



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

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| Subject | Hospitality & Catering |
| Year Group | Year 11 |
| Intent | <p>Successful and resilient learners: who understand the principles of nutrition and career pathways within the Hospitality and Catering industry.</p> <p>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.</p> |

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| | 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 | <p>Year 11 is primarily occupied by completing the NEA (Unit 2). Learners will develop understanding of nutrition, menu planning and how to meet customer needs through food. For their NEA learners will produce a document showing their understanding of the knowledge they gain this year, plan and produce a two-course meal. They will also continue to develop their culinary skills to cook a range of commodities and cooking methods.</p> <p>Year 11's theoretical work links to the work covered in Year 7 and 8 on nutrition and special diets. The NEA make use of all the culinary skills covered from Y7 to 10 where they will produce a 2-course meal.</p> <p>The course gives learners a good foundation for those learners wishing to go on to study Hospitality and Catering at college through an apprenticeship or A level. It also gives learner the crucial life skill of being able to cook for themselves and other affordably and well.</p> | | | | | |
| Half term | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
| Knowledge (topics studied) | <ul style="list-style-type: none"> - Functions of nutrients in the human body - Nutritional needs of specific groups - Characteristics of unsatisfactory nutritional intake - How cooking methods impact on nutritional value | <ul style="list-style-type: none"> - Factors to consider when proposing dishes for menus - How dishes on a menu address environmental issues - How menu dishes meet customer needs -plan production of dishes for a menu | NEA | NEA | Exam Prep | Exam Prep |

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| Key skills | Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skill cover a range of preparation, cooking and presenting | Applying knowledge to contexts, researching, analysing, explaining and describing skills. Practical skill cover a range of preparation, cooking and presenting | Apply knowledge to context - explaining nutrition/cooking practise towards specific context. Demonstrate a range of high food preparation, cooking and presenting skills towards a specific context | Apply knowledge to context - explaining nutrition/cooking practise towards specific context. Demonstrate a range of high food preparation, cooking and presenting skills towards a specific context | Applying knowledge to exam question contexts. | Applying knowledge to exam question contexts. |
| Cultural capital | How to eat healthy and understand what the body needs to be healthy. understand the needs of different groups of people (toddlers / elderly / lactose intolerance / illnesses) Know how food nutritional value can change by cooking. | Environmental issues of cooking / preparing / sourcing food. Be able to recommend food/cooking technique for a specific group of people. | How to eat healthy and understand what the body needs to be healthy. understand the needs of different groups of people (toddlers / elderly / lactose intolerance / illnesses) Know how food nutritional value can change by cooking. | Environmental issues of cooking / preparing / sourcing food. Be able to recommend food/cooking technique for a specific group of people. | - | - |
| Assessment | Workbook grade and practical feedback | Workbook grade, mock NEA feedback and practical feedback | No feedback can be given when NEA has started. Practical feedback | Feedback can be given when NEA has been completed. Practical feedback | Exam questions and workbook feedback to learner retaking unit 1 exam. | Exam questions and workbook feedback to learner retaking unit 1 exam. |