

2020-20 D&T Curriculum Plan (Hospitality & Catering Pathway)

Year Group	NC Ref:	Rotation – Textiles COVID – no use of sewing machines or computers.		NC Ref:	Rotation – Product Design			NC Ref:	Rotation - Food		
9 Food	Skills Pastry	Pastry Short crust, flaky, choux. Tier 3 PIXL- Leach & Microbes COVID- Less practical time bread skills/unit 1 A04 big focus.	Skills Bread Bread making Batch making Ciabatta Naan Pizza Brioche Tier 3 PIXL- Intolerance & Legislation COVID-Unit 1 A04 contunued. Quiche (shortcrust), presentation skills/cheesecake. Take home practical provided (trial). (Further adaptions to be made for Spring Term closer to Christmas break)	Nutrition	Nutrition/special diets/poor nutrition Quorn Gluten free Lactose intolerant Tier 3 PIXL- Condemnation & Pathogenic REMOTE LEARNING (lockdown Jan 21)-Pupils working on Unit 1 theory AO4 (4.4), menu planning through investigating Gov free school lunch food parcel scandal during current lockdown (links to Unit 2).	Skills	Cheesecake Non cooked Baked Decorative methods Tier 3 PIXL- Spores & Regulation REMOTE LEARNING (lockdown Jan 21)-Pupils completing Unit 1 theory AO4 (4.5), A04 4.3/4.4/4.5 google forms quiz to test understanding for assessment puposes. Start theory Unit 1 AO3. Possible home practical/cooking session dependant on parental agreement.	Skills Chicken	Main meals Boning chicken – use in a variety of dishes Stock making Tier 3 PIXL- Biological & Ambient	Skills Pasta	Pasta Types of pasta Homemade Sauce accompaniments Tier 3 PIXL- Spoilage & Allergen
10 Food	Unit 1 LO2 Understanding how H&C provision operates Unit 2 practical	Unit 2 Skill building practical – COVID – Y9 catch up reduced practical, once only, baked cheesecake, plus presentation, not done in Y9 Tier 3 Pixl Unlock – Workflow documentation	Unit 1 LO2 2.3 customer requirements and protective laws Unit 2 practical	Unit 1 AO3 Health & Safety Unit 2 practical	** Further Covid changes - Begin unit 2 work Unit 2 Skill building practical repertoire COVID – home made pasta and sauce accompaniments, not done in Y9 Unit 1 H&C industry, laws and regulations Tier 3 Pixl Unlock – Regulations consumer	Exam Unit LO4 Causes of ill health revision	Revision of this unit, covered in Y9 Presentation techniques in practical, accompaniments – 4 ways with potatoes. Tier 3 Pixl Unlock – Biological pathogenic	Exam Unit LO5 Proposals	Options for H&C provisions. Time planning a meal – burger (meat or vegan), bread rolls, tomato ketchup, oven chunky chips, side salad. Tier 3 Pixl Unlock – Delicatessen atmosphere	Exam Unit	Exam revision, 1 st attempt Tier 3 Pixl Unlock –
11 Food	CW practise 2.1 to 2.4	COVID catchup – unit 2 Prep for exam/coursework Tier 3 Pixl Unlock – budgeting confectionary	CW Unit 2	CW Unit 2	** Further Covid changes - Begin unit 2 coursework Environmental impact, time planning, practise practical Tier 3 Pixl Unlock – Carbon footprint Sustainable ingredients	Exam Unit 2	COVID – practical making later than planned Tier 3 Pixl Unlock – Organoleptic appetising	Exam Unit 1 revision	Revision Unit 1 exam resits/first time for some students. Tier 3 Pixl Unlock – Commercial residential		