

# Curriculum Overview - Year 11 Food:

## Year 11 Subject Intent Food, Level 1/2 Hospitality and Catering

Students will demonstrate effective and safe high-level cooking skills by planning, preparing dishes using a variety of cooking techniques and equipment. Students will develop knowledge and understanding of the hospitality and catering industry in action including: nutrients, nutritional needs of specific groups, unsatisfactory nutritional intake, menu planning, environmental issues, production of dishes, commodities, recipes and presentation techniques.

When	Topic	Link with School Intent 1 – Curriculum (C) 2 – Standards (S) 3 – Achievement (A) 4- Pastoral Support (P.S) 5- Educational experiences (EE) 6- Quality of teaching and learning. (T&L)	Department Intent (What we intend our students to have learnt?)  <i>Differentiated:</i> Key words/writing frames/ Build vocab. using literacy sheet/Chunked information instructional worksheets/Exemplar work displayed/Peer assessment and support/Seating plan/Working in groups <i>Extension:</i> Working independently/Explore potential to adapt recipes/Propose various alternatives to suit different dietary requirements/Produced high-quality finished products	Cross-curricular practical application	Implementation
Year 11	<ul style="list-style-type: none"> <li>LO1 understand the importance of nutrition when planning menus</li> <li>LO2 understand menu planning</li> <li>LO3 be able to cook dishes</li> </ul>	C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L  C/S/A/ T&L  C/S/A/ T&L  C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L	AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu AC3.1 use techniques in preparation of commodities AC3.2 assure quality of commodities to be used in food preparation	<b>English:</b> Descriptive adjectives of sensory analysis and evaluation  <b>Maths:</b> Measurement Ratio/Fractions  <b>Geography:</b> Foods are	<ul style="list-style-type: none"> <li>Unit 2 hospitality and catering in action-graded P/M/D</li> <li>Resit exam (if necessary)</li> </ul>



		C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L	AC3.3 use techniques in cooking of commodities AC3.4 complete dishes using presentation techniques AC3.5 use food safety practices	grown and harvested  <b>Art and Design:</b> Presentation and decoration	
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