

# STUDIO WEST LEARNING JOURNEY – Food Technology, and Hospitality & Catering



DRAFT	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<b>Year 7</b>	<p><i>Being Safe in Food – Health, Safety, Hazards, Hygiene and Risk Assessment</i></p> <p><b>Practical Skill Development</b> Knife skills – Bridge Hold &amp; Claw Grip, grating, mixing/combining.</p>	<p><i>Being Safe in Food – Food Hygiene, Equipment and Getting Heat into Food</i></p> <p><b>Practical Skill Development</b> Getting heat into food, combining, melting method</p>		<p><b>Weights, Measures and Healthier Choices</b></p> <ul style="list-style-type: none"> <li>- Basic Nutrition</li> <li>- Eatwell Guide</li> <li>- Multicultural - Italy and TBC</li> </ul> <p><b>Practical Skill Development</b> Weights, measures, high risk food, stir fry, rubbing in</p>		<p><b>Seasonality, fruits, vegetables and food miles</b></p> <p><b>Practical Skill Development</b> - consolidation, application of previous skills, rubbing in, melting, knife skills</p>
<b>Year 8</b>	<p><b>Being Safe in Food – Health, Safety and Hygiene</b></p> <ul style="list-style-type: none"> <li>- Recap and review Health, Safety and Hygiene</li> </ul> <p><b>How food can make us ill</b></p> <ul style="list-style-type: none"> <li>- Contaminants</li> <li>- Allergies and Intolerances</li> <li>-</li> </ul> <p><b>Practical Skill Development</b> Knife skills, rubbing in, working with high risk food, getting heat into food, shaping</p>			<p><b>Foods of the World</b></p> <ul style="list-style-type: none"> <li>- Cultural awareness, functions of ingredients</li> <li>- Seasonality</li> <li>- Sensory Characteristics</li> <li>- Healthier choices</li> </ul> <p><b>Practical Skill Development</b> – knife skills, high risk foods, sauce making, pasta making</p>		
<b>Year 9</b>	<p><b>Being Safe in Food – Health, Safety and Hygiene</b></p> <ul style="list-style-type: none"> <li>- Recap and review Health, Safety and Hygiene</li> <li>- Practical – Scone Based Pizza</li> </ul> <p><b>Why do we need food ?</b></p> <ul style="list-style-type: none"> <li>- Nutrients</li> <li>- Eatwell Guide</li> <li>- Food commodities</li> <li>- Design a School Meal</li> </ul> <p><b>Practical Skill Development</b> Knife skills, rubbing in, melting method, high risk foods, sauces</p>			<p><b>Baking – Breads and Pastries</b></p> <ul style="list-style-type: none"> <li>- Bread and Pasta Making</li> <li>- Seasonality</li> <li>- Allergies</li> <li>- Recipe Modification</li> </ul> <p><b>Practical Skill Development</b> – proving, kneading, rubbing in, shaping, baking</p>		
<b>Year 10</b>	<p>At Key Stage Four students study <b>WJEC Level 1 / 2 Award in Hospitality and Catering</b>. This builds on knowledge and skills learnt across Key Stage Three and students will be introduced to key themes within Hospitality and Catering.</p> <p>This course consists of two units of work.</p> <ul style="list-style-type: none"> <li>• Unit One – The Hospitality &amp; Catering Industry (40%) which is assessed through an examination in the summer of Year 11.</li> <li>• Unit Two – The Hospitality and Catering Industry in Action (60%) which is assessed through completion of an exam board set assignment (NEA).</li> </ul>					

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Additionally, students will complete Level 2 Food Safety Certificate.			
	<b>Term 1</b>	<b>Term 2</b>	<b>Term 3</b>
	<p><b>Introduce Level 1 / 2 Hospitality and Catering</b></p> <ul style="list-style-type: none"> <li>- Course content and expectations</li> <li>- Health, Safety and Hygiene</li> <li>- Nutrition and Healthy Eating</li> <li>- Catering Establishments and Types of Service</li> </ul> <p><b>Practical Skills Development</b> – rubbing in, weights, measures, getting heat into food, knife skills, meat – red meat and chicken</p> <p><b>Food Hygiene Certificate</b> Autumn 2 – Introduce Food Hygiene Certificate</p>	<p><b>Unit 1 – The Hospitality &amp; Catering Industry</b></p> <ul style="list-style-type: none"> <li>- Types of Service</li> <li>- Job Roles</li> <li>- Ratings and Reviews</li> </ul> <p><b>Practical Skills Development</b> – recipe modification, sauce making, pasta making, sweet bakes and pastry</p> <p><b>Food Hygiene Certificate</b> Work through required units (online)</p>	<p><b>Unit 1 – The Hospitality &amp; Catering Industry</b></p> <ul style="list-style-type: none"> <li>- Health, safety, risk assessment</li> <li>- The Hospitality Sector</li> </ul> <p><b>Practical Skills</b> – dough, yeast mixtures, enriched</p>

<b>Year 11</b>	<p><b>Autumn – Spring 1 focus will be on Unit 2 – The Hospitality and Catering Industry in Action (NEA)</b></p> <p>Spring 2 – Summer Term – Focus on <b>Unit 1 – The Hospitality and Catering Industry content.</b></p>		
	<b>Term 1</b>	<b>Term 2</b>	<b>Term 3</b>
	<p><b>Unit 2 – The Hospitality and Catering Industry in Action (NEA) focus.</b></p> <ul style="list-style-type: none"> <li>- Review key content and skills</li> <li>- Catering Establishments</li> <li>- Nutrition and Menu Planning</li> </ul> <p>Introduce Assignment Brief. Work through each timed task.</p> <p><b>Autumn 2 – Assessed Practicals</b></p>	<p><b>Spring 1 – completion of Unit 2 – The Hospitality and Catering Industry in Action</b></p> <p><b>Spring 2 - Unit 1 – The Hospitality and Catering Industry focus</b></p> <ul style="list-style-type: none"> <li>- <b>Revision</b></li> <li>- <b>Exam Success including Past Questions.</b></li> <li>- <b>Complete Food Hygiene Certificate as required</b></li> </ul>	<p>Revision and exam success covering <b>Unit 1 – The Hospitality and Catering Industry content.</b></p> <p><b>Examination:</b> May / June 2025</p>