



## Department Staffing

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## Our Aims

The department aim is to equip students with the basic cookery skills needed, through both practical and theory lessons whereby the students will be learning about a range of food products.

## Department Information

The Department of Catering and Hospitality consists of two members of staff and is situated on the ground floor, lessons are taught in two specialist classrooms.

Please add the following, these will form hyperlinks on the website for parents to access the information in relation to the department information

**Key stage 3 Syllabus**

**Key stage 4 Syllabus**

**Key stage 5 Syllabus**

**Catering and Hospitality Key Stage 3 Syllabus**

## Key Stage 3 – Food and Hospitality

At North Oxfordshire Academy as part of their work with food, pupils will be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils will be taught to:

- Understand and apply the principles of nutrition and health
- Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- Understand the source, seasonality and characteristics of a broad range of ingredients.

### Key Stage 3 Programme of Study (Timeline)

Year 7 Programme of Study	
1.	<p><b>Health, safety and hygiene</b>  <b>To know</b> about health, safety and hygiene.  <b>To understand</b> the consequences of poor food safety and hygiene.  <b>To demonstrate</b> food safety and hygiene practices.</p>
2.	<p><b>How to safely use equipment (grill and oven)</b>  <b>To identify</b> how to correctly and safely use the grill and hob.  <b>To demonstrate</b> safe working when operating the grill.  <b>To be able to explain</b> the consequences of poor safety when operating the grill and hob.</p>
3.	<p><b>Pizza Toast practical lesson</b>  <b>To apply</b> the bridge hold and claw grip  <b>To produce</b> a successful pizza toast product  <b>To demonstrate</b> effective team working skills</p>
4.	<p><b>Food safety and cross contamination</b>  <b>To identify</b> the 4C's within cooking.  <b>To understand</b> the correct storage methods and cooking temperatures of foods.  <b>To be able to explain</b> the importance of following food hygiene properly.</p>
5.	<p><b>Chicken and bacon pasta bake</b>  <b>To produce</b> a successful pasta bake product  <b>To apply</b> knowledge on 4C's when handling raw meat.  <b>To demonstrate</b> safe use of the hob and grill when making your product</p>
6.	<p><b>Healthy eating and maintaining a balanced diet</b>  <b>To identify</b> the Eatwell guidelines</p>

	<p><b>To link</b> foods groups to specific foods</p> <p><b>To evaluate</b> the consequences of eating a poor diet.</p>
7.	<p><b>Carrot cake practical</b></p> <p><b>To produce</b> a successful carrot cake</p> <p><b>To demonstrate</b> safe and accurate use a peeler</p>
8.	<p><b>The importance of breakfast</b></p> <p><b>To understand</b> the importance of breakfast</p> <p><b>To describe</b> the consequences of not eating breakfast.</p> <p><b>To produce</b> a leaflet / factsheet to encourage people to eat healthy.</p>
9.	<p><b>Breakfast cereal bars</b></p> <p><b>To produce a uniform batch of breakfast cereal bars</b></p> <p><b>To demonstrate safe use of the oven</b></p>

Year 8 Programme of Study	
1.	<p><b>Health, safety and hygiene</b></p> <p><b>To know</b> about hazards.</p> <p><b>To understand</b> the importance of identifying hazards and reducing risks.</p> <p><b>To be able to</b> demonstrate health, safety and hygiene awareness when preparing, cooking and presenting foods.</p>
2.	<p><b>Spicy bean burger practical</b></p> <p><b>To know</b> how to weigh and measure accurately.</p> <p><b>To understand</b> how to handle ingredients safely e.g. meat.</p> <p><b>To be able to</b> prepare and cook a spicy bean burger.</p>
3.	<p><b>Food preparation, cooking and presentation</b></p> <p><b>To know</b> about dietary choices.</p> <p><b>To understand</b> the importance of catering for dietary choices.</p> <p><b>To be able to</b> take this into consideration when preparing, cooking and presenting food.</p>
4.	<p><b>Thai green curry practical</b></p> <p><b>To know</b> how to simmer.</p> <p><b>To understand</b> the different types of ingredients used in a Thai green curry.</p> <p><b>To be able to</b> prepare, cook and present a Thai green curry.</p>
5.	<p><b>Nutrition and menu planning</b></p> <p><b>To know</b> about healthy option foods.</p> <p><b>To understand</b> the function and sources of nutrients.</p> <p><b>To be able to</b> take this into consideration when preparing, cooking and presenting food.</p>
6.	<p><b>Swiss roll practical</b></p> <p><b>To know</b> how to correctly roll a Swiss roll.</p>

	<p><b>To understand</b> that a Swiss roll is fat free.</p> <p><b>To be able to</b> prepare, cook and present a Swiss roll.</p>
7.	<p><b>Planning a menu</b> <b>ASSESSED ACTIVITY</b></p> <p><b>To know</b> about different special dietary requirements.</p> <p><b>To understand</b> that the menu must be nutritional balanced.</p> <p><b>To be able to</b> prepare, cook and present the menu.</p>
8.	<p><b>Stir-fry practical</b></p> <p><b>To know</b> what a wok is.</p> <p><b>To understand</b> the stir-frying technique.</p> <p><b>To be able to</b> prepare, cook and present a stir-fry.</p>

Year 9 Programme of Study	
1.	<p><b>To know</b> about the requirements of the course.</p> <p><b>To understand</b> the structure of the programme of learning and assessment.</p> <p><b>To be able to</b> participate in a discussion about planning, cooking and presenting a meal.</p>
2.	<p><b>To know</b> what you should look for when buying eggs.</p>
3.	<p><b>To understand</b> why eggs are good for you.</p> <p><b>To be able to</b> prepare, cook and present a nutritious, home-cooked meal using eggs.</p>
4.	<p><b>To know</b> that an ideal breakfast is balanced and packed with a combination of carbohydrates, protein and wholegrain foods.</p>
5.	<p><b>To understand</b> why breakfast is so important.</p> <p><b>To be able to</b> prepare, cook and present a nutritious, home-cooked breakfast.</p>
6.	<p><b>To know</b> how to make the best sandwich.</p>
7.	<p><b>To understand</b> what type of bread, spreads and sandwich fillings you should use.</p> <p><b>To be able to</b> prepare, cook and present a nutritious, home-cooked sandwich.</p>
8.	<p><b>To know</b> the two main types of barbecue and their setup.</p>
9.	<p><b>To understand</b> barbecue cooking and safety.</p> <p><b>To be able to</b> prepare, cook and present a nutritious, home-cooked food using the barbecue.</p>
10.	<p><b>To know</b> why you should make soup from scratch.</p>
11.	<p><b>To understand</b> what you can put in a soup.</p> <p><b>To be able to</b> prepare, cook and present a nutritious, home-cooked soup.</p>
12.	<p><b>To know</b> about the base of a salad and preparing and washing salad leaves.</p>
13.	<p><b>To understand</b> what else you can add to a salad.</p> <p><b>To be able to</b> prepare, cook and present a nutritious, home-made salad.</p>

14.	<b>To know</b> about all things bread and what bread is made of.
15.	<b>To understand</b> why loaves of bread are so different to flatbreads. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked bread product.
16.	<b>To know</b> what the difference is between dried and fresh pasta.
17.	<b>To understand</b> where pasta comes from. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked pasta product.
18.	<b>To know</b> why vegetables are so important.
19.	<b>To understand</b> what vegetables we should eat. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked vegetables.
20.	<b>To know</b> all about the different types of mince.
21.	<b>To understand</b> what goes into beef mince. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked mince product.
22.	<b>To know</b> all about simple stews and slow cooking.
23.	<b>To understand</b> what is a stew including its base, main ingredients and the liquid.
Op	<b>To be able to</b> prepare, cook and present a nutritious, home-cooked stew.
24.	<b>To know</b> all about the different types of fish and shellfish.
25.	<b>To understand</b> how to tell if fish is fresh. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked fish dish.
Op	
26.	<b>To know</b> about quick cooking meat as they all cook within a matter of minutes.
27.	<b>To understand</b> the different cuts of beef, lamb and pork. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked meat dish.
28.	<b>To know</b> what goes into puddings.
29.	<b>To understand</b> why eating too many sweet things is bad for you. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked pudding.
30.	<b>To know</b> what a stir frying is.
31.	<b>To understand</b> how to stir fry. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked stir fry.
32.	<b>To know</b> that accuracy is the key to success when baking.
33.	<b>To understand</b> what sponges and cakes are made of? <b>To be able to</b> prepare, cook and present a nutritious, home-cooked baked product.
34.	<b>To know</b> about chicken welfare and the cuts of chicken. <b>To understand</b> the three different types of higher welfare farming. <b>To be able to</b> prepare, cook and present a nutritious, home-cooked chicken product.

## Key Stage 3 Recipes

*Hyper link to the recipes in the Year 7 recipes folder (see folder)*

*Hyper link to the recipes in the Year 8 recipes folder (see folder)*

*Hyper link to the recipes in the Year 9 recipes folder (see folder)*

## Key Stage 3 Assessment Grid

*Hyper link to Assessment Year 7 document (see folder)*

*Hyper link to Assessment Year 8 document (see folder)*

*Hyper link to Assessment Year 9 document (see folder)*

<b>BTEC Hospitality Level 2</b>	<b>Weighting</b>
<b>UNIT 1: Introducing the Hospitality Industry</b>  Controlled exam Task 50 marks.  1 hour 15 minute paper which is sat at the end of Year 11 .	<b>25%</b>
<b>UNIT 2: Working in the Hospitality Industry</b> <b>You take on the role of an Assistant Manager at a hotel, you have been given the task of assisting the Hotel Manager to prepare training materials for new staff.</b>	<b>25%</b>
<b>Unit 3: What is the Safety Legislation and Regulations that Control Safe Working Practices in the Hospitality Industry?</b> You take the role of a member of the catering staff team assigned with the role of updating training materials for new members of staff to include safety legislation and regulations.	<b>25%</b>
<b>Unit 6: Planning, Preparing, Cooking and Finishing Food.</b> This unit consists of three Learning Aims: <ul style="list-style-type: none"><li>- To understand how to plan a nutritious meal</li><li>- To be able to prepare food in a safe and hygienic manner</li><li>- To be able to cook and finish food in a safe and hygienic manner</li></ul>	<b>25%</b>

## Home Learning

**All parents are encouraged to support their child by checking Go4Schools as staff within the faculty set homework regularly.**

*Hyper link to Year 7 homework document (see folder)*

*Hyper link to Year 8 homework document (see folder)*

*Hyper link to Year 9 homework document (see folder)*

## BTEC Hospitality Level 2 Key Stage 4 Syllabus

## Key Stage 4- Hospitality

At North Oxfordshire Academy BTEC Hospitality is about instilling a love of cooking in pupils. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

### In this course you should:-

- Be prepared to work hard
- Be prepared to bring ingredients for practical lessons and practical assessed sessions
- Be committed to an amount of written work to support your practical work in order to be assessed
- Be prepared to come in some lunchtimes and after school to finish practical and written tasks

These units concentrate on the food preparation and service aspect of the hospitality and catering industry.

## Key Stage 4 Programme of study (Timeline)

### Programme of Study

- Units 2 and 6 are completed in Year 10 which are accompanied by regular practical lessons to reinforce the learning in the theory lessons.
- Unit 3 is completed at the start of Year 11, followed by preparation for the exam (Unit 1) which is sat at the end of Year 11

## Home Learning

All parents are encouraged to support their child by checking Show My Homework as staff within the faculty set homework regularly.

## Key Stage 5- Hospitality

Pearson's BTEC Level 3 (QCF) is an important qualification that is always in demand by employers. At North Oxfordshire Academy Hospitality is about instilling a love of cooking in pupils.

### In this BTEC you should:-

- Be prepared to work hard
- Be prepared to bring ingredients for practical lessons and practical assessed sessions
- Be committed to an amount of written work to support your practical work in order to be assessed
- Be prepared to come in some lunchtimes and after school to finish practical and written tasks

*Hyperlink to the KS5 Specification (see folder)*

## **Key Stage 5 Programme of study (Timeline)**

### **Year 12**

Unit 1	The Hospitality Industry	10
Unit 6	Food and Drink Service	10
Unit 22	Planning and Managing a Hospitality Event	10

### **Year 13**

Unit 2	Principles of Supervising	2
Unit 3	Providing Customer Service	8
Unit 11	Asian Food	10
Unit 10	European Food	10
		<b>60 credits</b>

## **Home Learning**

**All parents are encouraged to support their child by checking Show My Homework as staff within the faculty set homework regularly.**