

Curriculum Summary Document Year 9 Subject Hospitality

Module/Unit of Learning Year 9	Term Taught	What will students learn?	How will this build a broad and strong foundation?	Links to other subjects
Theme: What makes a good plate of food?	Term 1,2,3,4	During the ten week unit of work, students will learn the following: * To understand the eat well plate guidelines and preparations. * To identify the main nutrients, required for a healthy balanced diet. * To identify the nutritional needs of a teenager. * To identify the main factors that affect dietary needs throughout different life stages. In practical lessons students will * learn from different chefs the top food presentation and plating techniques, such as: * Creating height on the plate * Cutting meat horizontally * Playing with texture * Using contrasting colours * Choose the right plate/ slate or board * Use edible garnishes and decoration * Being creative Students will make the following: Stuffed pepper or stuffed mushroom Local dish Deconstructed crumble Cooking for a family on a budget.	The aim is to extend students' knowledge and understanding of food, diet, and health, further developing their practical skills in food preparation, and different cooking techniques, so they can make informed decisions about their own diet and food choices The aim is to understand how dishes should be plated so it is attractive to the customer, and builds on the reputation of the restaurant. All evidence of learning will be recorded on their seesaw journal and the final practical will be assessed using ARE, behaviour and effort.	Links to: * English * Maths * Science * Art * Business * PE * Photography