



GREENWOOD ACADEMIES TRUST



HOSPITALITY & CATERING Intent document

Pupils leave a GAT Academy with the academic qualifications & wider skills, characteristics & experiences, which will assist them to lead successful & happy lives



Our curriculum is engineered to ensure pupils are equipped with the qualifications, knowledge, experiences, and skills to succeed in life and progress onto meaningful employment with training or further and higher education.

To achieve this our curriculum is designed to be:

- **Broad, ambitious and grounded in the national curriculum** – so that all groups of pupils have access to both academic and vocational programmes of study where challenge, achievement and progress are expected for all.
- **Knowledge rich** – so that all pupils acquire the core knowledge to which they are entitled and the powerful knowledge they need to expand beyond their own experiences
- **Intelligently planned** – sequenced to incrementally build long-term knowledge and develop cross-curricula schema, using evidence-based strategies to maximise learning.
- **Culturally rich** – broadening horizons and exposing pupils to the vast wealth of experiences in the wider global society be that the arts, music, sport and extra-curricular pursuits
- **Character building** – providing opportunities to develop leadership, organisation, resilience, initiative and communication skills from year 7 to 13
- **Context-specific** – so that pupils who are not yet secondary ready, or not yet confident in the English language can rapidly catch up and access the full curriculum, and those with limited opportunities to explore the world beyond Northampton can broaden their horizons.
- **Values-driven** – to develop principled young people who respect others in all their diversity, put kindness at the heart of all their decisions and strive to achieve excellence in all that they do.



Our academy values are *kindness, respect and excellence*

HOSPITALITY & CATERING Intent:

Our faculty intent is comprised of following 3 sections:

1. Our vision for the subject/faculty and the purpose it serves for our pupils
2. Defining what the key concepts and core domains of knowledge are, that pupils will learn about
3. The end points our curriculum is working towards

1. Our vision

Our vision is to:

Enable pupils understand and apply the principles of nutrition and learn how to cook.

Instil a love of cooking in pupils which will also open a door to one of the great expressions of human creativity.

Learn cooking is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

2. Our key concepts and core domains of knowledge

At Key Stage 3

Pupils will

Understand and apply the principles of nutrition and health

Cook a repertoire of predominantly savoury dishes so that they can feed themselves and others a healthy and varied diet

Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture, and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]

Understand the source, seasonality, and characteristics of a broad range of ingredients.

At Key Stage 4

Pupils will

Develop knowledge and understanding related to a range of hospitality and catering providers

Learn how hospitality and catering providers operate and what they have to take into account to be successful

Learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations

Develop some food preparation and cooking skills

Develop transferable skills of problem solving, organisation and time management, planning and communication.

3. The end points of our curriculum

At KS3

Our pupils will be able to use a range of techniques to prepare and cook a repertoire of predominantly savoury dishes allowing them to achieve at least a pass in BTEC AWJEC Hospitality and Catering

AT KS4

Our pupils be able to develop:

Skills required for independent learning and development

A range of generic and transferable skills

The ability to solve problems

The skills of project-based research, development and presentation

The fundamental ability to work alongside other professionals, in a professional environment