



Hospitality and Catering Curriculum @ Oasis Brightstowe

We will educate students to make healthy choices whilst learning vital life skills; students will learn in a creative and practical way giving them the skills and knowledge to apply to their own lives and that of the largest Industry in the UK.

Our curriculum gift for learners:

Our gift for learners is knowledge about being **healthy**, **creative** and having **aspirational** goals.

Healthy: students can make healthy choices

In catering, all students:

- Will cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet;
- Will understand the benefits of a healthy lifestyle and the consequences of a poor diet;

Creative: students can express their creativity

In catering, all students:

- Will be encouraged to adapt dishes to meet customer needs;
- Will produce dishes and present to a high standard;
- Will be able to plan and create menus;

Aspiration: everyone aspires to reach their full potential

In catering, all students:

- Will learn about the different job roles within the Hospitality and catering industry;
- Will look at the difference between a quality and a skill and what is required in the hospitality and catering industry;
- Will become resilient and understand that with hard work, determination that you can achieve anything.

Our subject supports the **Oasis 9 Habits** (compassion, patience, humility, joy, honesty, hope, consideration, forgiveness, and self-control), especially patience and self control because sometimes dishes may not go the way we want the first time and with patience, resilience and self-control you will get the desired outcome.

British values (democracy, the rule of law, individual liberty, and mutual respect for and tolerance of those with different or no faiths) also underpin our curriculum. In our subject, this especially comes through looking at different cultures, beliefs and diets the foods they eat and how dishes can be adapted to ensure their cultural beliefs are met.

How it is designed:

The curriculum is a 5-year backwards planned curriculum, to ensure pupils can access the knowledge and skills on how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking that will open the door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables students to feed themselves and others affordably and well, now and in later life.

We build forwards from the KS2 curriculum, where pupils have a grounding in the principles of a healthy and varied diet, where some students have cooked a variety of predominantly savoury dishes using a range of cooking techniques, understanding seasonality and know where and how a variety of ingredients are grown, reared, caught and processed. We are however, very aware that some Primary schools do this better than others due to funding and resources.

The content is interleaved and builds towards real expertise because at KS3 we have a predominantly practical approach where students cook most weeks as they build upon skills that start off with basic knife skills; these are repeated and improved week on week and students learn the theory alongside the practical lessons. The reason we have taken this approach is due to the high number of Pupil Premium students and SEND students and ensuring that they have the life skills to feed themselves and others affordably well, now and in later life.

At KS4 we incorporate spaced practice and retrieval such as end of module tests, 'Do now' activities and the use of knowledge organiser where students can use their own revision techniques. The practical lessons focus on high skills dishes to enable all abilities to reach their full potential. At KS3 and KS4 Students keep a log with photographs of their completed work. We have high ambitions for our PP and SEND students, recipes are differentiated with simplified steps or pictorial steps.

How it the curriculum ambitious for all learners:

We realise it is crucial to root learning in real life, in order to help pupils see the links between school and the world beyond our walls, as well as prepare them for life after Year 11. In our subject, we ensure that students achieve their full potential in a creative and innovative way. The subject encourages students to represent the school Locally and Nationally in competitions such as Future Chef. The subject will also develop understanding of the different aspirational career opportunities available in the hospitality and catering sector. We also encourage a range of employers to visit the department to run aspirational engaging cooking and theory based workshops. Where appropriate students will also be given the chance to visit a range of establishments to engage with employers.

In order to ensure pupils have the opportunity to continue study at Level 2 or 3 at KS5, or to access a subject-related apprenticeship, we ensure that our content relates to the industry and this is relevant with the Level 1/2 Vocational qualification in Hospitality and Catering.

For pupils with SEND, we ensure we maintain high expectations of their potential and progress by ensuring the recipes are broken down further and where appropriate pictorial recipe cards. For theory lessons work is differentiated to each students' needs. The Food Technician is also aware of the students needs and will help and encourage during the practical lessons.

For pupils who are PP, we ensure we are supporting them to achieve their potential by providing the students with ingredients so they can access the curriculum and they are not disadvantaged.

All recipes can be adapted to ensure those students with allergies, special diets and religious needs can cook.

We ensure that pupils who come to us with high prior attainment and high aspirations are stretched and challenged to achieve their goals by ensuring they are encouraged to produce high skilled dishes which demonstrates various technical skills. Students are also encouraged to adapt recipes for specific dietary needs.