



FARNBOROUGH
SPENCER ACADEMY

Food at Farnborough Spencer Academy

Curriculum Overview

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1. Curriculum Statement

'Every kid in every school, no matter their background, deserves to learn the basics about food—where it comes from, how to cook it and how it affects their bodies. These life skills are as important as reading and writing' Jamie Oliver. This underpins our KS3 curriculum.

KS3 Food links together knowledge and understanding of food, including; healthier eating and nutrition, practical cooking skills, a knowledge of ingredients, their source and the science of using them.

It aims to meet the KS3 National Curriculum, Food and Cookery. It is also linked to the guidelines published by Public Health England—Food teaching in secondary schools: A framework of knowledge and skills, as well as supporting the Government's 'Change for Life' campaign. It also has links to the D&T National Curriculum.

There are direct links to the world of work, particularly the Hospitality and Catering sector. We are proud of the links we have with The Crowne Plaza hotel in Nottingham. Reference is also made to food production, diet and nutrition related careers.

2. Principles

In Food students learn by:

- Booklet activities, that build their knowledge and understanding of Food and the National Curriculum, including healthier eating, nutrition, knowledge of ingredients and the science within Food
- Focussed practical activities that are designed to teach core concepts and skills both in the National Curriculum for Food, but also core competencies such as knife skills. It meets the NC advice of 'a repertoire of mostly savoury foods'

3. Key Stage 3 Content

- Year 7 Rotation: Introducing Food
- Year 8 Rotation: Developing Food
- Year 9 Rotations: Consolidating Food 1 & 2

4. Key Stage 4 Content

- Eduqas Hospitality and Catering:
 - Unit 1 The Hospitality & Catering Industry (external assessment, 40%)
 - 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.
 - Unit 2 Hospitality and Catering in action (internal assessment, 60%)

- LO1 Understand the importance of nutrition when planning menus
- LO2 Understand menu planning
- LO3 Be able to cook dishes

5. Extra-Curricular

- Trip to Crowne Plaza
- "Harry Potter Trip" to WB Studios to see technology in action
- Sessions offered after school eg: cupcake club
- Intervention

6. Exam Specifications

- https://www.eduqas.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_overview

Year 10 Hospitality & Catering Curriculum Map

Eduqas Level1/2

Unit 1 - The Hospitality & Catering Industry

Intent

Pupils will increase their knowledge and understanding of the hospitality and catering industry through 5 Learning Objectives. Each will be taught using a range of classroom and practical activities (which will be linked to Unit 2)

- 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

Assessment

Formative pupils will take a written test in the form of exam style questions at the end of each LO

Summative Electronic External assessment. 40% of final grade, taken in June of year 10.

Year 11 Hospitality & Catering Curriculum Map

Eduqas Level1/2

Unit 2 - Hospitality and Catering in action

Intent

Pupils will develop

- The ability to plan, prepare and cook dishes
- practical skills for the catering industry.

They will do this by developing a portfolio of recipes that meet practical skill criteria. They will learn to style their dishes and be able to recognize their suitability for specified groups. (Pupils will complete some of these dishes in year 10)

Internal assessment

Controlled assessment task 60% of final grade.

Pupils need to demonstrate

- LO1 Understand the importance of nutrition when planning menus
- LO2 Understand menu planning
- LO3 Be able to cook dishes

They plan and make a 2 course meal to meet a brief.