



Edgbarrow School
Year 10
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
Carrot and Coriander Soup, Cheesy Rolls, Profiteroles/ Eclairs, Lemon Meringue Pie, Chelsea Buns, Chocolate Sponge, Lasagne, De Bone Chicken, Chicken Kiev, Roast Chicken Dinner, Decorated Fruit Cake, Swiss Roll, Ravioli, Cheese Souffle, Baked Alaska, Fruit Tartlets, Tuille Biscuits, Hummus/ Baba Ghanoush & Flatbread, Shepherd's Pie, Fish Cakes, Spun Sugar, Chocolate Decorations, Spring Vegetable Tabbouleh, Duchess/Rosti Potatoes, Ice-cream Cones.	Knife skills, Pastry, Cake Making, Meat Preparation, High Skilled Desserts, Vegetarian Starters, Piping skills, Coating (Panne), Sugar Work, Chocolate Work, Decorating, Garnishing and Plating, High Skilled Accompaniments, Ice Cream Making.	All practicals are graded weekly by the class teacher.	Questions and activities from the Hospitality and Catering Level 1&2 textbook. Set and marked weekly.

Theory

The Hospitality and Catering Industry:

Types of provision, job roles, how food can cause ill health, how to meet specific dietary requirements.

Mock Practical 1 -October ▪ Mock NEA Mock written exam - Paper 1	Mock Practical 2 -June ▪ Mock NEA Mock written exam - Paper 2
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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 terminology – 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