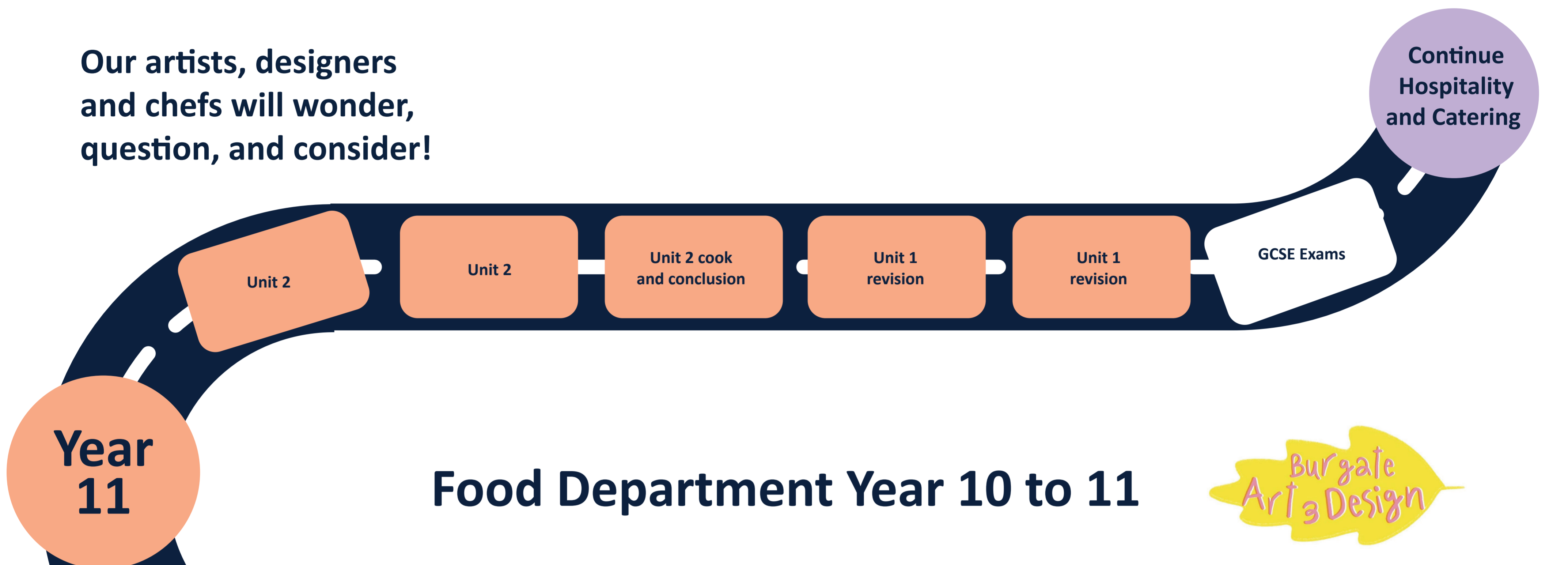


Learning Journey

Our artists, designers and chefs will wonder, question, and consider!

Continue Hospitality and Catering

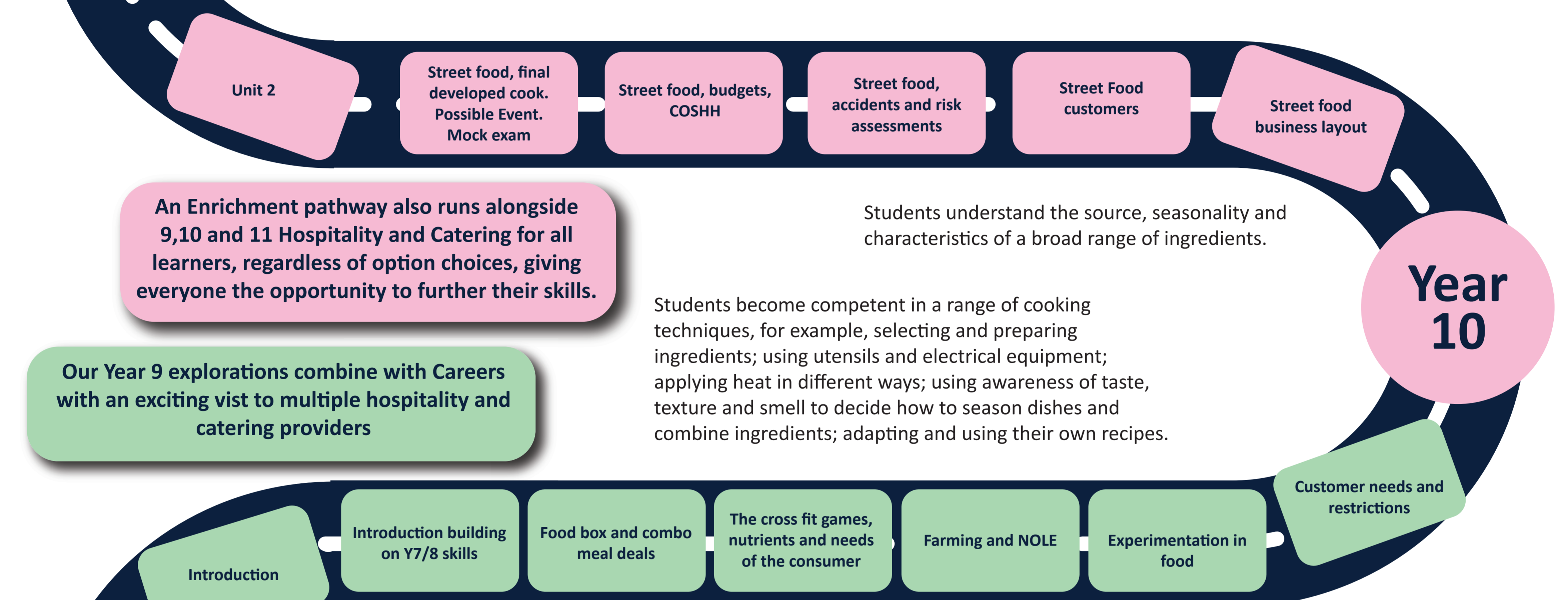


An Enrichment pathway also runs alongside 9,10 and 11 Hospitality and Catering for all learners, regardless of option choices, giving everyone the opportunity to further their skills.

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

Our Year 9 explorations combine with Careers with an exciting visit to multiple hospitality and catering providers

Students 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.



Pupils will be taught to:

- To develop the creative, technical and practical expertise needed to perform everyday tasks in a kitchen environment confidently and to participate successfully in an increasingly technological world
- To build and apply a repertoire of knowledge, understanding and skills in order to cook and create for a wide range of users
- To critique, evaluate and test their ideas and products
- To understand and apply the principles of nutrition and learn how to cook
- Health and safety in the workshop
- Presentation skills
- Environmental understanding

Purpose of Study:

As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life and to look after the planet and all that live and grow on it.

