CURRICULUMITENTFoodKS3/ Hospitality & Catering KS4

Within the Food element of the KS3 Design and Technology curriculum, pupils will design, make and evaluate a range of predominantly savoury dishes. They will be familiar with current hePupils will have the knowledge, understanding and skills to follow a selected recipe and to safely trial and refine a wide range of practical seconfidence and competence in Year 7, they should progress onto becoming more independent in Year 8 and then showing initiative in their approach to practical tay Year 9. At this stage, pupils will also have the option to opt to embark upon a Level1/2 Hospitality and Catering KSArse at

KS4: WJEC Vocational Award in Hospitality and Catering

During Year 10 and Year 11 the pupils will draw upon their foundation knowledge acquired in KS3 Food to support their th

The practical element of the subject enables pupils to develop food preparation and cooking skills as well as transiteratile resolving, organisation and time management, planning and communication.

The pupils are assessed on their knowledge from ear 1 with an external written exam contributing to 40% of the course grade. Practical skills are assets beginning of ear 11, the internal cooking assessment contributing to 60% of the course grade. Practical skills are assets as beginning of ear 11, the internal cooking assessment examined assessment.

Year	Knowledge(Topics /Contexts) What pupils willknow'.	Skills acquired What pupils will be able todb'.	Concepts developed What pupils will understand. Assessment (KPIs)	
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Year	Knowledge(Topics /Contexts) What pupils willknow'.	•	Concepts developed What pupils will understand.	Assessment (KPIs)
			Llow to be colforoused	properties(planning & adaptations)

8 ModuleThree Context: 'Feed the Family'

How to be selfassured



Year	Knowledge(Topics /Contexts) What pupils willknow'.	•	Concepts developed What pupils will understand.	Assessment \$ KPIs)