

Curriculum Map - Catering



KS3	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 7	Project 1: Ugly Doll		Project 2: Kitchen Safety		Project 2: CAD/CAM Desk Tidy	

KS3	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 8	Project 1: Comic Game		Project 2: Upcycled Crafts		Project 3: Italian Cuisine	

KS3	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 9	Project 1: Fakeaways		Project 2: Mechanisms		Project 3: 3D Sculpture	

KS4	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Hospitality Industry and Operations		Food legislation and poisoning		Factors of success and UNIT 2	

KS4	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
Year 11	Unit 2 – 1.1-1.4 & 2.1-2.4		Unit 2 Evaluations EHO and H&S		

KS5	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 12	Food Science and Nutrition		Unit 1 The Brief		Food tests and Science	

KS5	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
Year 13	Unit 3 Experiments		Food Production methods		Exam

Curriculum Overview - Catering



KS3

Catering at Staffordshire University Academy allows our students to access their creative side whilst teaching the core skills on how to lead a healthy lifestyle through diet. At KS3 our students learn and build on a range of life skills that they will take from the Academy to allow them to prepare and cook healthy meals for themselves and their families. At KS4 we offer a Hospitality and Catering Level1/2 (GCSE equivalent) which builds on the skills learnt at KS3 and allows the students to gain a broad knowledge of the following topics: the hospitality industry, nutrition, food safety and planning menus. At KS5 we currently offer a Food Science and Nutrition course that has more of a focus on the makeup of ingredients relating to the science and nutritional aspects of food. This is a level 3 course that allows students access to higher education establishments such as university and apprenticeships.

At KS3 our students learn and build on a range of life skills that they will take from the Academy to allow them to prepare and cook healthy meals for themselves and their families.

Areas studied:

Year 7: Health and safety of the food room, fruits and vegetables, eating a balanced diet, knife skills, baking and oven use.

Year 8: Bread making, pizza making and the food science around bread-based products. Sauces and meat storage, preparation and cooking with an Italian theme.

Year 9: A mini fake away project allowing students to make healthier versions of their favourite takeaway.

KS4

At KS4 we offer a Hospitality and Catering Level1/2 (GCSE equivalent) which builds on the skills learnt at KS3 and allows the students to gain a broad knowledge of the following topics: the hospitality industry, nutrition, food safety and planning menus.

Areas studied:

- The Hospitality industry
- Food safety
- Nutrition
- Planning of menus
- Key skills and techniques

KS5

At KS5 we currently offer a Food Science and Nutrition course that has more of a focus on the makeup of ingredients relating to the science and nutritional aspects of food. This is a level 3 course that allows students access to higher education establishments such as university and apprenticeships.

Areas studied:

- Food safety
- Prepare, cook and present menu ideas.
- Nutrition- special diets.
- Food science
- Chemical structures of foods
- Problem solving
- Practical investigations

Links from KS2

- The catering curriculum encourages students to create new dishes and ideas developing increased authenticity.
- We aim to develop and improve their mastery of catering, through key skills and practical techniques.
- The catering curriculum builds student knowledge about cultures, foods around the world.

Experiences

- Extra-curricular club where students have the opportunity develop more advanced skills and try their creative ideas.
- Opportunity to carry out their own research and analyse it learning to express their own opinions with informed judgements.
- Developing speaking and listening through debate and discussion.
- Opportunities for students to create their own interpretations, increasing their authenticity in the subject.

Links to CHARACTER

- Build self-esteem and confidence through practical work, skills and techniques and self-review.
- All learners have the opportunity to develop and a confidence to express considered opinions about their own work and the work of others, both in written and verbal feedback.
- Students have the opportunity to see how catering and hospitality have contributed to the world in which we live