



SAPIENTIA ET DOCTRINA – KNOWLEDGE AND WISDOM
Food & Hospitality Curriculum Map - 2024/25



“Put your head down and work hard. Never wait for things to happen, make them happen for yourself through hard graft and not giving up”

Gordon Ramsay

Bloom’s Taxonomy	Curriculum Intent
<p>HIGHER-ORDER THINKING SKILLS</p> <p>CREATING Use information to create something new</p> <p>EVALUATING Examine information and make judgments</p> <p>ANALYZING Take apart the known and identify relationships</p> <p>APPLYING Use information in a new (but similar) situation</p> <p>UNDERSTANDING Grasp meaning of instructional materials</p> <p>REMEMBERING Recall specific facts</p> <p>LOWER-ORDER THINKING SKILLS</p>	<p>Food catering and hospitality at the Sir Robert Pattinson Academy challenges students to build their wisdom, practical skills and scientific knowledge. This immersive course equips students with the confidence to independently make healthy food choices, prepare foods they enjoy and understand the nourishment needed for a body to function at its best. Students will learn valuable skills across a range of practical equipment, understand how to follow and adapt methods and recipes and understand the function and nutritional value of ingredients.</p> <p>Food, Catering and Hospitality will not only enable the next generation to make informed, healthy choices, but develop creative chefs who have the potential to revolutionize the food industry. The wide range of transferrable skills acquired will support our young people in becoming lifelong learners and invaluable contributors to the world of work.</p> <p style="background-color: black; color: white; padding: 2px;">Curriculum Planning</p> <p>This curriculum has been constructed using Bloom’s Taxonomy to support higher order thinking and to define/develop different levels of cognition in our students. The overall scheme in Key Stage 3 is split into knowledge of cooking/hospitality and quality of skills based on L1/2 Hospitality & Catering assessment objectives.</p>

Year	Intent	Learning Challenges	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
7	<p>Sir Robert Pattinson Academy students in Key Stage 3 will be able to:</p> <p>Understand where ingredients are obtained, the nutritional requirements and how to independently make healthy choices.</p> <p>Apply safe methods in the kitchen using a range of equipment.</p>	<p>Knowledge: How can I apply my knowledge of foundational catering and commodities?</p> <p>Skills: How can I apply my knowledge of safe, hygienic and foundational skilled cookery techniques?</p>	SKILLS		COMMODITIES			CATERING
			<p>Knowledge: Health and Safety Hygiene Bacteria Food Poisoning</p> <p>Skills: Safety Knife Practice Culinary Knife Cuts Peeling & Grating Weighing & Measuring Operating a hob Operating an oven</p>	<p>Knowledge: Diet & Eatwell Guide Nutrients Fruit & Veg Potatoes Dairy</p> <p>Skills: 'Rubbing In' Technique Cracking an egg Oven Skills Churning</p>	<p>Knowledge: Commercial Vs Non-commercial catering Food Services</p>			
8	<p>Apply their knowledge of nutrition and dietary requirements to recipes.</p> <p>Analyse their work and their peers to gain a greater understanding of how ingredients interact and work together to produce different foods.</p> <p>Adapt recipes and methods to known dietary requirements.</p>	<p>Knowledge: How can I apply my knowledge of developed catering and commodities?</p> <p>Skills: How can I apply my knowledge of developed preparation, combining and shaping techniques?</p>	SKILLS		COMMODITIES			CATERING
			<p>Knowledge: Dough Pastry Kneading & Proving</p> <p>Skills: Wrapping Mixing Binding Rolling Skewering Layering</p>	<p>Knowledge: Protein Meat Poultry Protein Alternatives</p> <p>Skills: Simmering Boiling Frying Stuffing</p>	<p>Knowledge: Hospitality Provisions Customer Requirements</p>			



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	<p>Evaluate their work to improve their skills and quality of final dishes.</p> <p>Create their own unique style of presenting dishes to a high standard.</p>		<p>Coating Kneading Shaping</p>					
9		<p>Knowledge: How can I apply my knowledge of advanced food science, catering and commodities?</p> <p>Skills: How can I apply my knowledge of advanced raising agents, mixtures and sauces?</p>	<p>SKILLS</p> <p>Knowledge: Raising Agents Gelation Sauces Methods of Heat Transfer</p> <p>Skills: Biological Raising Agents Mechanical Raising Agents Chemical Raising Agents Steam Setting Mixtures Sauce Making</p>	<p>COMMODITIES</p> <p>Knowledge: Fish Cheese & Yoghurt Cereals – Oats, Pasta & Flour</p> <p>Skills: Coating Pasta Making Creaming</p>	<p>CATERING</p> <p>Knowledge: Food Labelling International Cuisine</p>			
HOSPITALITY AND CATERING LEVEL 1/2								
	Intent	Learning Challenges	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
10	<p>Sir Robert Pattinson Academy Level 1/2 Hospitality and Catering students in Key Stage 4 will:</p> <p>Demonstrate secure knowledge of the Hospitality and Catering Industry.</p> <p>Select safe and hygienic methods of working in the food room using a range of equipment to produce high-level skill dishes.</p> <p>Analyse and Evaluate their work in order to be able to make informed improvements.</p> <p>Create their own working ideas to plan recipes/menu using understanding of nutrients and dietary requirements.</p>	<p>Knowledge: How can I demonstrate secure knowledge and understanding of.....?</p> <p>Presentation: How can I show that my completed dish works in a particular context?</p> <p>Manufacture: How can I apply skills appropriately and effectively?</p> <p>Evaluation: How can I assess my work to make an informed judgement about the quality and value?</p>	<p>Unit 1.1 Hospitality and Catering Providers</p> <p>Knowledge: Commercial and non-commercial Front of house Back of house Personal attributes Working conditions Qualifications and experience Environment Technology</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: High level skills in pastry Choux</p>	<p>Unit 2.1 Nutrition</p> <p>Knowledge: Understanding nutrition Impact of cooking methods</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: High level skills in bread Enriched Shaping</p>	<p>Unit 1.2 Hospitality and Catering operations</p> <p>Knowledge: Operations Customer requirements Specific requirements</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: High level knife skills Julienne Segmenting</p> <p>Evaluation: Reviewing time, organisation, making.</p>	<p>Unit 2.2 Menu planning</p> <p>Knowledge: Factors affecting menu planning How to plan production</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: Emulsification Deep fat frying Evaluation:</p> <p>Evaluation: Reviewing time, organisation, making.</p>	<p>Unit 1.3 Health and safety</p> <p>Knowledge: Health and safety Food safety</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: Deboning Filleting</p> <p>Evaluation: Reviewing time, organisation, making.</p>	<p>Unit 1.4 Food safety</p> <p>Knowledge: Food related causes of ill health Symptoms and signs of food induced ill health Preventative control measures Environmental health officer.</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: Revisiting skills learnt.</p> <p>Evaluation:</p>



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	<p>Examine where raw food materials are processed into ingredients and the impact on sustainability and environment.</p> <p>Analyse the work of other chefs to understand the history and motivations behind Hospitality and Catering Industry.</p>		<p>Lamination Blind baking Crimping</p> <p>Evaluation: Reviewing time, organisation, making. Highlighting strengths and weaknesses, noting ways to improve. Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted.</p>	<p>Evaluation: Reviewing time, organisation, making. Highlighting strengths and weaknesses, noting ways to improve. Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted.</p>	<p>Highlighting strengths and weaknesses, noting ways to improve. Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted.</p>	<p>Highlighting strengths and weaknesses, noting ways to improve. Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted.</p>	<p>Highlighting strengths and weaknesses, noting ways to improve. Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted.</p>	<p>Reviewing time, organisation, making. Highlighting strengths and weaknesses, noting ways to improve. Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted.</p>
11	<p>Knowledge: How can I demonstrate secure knowledge and understanding of nutrients in our diet?</p> <p>Presentation: How can I show that my completed dish works in a particular context and fulfils requirements?</p> <p>Manufacture: How can I apply high-level skills appropriately and effectively to a known brief?</p> <p>Evaluation: How can I assess my work to make an informed judgement about the quality and value to a known brief?</p>	NON-EXAMED ASSESSMENT		REVISION			Exam Leave	
Unit 2.1/2.2 Nutrition/menu planning			NEA ASSESSMENT					
<p>Knowledge: Revisit nutrition Revisit menu planning</p> <p>Presentation: Creativity Garnish Decoration Accompaniments</p> <p>Manufacture: Independent cooks tailored to weak areas.</p> <p>Evaluation: Reviewing time, organisation, making. Highlighting strengths and weaknesses, noting ways to improve.</p>	<p>Analysing the brief.</p>	<p>Generating ideas and choosing the dishes for the two customers.</p>	<p>Justifying the chosen dishes.</p>	<p>Prepare, cook and present final dishes.</p>	<p>Review and evaluate.</p>	<p>Knowledge: Revisit Unit 1 ready for Unit 1 exam.</p>		



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			Nutrients within the dish made. Organoleptic testing with star profile. Preparation techniques highlighted								
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