_	Intent	Chahamanh of Intont	Hospitality and Catering here at Lydiar the professional kitchen and front of h opportunities and career pathways as	ouse, nutrition and practical skill	ls. Our curriculum will encourage stude	ents to cook and enable them to ma	ke informed decisions about a wide i				
≽		Timeline	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6			
Curriculum	(/	Year Overview	Nutritional Needs of Toddlers 16 weeks, 1 lesson per week, 1 rotation. The students will learn to develop practical skills, independent learning whilst demonstrating correct use of the equipment, and health and safety in the kitchen.								
	Implementation (Year	sow	Nutritional Needs of Toddlers								
& Catering Cul		Assessment Type & Unit Focus	Content and skills: Hygiene and safety in the kitchen Understand and apply the principles of nutrition and healthy eating for Toddlers Cook a repertoire of predominantly savoury dishes so that they can feed themselves and others a healthy and varied diet. Become competent in a range of cooking techniques, for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients. Develop the creative, technical and practical expertise needed to perform everyday tasks confidently. Evaluate and test their ideas and products. Practical skills will be demonstrated through the students planning, preparing and cooking a range of savory and sweet dishes.			Pupil Peer Verbal Feedback					
	(8)	Year Overview	Nutritional Needs of Teenagers 16 weeks, 1 lesson per week, 1 rotation. The students will advance their practical skills, demonstrate independent learning whilst executing correct use of the equipment, and modeling health and safety in the kitchen.								
ij	Implementation (Year	sow	Nutritonal Needs of Teenagers								
KS3 Hospitality		Assessment Type & Unit Focus	Content and skills: Learning about the nutritional needs o Cook a repertoire of predominantly sathealthy and varied diet. Become competent in a range of cook i utensils and electrical equipment; appl smell to decide how to season dishes a Develop their knowledge of consumer informed choices for them and others Develop the creative, technical and practical and test their ideas and productions.	roury dishes so that they are ablushed the properties of the the properties of the p	ecting and preparing ingredients; using g awareness of taste, texture and ng and using their own recipes] o apply their knowledge to make	Assessement points: - Written assessment - Practical assessment Research - Evaluation Types of assessement: Teacher Pupil Peer Verbal Feedback					

u	Implementation (Year 9)	Year Overview	Nutritional Needs of Adults 16 weeks, 1 lesson per week, 1 rotation. The students will advance their practical skills, demonstrate independent learning whilst executing correct use of the equipment, and modeling health and safety in the kitchen.							
ılun		sow	Nutriional Needs of Adults							
Catering Curriculum rview		Assessment Type & Unit Focus	Content and Skills: Recognise and evaluate a range of different dietary needs including personal choice and medical needs. Cook a repertoire of predominantly savoury dishes so they can feed themselves and others a healthy and varied diet. Understand organic v intensive farming. Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] Identify the signs and symptoms of food poisoning. Explain how some bacteria can be harmful. Evaluate and test their ideas and products. Explain food labelling laws and their significance. Develop an understanding of HACCP.			Assessement points: - Written assessment - Practical assessments - Research - Evaluation Types of assessement: Teacher Pupil Peer Verbal Feedback				
& C		Topic Texts	Article/ extended reading for each p Research a range of topics WJEC Hospitality and Catering Text E	•						
lity O	Impact	Year Tracking	Year 7	RP1 - Nov RP2 - Feb RP3 - Jun	Year 8	RP1 - Nov RP2 - Feb RP3 - Jun	Year 9	RP1 - Nov RP2 - Jan RP3 - Jun		
Hospitality & Ove		links	Oracy in group presentations Reading recipes and following method indepdently Descriptive adjectives of sensory analysis and evaluation Measurement ratio/fractions							
		How It Is Used / Skills Set Developed / Outcomes	These skills are design to enable students to provide themselves with nutritious meals, using a wide range of practical skills. Students are using increasingly more complex skills as required at Level 1/2 WJEC Hospitality and Catering.							
KS3		Links to Higher Education	Students will have gained skills useful for studying a Level 1/2 Hospitality and Catering Qualification. Students will be able to use the skills gained in this to apply for Food and Nutrition/Hospitality and Catering courses at University courses.							
		Careers in the Curriculum	Hospitality and Catering can lead into many different avenues of possibilities, the careers that it can lead to range from Chef, Nutrition, Dietician, Food Scientist, Restaurant Mananger, Food Manufacturing, Nutrition Analyst, Consumer Product Manager, Food Marketing, Food Safety, Product Development and Environmental Health Officer.							