**Food, Hospitality and Catering**

*In the food department at The Bourne Academy we focus on building students confidence and skills in the kitchen. We provide opportunities for students to develop essential cooking skills while learning how to achieve a healthy diet and lifestyle. Students can then choose to move on to an industry based KS4 curriculum with an aim of preparing students for further education and careers while they master more complex cooking skills and develop a secure understanding of nutrition and catering for special dietary needs.*

**KS3**

During KS3 students are taught a range of basic to medium practical skills across a range of different dishes, while learning how to work in a practical food environment hygienically and safely. They are also encouraged to cook at home with recipes available as flexible homework tasks.

Alongside the practical element of this subject, students will explore:

* The importance of nutrition for good health.
* Government guidelines for a balanced diet.
* Diets across the world and what factors can impact what we eat.
* How our food choices can have environmental, social, and moral impacts.
* How professional kitchens work.

**KS4**

In KS4 students will study WJEC Vocational Award, Hospitality and Catering Level ½. This exciting course has been designed to enable students to gain a good foundation of knowledge and skills to progress into further training or a career in the industry. Learners will have the opportunity to develop a variety of skills, including food preparation and practical skills as well as transferable skills such as organisation, time management, planning, communication and problem solving.

This subject is delivered by theory and practical based activities. Practical lessons take place at least once a fortnight and students take ownership to organise their own ingredients for these lessons.

The course is made up of 2 units:

Unit 1: The Hospitality and Catering Industry (40%) formal written exam

Unit 2: Hospitality and Catering in Action (60%) classroom based controlled assessment (both written and practical tasks)

Across the 2 units students will cover the following topics:

* The Hospitality and Catering Industry
* Hospitality and Catering establishments and job roles
* Front of house and kitchen operations
* The needs and requirements of customers
* Success in the Hospitality and Catering Industry
* Nutrition and health
* Food Safety
* A wide range of complex practical skills and techniques
* Special dietary needs

Students will complete both units in yr 10 and will resit in yr 11 to ensure they reach their full potential.

In Yr 9 the curriculum at KS4 continues to build on the learning from KS3. They will continue to build upon their range of practical skills and techniques and will cover the topics required for each unit in further depth. Towards the end of year 9, students will complete a practice Unit 2 task to help prepare them for their first attempt of completing Unit 2 in yr 10. Across yrs 9-11, students will also complete regular assessments and mock exams in preparation for Unit 2.

Homework is used to consolidate learning and is focused on revision and research of the relevant topics.