Curriculum Intent Statement

Design and Technology – KS4 Hospitality and Catering

*“Hospitality means primarily the creation of free space where the stranger can enter and become a friend instead of an enemy. Hospitality is not to change people, but to offer them space where change can take place” - Henri J.M. Nouwen*

Intent Overview

Hospitality and Catering investigates both commercial hospitality and public sector businesses while incorporating preparation, cooking and the presentational techniques needed to produce food products. The course offered at Stocksbridge high school aims to encourage pupils to think creatively and independently while providing continual development, refinement and mastering of the skills and knowledge pupils have been introduced to and explored at KS3 level. It also introduces new knowledge to students that they can apply to further study either academically or if enrolled in an apprenticeship scheme.

The United Kingdom’s hospitality industry currently employs over 1.5 million people, and wherever you find groups of people, there is likely to be a hospitality need. The socially dynamic and business-driven nature of the hospitality and catering industry means there is a focus to develop pupils’ cultural awareness, communication, teamwork, multitasking and professionalism skills. Alongside these invaluable social skills, the curriculum aims to refine the preparation, cooking and presentational skills of pupils practically.

Course intent

The course is divided into two mandatory units. Unit 2 is an internally moderated piece of coursework set around a working brief, while unit 1 is an externally moderated exam. The purpose of unit 1 is for pupils to use their knowledge and understanding of the hospitality and catering industry to propose new hospitality and catering provision to meet specific needs. Pupils will learn a wide range of knowledge about different hospitality sectors including different types of establishment, industry job roles, financial study, British legislation and regulations, marketing, environmental issues, and vocational skills that are purposeful and transferable. Great care and attention are given to recap and reflection during the teaching of this unit to ensure pupils have the best possible chance to believe, succeed and achieve.

Unit 2 focuses on pupils to safely plan, prepare, cook, and present nutritional dishes to a set brief. Pupils will refine and begin to master elements of the preparation, cooking and presentation of nutritional dishes. The curriculum aims to encourage and help pupils reflect on their knowledge of topics from Unit 1 and KS3 study. The unit gives pupils the ability will reinforce food and personal hygiene safety and explore the links and correlations between nutritionists and managers and owners within the hospitality industry. We aim to inspire pupils, so they have an appreciation of the whole vocational hospitality area beyond the kitchen environment.

Career pathways

Chef, Accommodation manager, Restaurant manager, Nutritional scientist, Dietician, Exhibition designer, sommelier, Waiter/Waitress, event manager, marketing and many more