



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 9
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> <p>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.</p>

Narrative	<p>By the end of the year learners will gain knowledge and understanding related to a range of hospitality and catering providers; how they operate and how food can cause ill health. They will develop their culinary skills to cook a range of commodities and demonstrate a range of cooking methods safely.</p> <p>This year curriculum links to food preparation, cooking skills and food safety practices that they have developed in Year 7 and 8.</p> <p>his year gives learners will 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.</p>					
Half term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Knowledge (topics studied)	The structure of the hospitality and catering industry	<ul style="list-style-type: none"> - Job requirements within the hospitality and Catering industry - Working conditions of different job roles across the hospitality and catering industry 	Factors affecting the success of hospitality and catering providers	Food related causes of ill health	<ul style="list-style-type: none"> - The role and responsibilities of the environmental health officer (EHO) - Food Safety legislation 	<ul style="list-style-type: none"> - Common types of food poisoning - The symptoms of food induced ill health
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 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.

Cultural capital	Develop understanding of different job roles. Different types of accommodation (hotels and different destinations), types of food service (Cafe to Michelin star). Safely prepare / cook /present a range of dishes towards the needs of different restaurants/clients.	Develop understanding of employment rights for different job roles. Different types of accommodation (hotels and different destinations), types of food service (Cafe to Michelin star). Safely prepare / cook /present a range of dishes towards the needs of different restaurants/clients	Environmental issues/ecology/trends of how business work	Understand how food can cause ill health through physical/chemical/physical/biological factors.	Laws that protect customers from getting ill and the processes.	Be able to identify if food could cause ill health and how to prevent it.
Assessment	Workbook grade and practical feedback	Workbook grade and practical feedback	Workbook grade and practical feedback. End of unit exam	Workbook grade and practical feedback	Workbook grade and practical feedback	Workbook grade and practical feedback. End of unit exam