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 11
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	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. 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. 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.					
Half term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge (topics studied)	- Functions of nutrients in the human body - Nutritional needs of specific groups - Characteristics of unsatisfactory nutritional intake - How cooking methods impact on nutritional value	- 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

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 and careers	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. ***Careers Link:*** ***Discussion about Health care professionals and their knowledge on Allergens and why we need to know about them.***	Environmental issues of cooking / preparing / sourcing food. Be able to recommend food/cooking technique for a specific group of people. ***Careers Link:*** ***Different job roles within the industry including links to EHO and other environmental jobs.***	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. ***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***	Environmental issues of cooking / preparing / sourcing food. Be able to recommend food/cooking technique for a specific group of people. ***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.***		

			need within the industry.			
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.