The Curriculum Journey: Year 9-11

Priory Values

RUSKIN A PRIORY ACADEMY

Year 9 – Unit 2

- Characteristics of Poor Nutrition on the body
- Different Cooking Methods
- Serving & food presentation skills
- Specialised Diets
- Function of Nutrition
- Cooking skills – food preparation
- Components of a Balanced diet - Eatwell Guide

Diversity; Compare the nutritional needs of different groups of people; Describe the function of nutrients in the human body; Basic kitchen skills; Macro & Micro nutrients; Interleaving of key ideas; Subject specific terminology; Explain characteristics of unsatisfactory diet; Explain how cooking methods impact on nutritional value; Development of cooking skills

Year 10 – Unit 1

- AC1.1 – Industry Structure
- AC1.2 – Job Roles
- AC1.3 – working conditions
- AC1.4 – Factors affecting success
- AC2.1 –Operations of the kitchen
- AC2.2 – Operations of the front of house
- AC2.3 – Customer Requirements
- AC3.1 –Safety requirements
- AC3.2 –Risks to personal safety
- AC3.3 –control measures
- AC4.1 –food related ill-health
- AC4.2 – environmental health officers
- AC4.3 - Legislation
- AC4.4 - Food Poisoning
- AC4.5 –symptoms of ill-health
- Assessment of knowledge

Analyse job requirements; Describe the structure of the hospitality & catering industry; Information Retrieval; Subject specific terminology; Describe operations of kitchen; Describe working conditions of the different job roles; Explain the various factors affecting success in settings; Describe operations of front of house; Describe the roles & responsibilities of the EHO; Describe food related causes of ill-health; Recommend personal safety control measures; Identify risks to personal safety; Describe personal safety responsibilities; Explain the laws, policies relating to food industry; Explain the common types of food poisoning; Visible/non-visible symptoms Food induced; Recall/ memory retention; Subject specific terminology; Metacognitive skills; Factors to consider when proposing a menu; Comparative connectives; Explain how to meet customer requirements; Explain the factors to consider when proposing dishes for a menu

Year 11 – Unit 2

- AC1.1 – Nutrition
- AC1.2 – Specialised Diets
- AC1.3- Poor Nutrition
- AC1.4 – Cooking Methods
- AC2.1 – Dish Proposal
- AC2.2 - Environment
- AC2.3 - Customer Needs
- AC2.4 – Production Plan of menu
- AC1.1-2.4 – Controlled Assessment
- AC3.1-3.5 – Practical Assessment
- Unit 1 – Revision for exam resit
- Unit 1 -Exam
- LO5 – propose a suitable hospitality & catering provision

Explain characteristics of unsatisfactory diet; Compare the nutritional needs of different groups of people; Describe the function of nutrients in the human body; Metacognitive skills; Revision skills: Mind maps Retrieval cards Revision clocks; 5.1 – review provision options 5.2 – recommend provision options.; SMSC/diversity focus; Create a plan for the two chosen dishes; Discuss customer needs and suggested ways to adapt dishes; Discuss skills of staff xxxxx to menu choices; Explain the factors to consider when proposing dishes for a menu; Explain how cooking methods impact on nutritional value; Academic vocabulary; Memory recall; Timed responses; Information Retrieval; Revision skills: Mind maps Retrieval cards Revision clocks; Subject specific terminology

Curiosity

Independent research; Exploring Hospitality services; Revision sessions 'Behaving for Learning'; Career talks and opportunities

Wisdom

Class presentations; Sharing WAGOLLS; Cooking for community

Courage

Community events; Catch-up club; Career talks; Options evening support

Passion

Showing leadership skills; Supportive learning of others; 'Behaving for learning'; Community events

Generosity