

## INTENT:

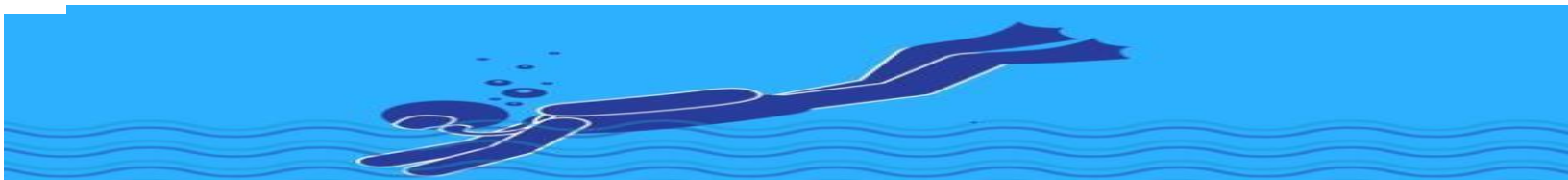


**“Cooking is the ultimate giving!”**

**Jamie Oliver**

At The King's, we champion the importance of teaching food and nutrition to all students for a wide range of personal, social and environmental reasons. Our curriculum provides students with the skills and knowledge to be able to cook and apply the principles of nutrition and healthy eating. This is important for our students so that they are able to feed themselves and others nutritionally and affordably to ensure a balanced and healthy life. Alongside this, students are taught the physical impact of healthy eating and how we can show tolerance and understanding of those from different cultures, backgrounds and dietary requirements through the adaptation of existing recipes. Students are pushed to consider the environmental impact of the hospitality and catering industries with importance placed on ensuring our approach to food and nutrition is met with a desire to produce healthy food sustainably through the application of preparation skills, ingredient choices and practical processes.




The intent of our Hospitality and Catering curriculum is to create independent, safe and confident practical application of culinary skills, underpinned by a thorough understanding of nutrition and food provenance.

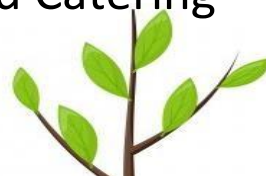






# Connected

**\*\*Please click on the icons to access our online portal where you can learn more about each topic\*\***

| 10 | Half term points   |          |   |          |  |          |
|----|--|----------|---|----------|--|----------|
|    | AUTUMN 1   | AUTUMN 2 | SPRING 1  | SPRING 2 | SUMMER 1   | SUMMER 2 |
|    | <p><b>What are the food related causes of ill health?</b></p> <p></p> <p><b>Learning to include:</b></p> <p>Students will be able to:</p> <ul style="list-style-type: none"> <li>describe the food related causes of ill health.</li> <li>They will cover content on the following causes:- <ul style="list-style-type: none"> <li>Bacteria.</li> <li>Microbes.</li> <li>Chemicals.</li> <li>Metals.</li> <li>Poisonous plants.</li> <li>Allergies.</li> <li>Intolerance.</li> </ul> </li> <li>describe the roles and responsibilities of the Environmental Health officer (EHO).</li> <li>describe content on the EHO's role, responsibilities and the legislation</li> <li>describe the common types of food poisoning</li> </ul> |          | <p><b>What is the importance of nutrition when planning menus?</b></p> <p></p> <p><b>Learning to include:</b></p> <p>Students will be able to:</p> <ul style="list-style-type: none"> <li>describe the symptoms of food induced ill health.</li> <li>propose a hospitality and catering provision to meet specific requirements.</li> <li>review options for hospitality and catering provisions.</li> <li>describe the functions of nutrients in the human body</li> <li>learn about nutrients.</li> <li>compare the nutritional needs of specific groups.</li> </ul> |          | <p><b>What is unsatisfactory nutritional intake?</b></p> <p></p> <p><b>Learning to include:</b></p> <p>Students will be able to:</p> <ul style="list-style-type: none"> <li>explain the characteristics of unsatisfactory nutritional intake.</li> <li>explain how cooking methods will impact on nutritional value.</li> </ul> <p><b>Revision activities based upon prior learning.</b></p> <p><b>*During the course students will be completing a range of focused practical tasks in order to require the range of skills required to complete assessment criteria at the highest possible standard. They will also be planning their own menus in response to different tasks and assignment.</b></p> |          |



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| 11 | Half term points  |          |   |          |   |          |
|----|---|----------|---|----------|---|----------|
|    | AUTUMN 1  | AUTUMN 2 | SPRING 1  | SPRING 2 | SUMMER 1  | SUMMER 2 |
|    | <p>How to plan a menu</p>  <p><b>Learning to include:</b></p> <p>Students will be able to:</p> <ul style="list-style-type: none"> <li>explain the range of different factors when considering dishes for menus.</li> <li>explain how dishes on a menu address environmental issues.</li> <li>explain how menu dishes meet customer needs.</li> <li>produce a production plan for dishes on a menu.</li> <li>complete dishes using a range of different presentation techniques.</li> </ul> |          | <p>How to plan a menu</p>  <p><b>Learning to include:</b></p> <p>Students will be able to:</p> <ul style="list-style-type: none"> <li>Use a range of different techniques when preparing a range of different ingredients.</li> <li>to ensure the quality of ingredients/commodities to be used in food preparation.</li> <li>use a range of different techniques when cooking ingredients/commodities.</li> </ul> |          | <p>Revision</p> <p><b>Learning to include</b></p> <p><b>Revision activities based upon prior learning. If a resit is required learners will be completing revision activities based upon prior learning.</b></p> <p><b>*During the course students will be completing a range of focused practical tasks in order to require the range of skills required to complete assessment criteria at the highest possible standard. They will also be planning their own menus in response to different tasks and assignment.</b></p> |          |