



## Department Staffing

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## 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.

### Year 7 Programme of study

#### **1 An Introduction to Hospitality and the Room/Health, safety and hygiene.**

The students will have the opportunity to work at different stations around the room where they will be introduced to key elements such as weighing, equipment, peel, chopping, The Eat Well Guide and washing up.

**To know** about health, safety and hygiene.

**To understand** the consequences of poor food safety and hygiene.

**To demonstrate** food safety and hygiene practices.

#### **2 Using Equipment Safely/Pizza Toast Practical**

**To apply** the bridge hold and claw grip

**To produce** a successful pizza toast product

**To demonstrate** effective team working skills

**To identify** how to correctly and safely use the grill and hob.

**To demonstrate** safe working when operating the grill.

**To be able to explain** the consequences of poor safety when operating the grill

#### **3 The importance of breakfast/Cereal bar Practical**

**To understand** the importance of breakfast

**To describe** the consequences of not eating breakfast.

**To produce** a uniform batch of breakfast cereal bars

**To demonstrate** safe use of the oven

**To know** that an ideal breakfast is balanced and packed with a combination of carbohydrates, protein and wholegrain foods.

**To research why** breakfast is so important.

#### **4-Seasonal foods/Seasonal Soup Practical**

**To Research** what seasonal foods are.

**To know the definition** of seasonal foods.

**To understand** why they are important.  
**To Produce** a successful seasonal soup.  
**To demonstrate** effective team working skills.  
**To apply** the Bridge and Claw technique.  
**To evaluate** the lesson to reinforce learning.  
**Revision** on all course content ready for assessment.

## Year 8 Programme of Study

### 1. Health & safety & Apple Swans Practical

**To Understand** the importance of health and safety within the Hospitality Room.  
**To develop** knife skills.  
**To apply** the “Claw” and “Bridge” technique when using a knife.  
**To Produce** an Apple Swan.  
**To Understand/demonstrate** safe use of a knife.  
**To research** a Roux sauce.  
**To evaluate** the lesson to reinforce learning.

### 2. Roux sauce & macaroni Cheese Practical

**To apply** safe use of the hob.  
**To demonstrate** both independent learning and teamwork.  
**To produce** a successful macaroni cheese.  
**To know** how to make a Roux sauce.  
**To evaluate** the lesson to reinforce learning.  
**To research** bread ingredients.

### 3. Bread Dough & Healthy Pizza Practical.

**To know** the function of bread ingredients.  
**To understand** what healthy ingredients are  
**To be able** to work **independently** produce a successful healthy pizza.  
**To demonstrate** safe use of the oven.  
**To evaluate** the lesson to reinforce learning.  
**To research** Food Miles and Local Produce.

### 4. Food Miles & Bread Making Practical.

**To Understand** Food Miles and Local produce  
**To be able** to make a successful bread product  
**To demonstrate** effective team work  
**To be able** to produce an extended piece of writing **evaluating** the pros and cons of buying Local produce.  
**Revision** on all course content ready for assessment.

## Year 9 Programme of Study

### 1. Health & Safety Recap/Chicken Butchery Practical

**To understand** the importance of Health & safety in the Hospitality Room.

**To know** why it is cheaper to butcher meat yourself.

**To apply** correct knife skills.

**To be able** to identify the different part of the chicken.

**To demonstrate** team working skills.

**To evaluate** the lesson to reinforce learning.

**To research** Cross-Contamination and the 4 C's of Cooking.

### 2. Cross-contamination & Chicken 2 ways practical.

**To Understand** Food safety and cross-contamination.

**To demonstrate** safe use of the oven.

**To be able** to apply safe handling of raw meat.

**To produce** 2 successful chicken dishes.

**To evaluate** the lesson to reinforce learning.

**To research** fresh pasta ingredients and how to make.

### 3. Pasta ingredients/spaghetti Bolognese practical.

**To understand** the function of pasta ingredients.

**To be able** to work individually and as a team.

**To demonstrate** safe use of the hobs.

**To produce** a successful pasta Bolognese.

**To evaluate** the lesson to reinforce learning.

**To research** the definition of Fairtrade and who it benefits.

### 4. Fairtrade/Apple Roses Practical.

**To know** what Fairtrade is and who benefits.

**To Apply** the bridge and claw technique when using a knife.

**To demonstrate** independent learning.

**To produce** a successful apple rose.

**To be able** to produce an extended piece of writing **evaluating** the pros and cons of buying Fairtrade.

**Revision** on all course content ready for assessment.

### Home Learning

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

### Key Stage 4 - Hospitality and Catering Level ½ WJEC

At North Oxfordshire Academy Hospitality and Catering 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

<b>WJEC Vocational Award in Hospitality and Catering</b>				
<b>Unit number</b>	<b>Unit title</b>		<b>Assessment</b>	<b>GLH</b>
1	The hospitality and catering industry	Mandatory	External	48
2	Hospitality and catering in action	Mandatory	Internal	72

Learners must complete both units.

<b>Unit 1 (External Exam)</b>	<b>Unit 2 (Internal Coursework)</b>
<b>Areas of study:</b>  AC1 – The Industry AC2 – Hospitality Operations AC3 - Health and Safety AC4 – Food Safety AC5 – Menu Proposals	<b>Area of Study:</b>  <p style="text-align: right;"><b>Task 1</b></p> AC 1: Nutrition AC 2: Special Diets AC 3: Poor Nutrition AC4 : Cooking Methods  <p style="text-align: right;"><b>Task 2</b></p> AC 1 : Dish Proposal Factors AC 2: Environmental Issues AC 3: Customer Needs AC 4: Production Plan  <p style="text-align: right;"><b>Task 3</b></p> AC 3: Practical Assessment

### Home Learning

All parents are encouraged to support their child by checking Go4Schools 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

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

Unit	Title	Credits
<b>Year 12</b>		
1	The Hospitality Industry	10
2	Principles of Supervising	2
3	Providing Customer Service	8
10	European Food	10
<b>Year 13</b>		
11	Asian Food	10
6	Food and Drink Service	10
22	Planning and Managing a Hospitality Event	10