



## Curriculum Aim – Hospitality & Catering



<p>The aim of level 2 Hospitality and Catering is for learners to develop a range of complex cooking skills whilst gaining an understanding of healthy eating and nutrition. There is a strong focus on food safety and the principles surrounding this within the hospitality industry. The qualification provides learners with a broad appreciation of work in the hospitality and catering sector and wider opportunities for progression into further education, employment or training.</p>	<p><b><u>KS 4 Intent</u></b></p> <p>KS4 Intent · Build on skills from KS3 and develop more advanced preparation skills and techniques (e.g., fillet a fish, joint a chicken) which are important for future life ·</p> <p>To work independently to produce one written portfolio focussing on nutrition and preparation skills (worth 40% of the final grade) ·</p> <p>Targeted support for PP students and year 11 students in need of additional support ·</p> <p>Theoretical knowledge builds on KS3 content to support the written portfolio</p>
<p><u>Curriculum Implementation</u></p>	<ul style="list-style-type: none"><li>• Curriculum docs</li><li>• Lesson provision</li><li>• Options evening – yr 9</li><li>• Open evening, yr 6 and 11</li></ul>
<p><u>Curriculum Impact</u></p>	<p>Assessed through:</p> <ul style="list-style-type: none"><li>• Student outcomes</li><li>• Learning walks and observations</li><li>• Work scrutiny</li><li>• Termly data analysis through Alps connect and Sistra</li><li>• Department/HOF meeting minutes</li><li>• KS 4/5 uptake</li><li>• Extra-curricular attendance</li><li>• SEN/PP tracking data</li><li>• Summative/Formative assessment</li></ul>

**Strong Impact if:**

- Excellent outcomes at KS4/5 (results)
- Post 16 pathways are successful
- Excellent behaviour in lessons and attitude to learning
- Students take pride in their work, presenting it to a high standard
- All students accessing curriculum (differentiation)