

Subject	Food
Head of Department	Mrs. Ramage
Teaching staff	Mrs. Ramage Ms Jenkins (KS3)
Vocational department vision	<p>Vocational – At OMA we believe education is for everyone, that all students irrespective of their backgrounds, will be exceptional learners, so they are equipped with the necessary knowledge, skills, qualifications, and mindset to contribute positively to society. Everything we do in the vocational faculty is aimed at providing an ambitious and challenging curriculum which inspires, motivates, and exploits the limitless potential of all our students. This will be achieved by us ‘being inspired by the past - creating excellence in the present- by embracing the future’ Our long-term aim is to produce thinking, adaptable adults capable of taking his / her place in a changing technological society. We strive to create distinctive and dynamic partnerships between students and the world or work, forging active relationship with industry-based external training providers and employers. The vocational curriculum seeks to promote an educational culture which is scientific, technological, creative, and entrepreneurial within the framework of the school and national curriculum. In addition, our faculty aims to provide the excellent practical technological, scientific, and holistic communication skills needed by our manufacturing and service industries within the UK and global markets. Thus, ensuring that our students will be well-educated and skilled, ready, and able to progress into employment, further training, or higher education according to their individual aptitudes and ambitions. The Faculty will be truly cross-curricular and will use aspects of many subjects to aid the students when developing innovative ideas and solving problems individually or as a team. The only boundary to making an impact in the future is our ‘imagination’ and our ability to ‘engineer’ the solutions that could affect peoples’ lives. Students arrive and leave our faculty with a sense of wonder in learning.... that they will carry with them for a lifetime.</p>

Department Vision	The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry, and as a life skill. The Vocational subject of Hospitality and Catering equips learners with the theoretical knowledge about the industry as well as enabling them to develop practical skills in planning, preparing and cooking a variety of dishes, the ability to present nutritional dishes meeting the needs of others and themselves.
How students can 'ASPIRE to excellence' in this field	In the vocational subject of Hospitality and Catering learners might be interested in progressing to other qualifications relevant to working in the sector, such as: Level 3 Applied Certificate / Diploma in Food Science Nutrition Level 2/Level 3 Diplomas in Hospitality and Catering Level 2/Level 3 Diplomas in Professional Cooking Level 3 Diploma in Hospitality and Tourism Management. Learners may be inspired to create and run their own catering business, or take a leading role in the business of a larger corporate company.
Rationale behind the curriculum chosen	According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry, it accounts for around 10% of the total workforce in the UK. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age groups. The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry. Cooking skills - We live in a time when knowledge about food is becoming rare and obesity levels are reaching ever increasing highs in the western world, by teaching young people to cook this gives them the knowledge to support themselves and future families when it comes to the adult world. It allows them to eat more cheaply and usually eat better quality food. Cooking is also a highly social activity – which encourages friendship and social interaction.
Possible Careers	Chef, baker, hotel manager, hotel receptionist, food technologist, food critic, environmental health officer, waiter/ waitress, pastry chef, nutritionist, food developer, catering manager, bar work, wedding/ events planner.

Key stage 3

Year Group	Topics covered	Dates of assessments	Link to Knowledge Organiser
Year 7	The principles of healthy eating. Food & nutrition. Government guidelines to healthy eating. The impact of a poor diet.	w/c 1 st February 2021 w/c 24 th May 2021	
Year 8	Health & safety (hygiene). Scale of production, Social and moral issue around food. Seasonality & locality. Customers and their needs.	w/c 1 st February 2021 w/c 24 th May 2021	
Year 9	Introduction to how food can cause ill health. Food safety and labelling What the law says about food. Outside influences on menu choices for chefs and restaurants.	w/c 30 th November 2020 w/c 19 th April 2021	

Key Stage 4

Course Titles (as per specification)	Hospitality and Catering Level 1/2 Award (Spec A) WJEC		
Year Group	Topics covered	Dates of assessments	Link to Knowledge Organiser
Year 10	UNIT 1: LO1 The environment in which hospitality and catering providers operate. LO2 How hospitality and catering provision meet customer requirements. UNIT 2: Exam / controlled assessment unit	w/c 7 th December 2020 w/c 26 th April 2021	
Year 11	LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 KNOW how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements	w/c 19 th October 2020 w/c 8 th February 2021	

Enrichment and Useful Websites

Extracurricular opportunities offered (clubs, trips etc)	Visit to local hotel & hospitality businesses Catering events lead and held by pupils after school (Italian night, quiz night, Christmas party)
Links to useful website of interest for your subject Area.	https://www.wjec.co.uk/qualifications/hospitality-and-catering/hospitality-and-catering-level-1-2-award.html https://www.bbc.co.uk/food https://nationalcareers.service.gov.uk/job-profiles https://www.nhs.uk/live-well/eat-well/the-eatwell-guide/ https://www.gov.uk/government/publications/the-eatwell-guide