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 us of the oven.
   To evaluate the lesson to reinforce learning.
   To research Food Miles and Local Produce.

   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 bride 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.

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<thead>
<tr>
<th>Unit number</th>
<th>Unit title</th>
<th>Assessment</th>
<th>GLH</th>
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<tbody>
<tr>
<td>1</td>
<td>The hospitality and catering industry</td>
<td>Mandatory</td>
<td>48</td>
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<tr>
<td>2</td>
<td>Hospitality and catering in action</td>
<td>Mandatory</td>
<td>72</td>
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WJEC Vocational Award in Hospitality and Catering

Learners must complete both units.

<table>
<thead>
<tr>
<th>Unit 1 (External Exam)</th>
<th>Unit 2 (Internal Coursework)</th>
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<tbody>
<tr>
<td><strong>Areas of study:</strong></td>
<td><strong>Area of Study:</strong></td>
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<tr>
<td>AC1 – The Industry</td>
<td>Task 1</td>
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<td>AC2 – Hospitality Operations</td>
<td>AC 1: Nutrition</td>
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<td>AC3 – Health and Safety</td>
<td>AC 2: Special Diets</td>
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<td>AC4 – Food Safety</td>
<td>AC 3: Poor Nutrition</td>
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<td>AC5 – Menu Proposals</td>
<td>AC 4: Cooking Methods</td>
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<td>Task 2</td>
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<td>AC 1: Dish Proposal Factors</td>
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<td>AC 2: Environmental Issues</td>
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<td>AC 3: Customer Needs</td>
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<td>AC 4: Production Plan</td>
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<td>Task 3</td>
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<td>AC 3: Practical Assessment</td>
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Home Learning

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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)

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