

Nutrition and Catering Curriculum



Resit Exam

Intent

To foster a culture of deeper applied learning through sequential R.E.A.L. experiences within and across all end points so that pupils can intertwine academic knowledge, lifelong knowledge and skills in different contexts.

Function of Ingredients

Environmental Factors

Packaging

Sustainability

Organoleptic Needs

Healthy Eating

Life Stages and Dietary

Needs

Function of Ingredients

Function of Nutrients

Unsatisfactory intake

Health and Safety

Food Safety Legislation

Health and Safety

Food related causes of ill health and the symptoms

Health and Safety

PPE, COSHH, HACCP

Health and Safety

Personal safety responsibilities
Risks to personal safety

Hospitality

Customer Requirements

Hospitality

Front of House Operations

Hospitality

Kitchen Operations

Hospitality

Factors affecting success

Hospitality

Working Conditions

Hospitality

Job requirements

Hospitality

Structure of Industry

NEA Task

Planning production of food

Hospitality Nutritional Analysis

Healthy Eating Factors Effecting Food Choice Customer Needs

Function of Ingredients Seasonal and Environmental Issues

NEA Task Planning production of food

Hospitality Kitchen Layouts

Healthy Eating

Function of Protein and micronutrients
Impact of Cooking Methods

Function of Ingredients What ingredients do How they react

Health and Safety Temperatures Types of Food Poisoning EHO

NEA Task

Planning production
of food

Hospitality Job Roles in the Kitchen

Healthy Eating Eatwell Guide 8Tips for Healthy Eating Function of nutrients

Function of Ingredients Reading a recipe Weighing Ingredients Measuring Liquids

Health and Safety Hygiene

Healthy Eating

Cooking Skills

Food Hygiene/Safety

Cooking Skills

Roux/ Sauce Making



Layering Desserts



Thickening a Sauce



Proving a Dough



Layering/ Setting



Puff Pastry

Shaping and
Condiments



Shortcrust Pastry



Layering



Aeration



Shaping Dough



Sauce Making



Presentation Techniques

Preparation and Cooking Techniques

Weighing and Measuring

Chopping

Shaping

Peeling

Whisking

Melting

Rub-In

Sieving

Slicing

Blending

Commodities

Poultry

Meat

Fish

Eggs

Dairy

Carbohydrates

Vegetables

Fruit

Soya

Boiling

Blanching

Poaching

Steaming

Baking

Roasting

Frying

Chilling

Cooling

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Exams

Catering in Action

Hospitality Industry

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8

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Design Technology Curriculum

Intent

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Exams

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Knowledge

Practical Skills

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Design Process

*Iconic and Classic Design
Drawing Techniques
Testing and Evaluation*

Tools and Equipment

*Woodworking Tools
Marking Out Tools
Machinery
Soldering Irons
CAD/CAM*

Materials

*Types of Plastics
Components
Joining Methods
Manufactured Board*

Health and Safety

*Soldering Iron
Introduction*

Design Process

*Anthropometrics
Ergonomics
Analysing a Product
Annotation of Designs
Modelling Ideas
Disassembly of a Product*

Tools and Equipment

*Woodworking Hand Tools
Sewing Machines
Hand Sewing Equipment*

Materials

*Types of Wood
Properties of Different Woods
Types of Fabrics*

Health and Safety

*Workshop Introduction
Sewing Machine Introduction*

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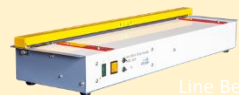
Knowledge

Practical Skills

Knowledge

Practical Skills

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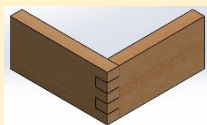
Line Bending



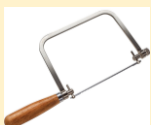
Computer Aided Design



Computer Aided Manufacture



Cutting Joints



Soldering Components



Marking Out



Linishers



Tenon Saw



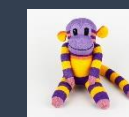
Bench Hooks



Hand Sewing



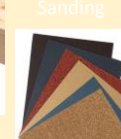
Ironing



Machine Sewing



Vices



Sanding



Filing



Coping Saw



Modelling Foam