LO2 practical sessions.</p> <p>How to meet customer requirements</p> <ul style="list-style-type: none"> - Personal safety responsibilities in the workplace, risks to personal safety, personal safety control measures - Food safety legislation - Food related causes of ill health, common types of food poisoning, symptoms of food induced ill health. - Role and responsibilities of the Environmental Health Officer (EHO) - Review and recommend options for hospitality and catering provision 	<p>Completion of coursework and final Exam</p> <p>Students will be entered into the summer series exam entry.</p> <p>The students will be able to retake the exam to improve their grade, if/where necessary.</p> <p>Unit 2 coursework 'Waste not want not' will be finalised during the summer term in preparation of final moderation and submission to exam board</p> <p>For learners to safely plan, prepare, cook, and present nutritional dishes. For learners to understand how to be resourceful with ingredients and to be creative with select ingredients. Learners work alongside TESCO and use produce they donate rather than being thrown away.</p>
End points covered.	<ul style="list-style-type: none"> - Confidently plan, prepare, make and serve a range of dishes using different items of kitchen equipment. Develop. - Fluency and confidence in the use of planning , cooking and evaluating food dishes to demonstrate a sound understanding of the materials and techniques and process used. (Refine) 		

	<ul style="list-style-type: none"> - To question, analyse, record ideas, observations and taught and home learning knowledge as work progresses. (Record). - Present a personal and meaningful response that realises intentions and demonstrates understanding of subject. (Present). 		
Key vocabulary	KS3 Vocabulary retrieval practice. Proud, Eatwell Guide, nutrition, Health, Safety, carbohydrates, protein, vitamins, dairy, fats, fruit, vegetables, accidents, planning, hob, oven, grill, chopping, cutting, grilling, boiling, cutting, hygiene, ingredients, scales, weighing, measuring, timing, precision, budget, 5plus a day, baking, grams, ounces, modify, change, seasonal, culture, cuisine, mise en place, consider, adapt, plan, garnish, macronutrient, micronutrient.	KS4 Vocabulary. <ul style="list-style-type: none"> • In addition to the words in the box on the left the students are introduced to a whole new range of key words and acronyms. • HACCP., allergy, symptoms, diagnosed, options, sustainable, commercial, service provider, contract, employee, hospitality, documents, employment, minerals, vitamins, uniform, ventilation, media, saturated, unsaturated, organic, GM foods, factors. 	<ul style="list-style-type: none"> • HACCP., allergy, symptoms, diagnosed, options, sustainable, commercial, service provider, contract, employee, hospitality, documents, employment, minerals, vitamins, uniform, ventilation, media, saturated, unsaturated, organic, GM foods, factors.
WJEC Outcomes	Subject Content: LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provision operates. LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements	LO2 and LO3 through written coursework and photographic evidence of LO2 practical sessions. Subject Content: LO2 understand menu planning LO3 be able to cook dishes	The final presentation of Unit 2 coursework covering all sections of LO1-LO3. Subject Content: LO1 understand the importance of nutrition when planning menus. LO2 understand menu planning LO3 be able to cook dishes