

Catering

Curriculum Intent

Curriculum Objectives

What does it mean to study catering at Humphry Davy School?

Catering supplies our students with essential life skills, develops confidence and independence, promotes organisation and team work and opens up a wide selection of future employment opportunities. Whatever level our students choose to study they will never regret learning to prepare and cook food and develop a greater understanding of food science and the catering industry. A student with these skills can seek employment all over the country and in a wide variety of roles. But if hospitality isn't their final career goal, the same skills will help them, and their future family, live happier, healthier, and more prosperous lives.

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What we want students at the end of year 8 to know

- Have a good understanding of Health, Hygiene & Safety Skills including multi-tasking kitchen skills.
- Be aware of specific food borne microbes and how we can prevent them.
- Develop kitchen, personal preparation and clean down skills.
- Team working, independence and resilience in the kitchen and time management.
- To understand seasonality of ingredients.
- How to recognise cross contamination and how to prevent it.
- How to recognise a balanced diet and be able to name and explain the role of vitamins & minerals.
- How to recognise and cater for different groups for example: those at different life stages, with personal diet choices or with specific allergens & intolerances.
- A variety of food production methods.
- About healthy eating & understanding how cooking methods impact on nutritional values.
- To understand how the food industry impacts on environmental issues.

What we want students at the end of year 11 to know

Students to be independent, confident, efficient and competent young chefs who feel excited and passionate about cooking. Students should be brave enough to take risks in relation to creativity and be resilient.

Students will have a good understanding of cooking methods, menu planning, healthy eating, a variety of high level cooking skills, industry knowledge including front and back of house.

Students should be fully prepared to embark on Further Education and apprenticeships. Alternatively students who do not want to follow a career in the industry will have essential life skills, responsible for their own well-being, live a healthy lifestyle and promote enjoyment in cooking as a mindful activity.

How British Values, PSHE and Careers are promoted your subjects curriculum

Appreciation of other cultures through cooking foods from around the world and experimenting with different flavours & cooking methods.

Being respectful towards others through team working opportunities.

Opportunities for leadership skills (lead learners) enabling students to nurture and support each other.

Developing independent learners through the Applied Learning pyramid assessment structure.

Developing life skills which can also be utilised for career development at grass roots level e.g. health & hygiene/safety etc.

Enabling our students to be responsible for their own well-being, live a healthy lifestyle and promote enjoyment in cooking as a mindful activity.