The Fisher Way: Curriculum

The Fisher Way aims to educate and inspire with joy, faith and love because we are an inclusive Catholic community.

Successful and resilient learners who aspire to and achieve excellence

Confident individuals who can explore and communicate effectively

Responsible citizens who are active, loving and wise in all their endeavours

Subject	Hospitality & Catering
Year Group	Year 10
Intent	**Successful and resilient learners:** who understand the principles of nutrition and career pathways within the Hospitality and Catering industry. **Confident individuals:** who can cook a repertoire of dishes by different methods so that they are able to feed themselves and others a healthy and varied diet. **Responsible citizens**: who understand that learning to cook is a crucial life skill that enables them to feed themselves and other affordably and well, now and in later life.

Narrative	By the end of the year learners will have gained a deeper knowledge and understanding relating to a range of careers within hospitality and catering relating to operational activities and legal legislation that hospitality and catering industry needs to abide by. At the end of this year learners will have covered the theortical aspects of the course and will sit their exam (Y10). They will further develop their culinary skills by cooking a range of commodities and demonstrate a range of cooking methods safely. This year links to food preparation, cooking skills and food safety practices that they have developed in Year 7, 8 and 9. They will build on their knowledge gained in year 9 relating to different jobs within hospitality and catering and the importance of working with food safely. Learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression. They will be able create a repertoire of dishes with confidence.					
Half term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge (topics studied)	The operation of the kitchen	- The operation of front of house - How hospitality and catering provision meets customer requirements	- Personal safety responsibilities in the workplace - Risks to personal safety in hospitality and catering - personal safety control measures for hospitality and catering provision	- Options for hospitality and catering provision	Exam Prep	NEA Prep
Key skills	Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skills covering a range of preparation, cooking and presenting.	Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skills covering a range of preparation, cooking and presenting.	Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skills covering a range of preparation, cooking and presenting.	Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skills covering a range of preparation, cooking and presenting.	Applying knowledge to exam question contexts.	Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skills develop towards a context

Cultural capital and careers	***Careers Link: Understanding of different real-life jobs within the kitchen industry, what is involved in a range of jobs. insight into different culture and expectations of social classes.***	***Careers Link:*** ***Understanding of different real-life jobs within the hospitality industry, what is involved in a range of jobs. insight into different culture and expectations of social classes.***	Laws that are in place to protect employers/employee and customers. How to conduct risk assessments. ***Careers Link:*** ***Links to the Law industry – looking at how policies and guidance help to protect the employers.***	Laws that are in place to protect employers/employee and customers. How to conduct risk assessments. ***Careers Link:*** ***Communication skills – Where to look for jobs within the industry.***	Unit 1 focusing on the Hospitality and Catering industry. Visiting prior learning from Y9 that focused on job roles to secure learning for exam. ***Careers Link:*** ***Different job roles within the industry including links to the law, EHO and the hospitality and catering brigade.***	***Careers Link:*** ***Situation within the brief will be based on a hospitality provision and the brief will be centred around 3 different job roles and the skills they need within the industry.***
Assessment	Workbook grade, past exam paper questions and practical feedback	Workbook grade, past exam paper questions and practical feedback. Mock Exam feedback	Workbook grade, past exam paper questions and practical feedback.	Workbook grade, past exam paper questions and practical feedback. Mock Exam feedback	Past exam paper questions and practical feedback. Unit 1 GCSE exam sat in June.	Workbook grade and practical feedback.