

# Learning Journey

Learn together, lead together.



## Food Technology & Hospitality and Catering

**Year 11**

**Year 10**

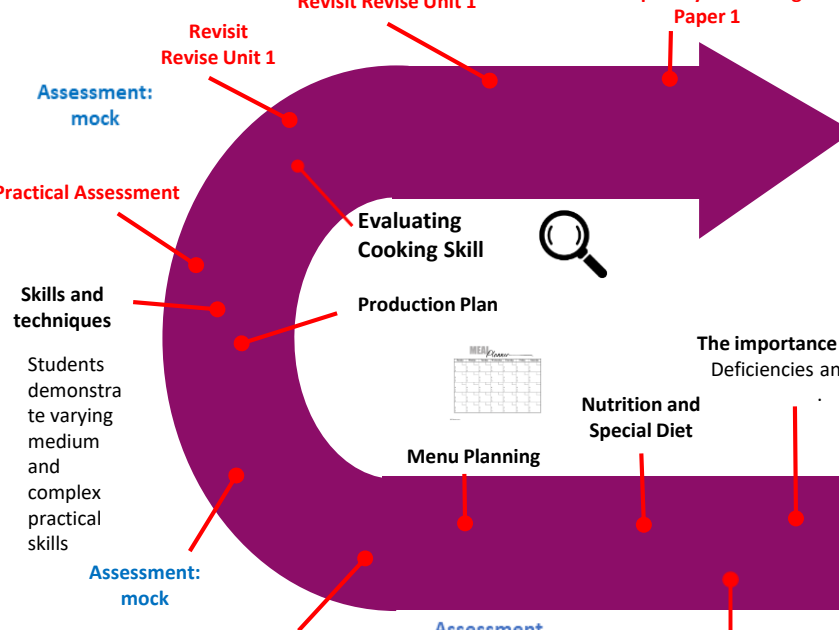
**Year 9**

**Year 8**

**Year 7**



Sixth form  
Apprenticeship



Students demonstrate varying medium and complex practical skills

1.3 Health & Safety Laws  
Students should understand personal safety, law and legal documentation requirements

Documentation and Administration  
Students will explore both positive and negative impact of media in hospitality and catering

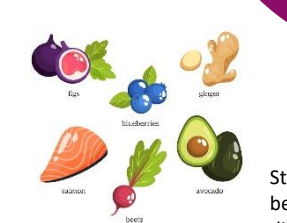
1.1.4 Factors Affecting Success  
Students should know and understand the importance of environmental needs, cost, economy and calculating profit in h & c industry.

Factors Affecting Food  
Students will be able to name factors affecting food within the industry

Farming Related Issues  
Students will explore the different issues affecting farming

Meat, Fish and Poultry.  
Students will categorise types of animal sources of food

Nutrients  
Students will be able to differentiate between cooking methods and preparation.



Menu Planning  
The importance of nutrition  
Deficiencies and diseases  
Nutrition and Special Diet

Food safety 1.4  
Students should know the principles of HACCP, use and accompanying documentations

Technology in Hospitality & Catering  
Working conditions in H&C  
Students will explore the types of contracts and working hours

Ultra Processed Foods  
Students will be able to explain the different types of processed foods.

A Little Bit of Food Science  
Student will be able to discover the science and it's impact on nutrients and products we use in cooking

Food Related Issues  
Students will be able to identify and discuss issues in farming

Students will identify function and sources of nutrients.

Cooking Methods  
Students will be able to differentiate between cooking methods and preparation.



Assessment: mini NEA  
Working conditions  
Kitchen operations

Allergies & Intolerances  
Student will explain differences of symptoms and treatment for both allergies and intolerances

Assessment 1.1.2 Job Roles  
Working in the hospitality & Catering Industry  
Students should understand and know the types of responsibilities and employment roles.

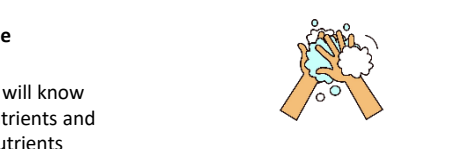
Careers in Foods  
Students will explore different jobs in the food industry

Life Stages  
Students will be able to research into the nutritional needs of each life stage.

Health, Safety and Hygiene  
Students will demonstrate and discuss hygiene and safety in the kitchen

Student will identify issues affecting food, global warming

Introduction to health, safety and hygiene in food preparation  
Student will know micronutrients and macronutrients



Customer Requirements  
Assessment  
How Provisions Operate: front and back of house operations.

Health & Safety  
Personal safety  
Food safety  
Preventative & control measures  
Student will identify control measures to prevent food induced ill health.

Micronutrients & Macronutrients  
Identify groups, sources and function of nutrients

Unit 1. 1 Types of Establishments in hospitality and Catering  
Students will identify the make up of the hospitality and catering providers.

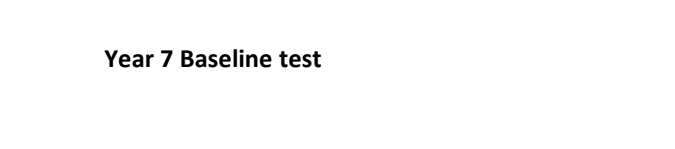
Maintaining a Healthy Body  
Students will understand what is healthy eating and Energy Balance

Nutrients  
Students will label the two main types of nutrients – micronutrients and macronutrients

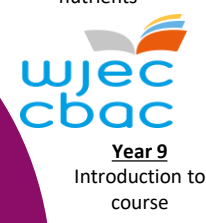
Health, Safety and Hygiene  
Students will demonstrate and discuss hygiene and safety in the kitchen

Student will be able to demonstrate basic hygiene and safe knife skills

Year 7 Baseline test



Joseph Leckie Academy



Year 9 Introduction to course