



KS4 CURRICULUM KNOWLEDGE MILESTONES: HOSPITALITY AND CATERING

The Hospitality and Catering Industry	• They will gain knowledge and understanding of the Hospitality and catering providers, working in the hospitality and catering industry, working conditions in the hospitality and catering industry and Contributing factors to the success of hospitality and catering provision. • They will gain knowledge and understanding of the operation of the front and back of house, Customer requirements in hospitality and catering, Hospitality and catering provision to meet specific requirements. • They will gain knowledge and understanding of Health and safety in hospitality and catering provision and Food Safety. • They will gain knowledge and understanding of Food related causes of ill health, Symptoms and signs of food-induced ill health, Preventative control measures of food-induced ill health, The Environmental Health Officer (EHO).
Hospitality and Catering in action (Making)	• They will gain knowledge and understanding of Understanding the importance of nutrition. • They will be able to categorise foods into MACRO and MICRO nutrients. • They will be able to identify the different life stages and the nutritional needs of each • They will be able to explain different dietary needs including energy requirements, special diets, medical conditions, dietary requirements linked to religious beliefs. • They will be able to explain how cooking methods can impact on nutritional value • They will gain knowledge and understanding of Factors affecting menu planning • They will be able to consider cost, portion control, balanced diets/current nutritional advice, time of day, and clients/customers when planning a menu. • They will also be able to consider important factors including equipment available, skills of the chef, time available, environmental issues, time of year and organoleptic qualities • They will be able to plan production including commodity list with quantities, contingencies, equipment list, health, safety and hygiene, quality points, sequencing/dove-tailing, timing, mise en place, cooking, cooling, hot holding, serving, storage. • They will gain knowledge and understanding of how to prepare and make dishes, Presentation techniques and Food safety practices. • They will be able to execute the following preparation techniques :blending, beating, creaming, crimping, dehydrating, folding, grating, hydrating, juicing, kneading, laminating (pastry), marinating, mashing, measuring, melting, melting using bain-marie, mixing, piping, proving, puréeing, rub-in, rolling, shaping, shredding, sieving, skinning, tenderising, toasting(nuts/seeds), unmoulding, weighing, whisking(aeration), zesting. • They will be able execute the following cooking techniques: basting, baking, baking blind, blanching, boiling, braising, caramelising, chilling, cooling, deep fat frying, deglazing, dehydrating, emulsifying, freezing, frying, grilling, pickling, poaching, reduction, roasting, sautéing, setting, skimming, steaming, stir-frying, tempering, toasting, water-bath (sous-vide). • They will be able to demonstrate creativity, garnish and decoration techniques, portion control and making appropriate accompaniments. • They will understand and be able to demonstrate how to work safely, follow correct personal and food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities.
Analysing and Evaluating	• They will gain skills knowledge and understanding of reviewing of dishes and reviewing own performance. • They will be able to provide a brief review of their planning, preparation and cooking; highlighting areas of success and of potential further development. Areas to consider: dish production, dish selection, health and safety, hygiene, improvements, organoleptic, presentation, waste. • They will be able to identify personal strengths and weaknesses relating to: decision making, organisation, planning – including the advantages and disadvantages of chosen options and how they meet specific needs, time management.