



Edgbarrow School
Year 11
Hospitality and Catering Level 1&2



Curriculum Intent

At KS4 D&T aims to develop mindful confident students who have excellent practical skills, technical knowledge and are equipped to succeed in the next step of their educational path.

○ **What am I studying and how and when will I be assessed?**

Practical	Knowledge & Skills	Assessment	Homework
Pannacotta with Fruit Coulis, Beef Roulade/ Vegetable Roulade, Kedgerree, Own Choice Practice Dishes x 4.	Use gelatine, Stuffing, rolling, High skilled main meals, Fish Preparation.	All practicals are graded weekly by class teacher.	Past exam questions. Long and short answer questions are set while covering topic areas throughout the year. At times this can be once a week.
Theory Food Safety Legislation, Health and Safety Requirements, Risks and Control Measures for Personal Safety, Responsibilities of Employers and Employees for Personal Safety. Revision of all theory from Unit 1.			

Mandatory external onscreen assessment 40% of final outcome. June	Internally assessed practical exam 60% of final outcome. February
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Marking for Literacy

(Longer answers and written work will be marked for at least one of the below, your teachers will tell you which)

Sp – Spelling mistake of key term
// - Needed new paragraph
C – Capital letter missing
P – Punctuation needed
Expr – Expression

Subject Specific Literacy

- see separate sheet

Students will demonstrate pride in their work by:

- Presenting information clearly and neatly to aid learning
- Using a title and date for all work including homework
- Underlining all dates and titles using a ruler
- Writing in blue or black pen
- Completing drawings and diagrams in pencil
- Glue in sheets flat and in order
- Annotating work and making corrections in coloured pens
- Crossing out mistakes neatly with a line
- Highlighting key words and concepts