

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? | 1, | <p>Year 9 will have a theory lesson and demonstration, then cook the dish demonstrated the following fortnight.</p> <p>Theory lessons:</p> <ul style="list-style-type: none"> * Retrieval of knowledge from Yr 8 on how to remain safe in the food room. Causes of bacteria and understanding the importance of hygiene in the kitchen. * To identify what makes a good plate of food. * To identify the main nutrients and functions of the Eatwell Guide. * To research Cornish chefs, understanding their background into the profession. * The theory lesson connects with the dish cooked in practical. <p>In practical lessons students will:</p> <ul style="list-style-type: none"> * 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 by using a variety of presentation skills, such as coulis, chocolate art, carving. <p>Students will make the following:</p> <ul style="list-style-type: none"> * Stuffed pepper * Homity Pie * Tea Cake challenge using presentation skills. | <p>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</p> <p>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.</p> <p>All evidence of learning will be recorded on their seesaw journal and the final practical will be assessed using ARE, behaviour and effort.</p> | <p>Links to:</p> <ul style="list-style-type: none"> * English * Maths * Science * Art * Business * PE * Photography |
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|-----------------------------------|-------------|---|--|--|
| Theme: Healthy Eating | 2 | <p>Students will learn about healthy eating, and how to manage a balanced diet as a teenager.</p> <p>Theory Lessons:</p> <ul style="list-style-type: none"> * Why it is important to eat healthy and make these decisions as teenager. * Investigate dietary requirements and why people have them. * Investigating cooking methods. <p>in practical lessons students will:</p> <ul style="list-style-type: none"> * Use the hob, grill and oven safely. * Use electrical and kitchen equipment safely. * Use knife skills correctly. * Preparing meat and suitable vegetarian dishes. * Combine ingredients to make sauces. * Prepare and shape ingredients. * To understand aeration. <p>Students will the following:</p> <ul style="list-style-type: none"> * Pasta Ragu * Vegetable samosas * Tray bake cake | <p>The aim is for students to understand how they make changes to their diet, and the benefits for following a healthier lifestyle.</p> <ul style="list-style-type: none"> * Build on strong links between theory and practical in readiness for KS4 option. * Build on confidence in practical skills ready for KS4 | <ul style="list-style-type: none"> * English * Maths * Science * RSC * Art * PE * Photography |
| Theme: Sustainability | 3 | <ul style="list-style-type: none"> * Students will learn how food choices can make a big difference to our local and global environment. <p>Theory lessons:</p> <ul style="list-style-type: none"> * Learn what food miles are. * What seasonal eating means * Why food waste is such a problem and how we can reduce it. * The benefits and challenges of making sustainable choices. <p>Students will make the following:</p> <ul style="list-style-type: none"> * Chicken/ fish goujons * Assessment, making a healthy meal * Pizza | <p>The aim is for students to make suitable choices in their everyday life styles to improve the environment. Every one can play their part and make a difference.</p> <ul style="list-style-type: none"> * Build on link with Ks4 theory and practical lessons. * Build on confidence in practical skills ready for KS4 | <ul style="list-style-type: none"> * English * Maths * Geography * Photography * RSC |
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