



Progression Map - Art Design and Technology- Food and Hospitality

Curriculum Intent

The secondary curriculum at Bradford Academy intends to:

- Develop individuals who are respectful, responsible and resilient and encourage them to be a shining light in their community.
- Ensure that learners develop knowledge and skills that lead to academic success and future opportunities.
- Create a culture of reading by maximising opportunities to read and broaden vocabulary during the school day and at home.
- Provide a breadth of subjects and experiences so that every individual can find and nurture their strengths and talents.
- Be ambitious for all of our learners by carefully planning for excellent achievement.
- Make use of a sound evidence base to ensure that lessons and teaching techniques are effective.

Food studies and Hospitality at Bradford Academy:

At Bradford Academy we have high expectations for food education and will ensure effective access for all students to learning, skills development and achievement in modern Food Studies and “Hospitality and Catering” that reflects the changes in government guidelines for healthier eating and employment opportunities. We will ensure that there is enough timetabling, space and practical resources (equipment, ingredients) for all to succeed.

At Bradford Academy students will attend 2 lessons per week of Food Studies as part of the Art and Food subject rotation. The lessons will help students to further develop important skills that will allow them to feed themselves a healthy and varied diet. As a school we want to not only give students the best start academically but also develop life skills that will allow them to become independent and confident when they leave the Academy. In giving students these skills the course looks to ensure that they are able to make healthy choices while creating tasty dishes and being able to work in a safe and hygienic manner.

Students will cook a variety of predominantly savoury dishes and will become confident in using a range of cooking techniques such as; selecting and preparing ingredients, using equipment both small and larger scale, applying heat in different ways, using taste, texture and smell to season dishes and to be able adapt recipes.



	By the end of Year 8	By the end of Year 9	By the end of Year 10	By the end of Year 11
Knowledge and Skills	Students will create a variety of dishes that will develop a range of skills, all students should; Be able to accurately measure liquid and solids. be able to use the bridge hold and the claw grip (cutting skills) Be able to prepare fruit and vegetables (grate, peel, wash and dry where appropriate) Be able to use the cooker with guidance (hob and oven) Students will produce a selection of predominantly savoury dishes developing a range of practical skills. Students will then produce a series of "The best of British" dishes championing food from all parts of the UK. In year 8 students will develop knowledge in the following areas; • Hygiene • Health and safety • Food safety • Nutrition • Source and seasonality • Special diets Learners will create a variety of dishes that will develop a range of skills, all learners should. • be able to accurately measure liquid and solids. • be able to use the bridge hold and the claw grip (cutting skills) • be able to prepare fruit and vegetables (grate, peel, wash and dry where appropriate) • be able to use the cooker with guidance (hob and oven)	Learners will build upon knowledge and skills developed during year 8 and will focus on; Healthy eating, understanding the importance of fruits & vegetables and vitamins & minerals have in their daily diet. Students will successfully make a range of food products, developing their practical skills in the kitchen. Food studies will help pupils understand more about multicultural food and how this affects food choices. Students will also be encouraged to be creative and to develop recipes given to them. This unit will revisit, further develop, and refine food skills learnt in year 8. As well as a focus on multicultural food in year 9 students will develop knowledge in the following areas; • Nutrition with macro nutrients • Nutrition with micro nutrients • Food safety • World foods • Food related causes of ill health • The environmental health officer (EHO) • Sustainability and the environmental impact of food production • An introduction to the Hospitality and Catering industry Learners will create a variety of dishes that will develop a range of skills, all learners should. • How to prepare and cook food safely and hygienically to avoid cross contamination. • To develop more precise cooking skills using year 8 learning as a base. • Understand the importance of planning when making a food product. • How to identify the risks of not following food safety guidelines and think of preventable	Hospitality and Catering Unit 1 Understanding the importance of nutrition and the principles of nutrition. How cooking methods can impact on nutritional value Demonstrate how to work safely, follow correct food safety and hygiene Prepare dishes, demonstrating a variety of basic, medium, and complex preparation and knife techniques. Unit 2 Cook dishes, demonstrating a variety of basic, medium and complex cooking techniques. Present dishes in a way that is appropriate for the brief. Factors affecting menu planning How to plan production Reviewing of dishes Reviewing own performance The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements. Health and safety in hospitality and catering provision Demonstrate how to work safely, follow correct food safety and hygiene. Cook dishes, demonstrating a variety of basic, medium and complex cooking techniques. Health and safety in hospitality and catering provision Food related causes of ill health Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health	Hospitality and Catering Unit 2 Understanding the importance of nutrition and the principles of nutrition. How cooking methods can impact on nutritional value. Unit 1 Health and safety in hospitality and catering provision Food safety Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements Food related causes of ill health Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health The role of the Environmental Health Officer (EHO)



Knowledge and Skills Revisited		Health and Safety Food Safety Nutrition Cutting skills Preparing fruit and vegetables	Health and Safety Food Safety Nutrition Food related causes of ill health Cutting skills Preparing fruit and vegetables	Health and Safety Food Safety Nutrition Food related causes of ill health Cutting skills Preparing fruit and vegetables The EHO
Assessment	Learners are assessed against the following criteria. 1. Research and planning 2. Making/practical skills 3. Health Safety and Hygiene. • Learners will sit a short base line test at the start of the rotation to assess prior learning. • Learners will also sit a summative assessment at the end of the rotation to assess theoretical knowledge and understanding gained over the 13 weeks	Learners are assessed against the following criteria. 1. Research and planning 2. Making/practical skills 3. Health Safety and Hygiene. • Learners will sit a short base line test at the start of the rotation to assess prior learning. • Learners will also sit a summative assessment at the end of the rotation to assess theoretical knowledge and understanding gained over the 13 weeks.	<u>Hospitality and Catering</u> <u>Theory Testing for unit 1 content (Exam)</u> occurs at the end of each learning objective associated with the unit studied. Students will complete a summative assessment, these will be marked, graded and feedback given to students. <u>Practical</u> During practical lessons students will produce finished products and present these for photographing, they will be assessed against criteria in line with the specification currently studied. These assessments will take place at least once per half term. <u>Mock NEA</u> Students will be completing a Mock 12 hour NEA comprising of; 9 hours – Theory based assessment and 3 hours – practical based assessment. Students will produce 2 dishes including accompaniments and garnish 2.3 The skills and techniques of preparation, cooking and presentation of dishes. Due to this being a mock NEA task students will be supported throughout. Final outcomes including practical dishes will be marked and graded and feedback given to students.	<u>Hospitality and Catering</u> <u>Unit 1 Exam content</u> Testing occurs at the end of each learning objective associated with the unit studied. Students will complete a summative assessment, these will be marked, graded and feedback given to students. <u>Unit 2 NEA</u> Students will be completing a 12 hour NEA comprising of; 9 hours – Theory based Students to answer a specific scenario brief and evidence through research and subject knowledge the following learning objectives; 2.1 The importance of nutrition 2.2 Menu planning 2.4 Evaluating cooking skills 3 hours – practical based assessment. Students will produce 2 dishes including accompaniments and garnish 2.3 The skills and techniques of preparation, cooking and presentation of dishes Due to this being an NEA task students will not receive feedback. All NEA will be completed under the relevant level of control for the activity as stated in the course specification.