

# **Goldwyn Plus - Catering**

## **Subject Statement and Long Term Plan**



## **Catering – Statement of Intent**

*“Eating is a necessity but cooking is an art”*

Learning about food is so much more than cooking. It is also about science, maths, reading comprehension, and teaches life skills such as problem-solving, budgeting and nutrition.

At Goldwyn Plus, this supports students to boost confidence and self-esteem in a safe environment. A student proudly show casing their prepared food or sharing it with others, indeed highlights the Goldwyn Plus ethos.

### **Our aims in Food Technology at Goldwyn are to:**

- Develop confidence and self-esteem via the medium of preparing and cooking a variety of foods
- Promote independence and life skills that can prepare students for independent living or a career
- Identify how students who may not find success in the classroom can enjoy the kinaesthetic aspect of cooking, listening well, follow rules and recipes steps
- Develop an awareness of the dietary requirements of others and how to cater for them
- Allow students to prepare for a future career within the catering industry
- Enhance ICT, literacy and mathematical skills by developing and designing menus
- Promote skills in budgeting, healthy eating and nutrition
- Gain an understanding of the equipment in a kitchen and how to use it safely
- Identify the importance of food hygiene, the meaning of cross contamination and how food poisoning can be prevented
- Understand why it is environmentally important to reduce food waste

Students at Goldwyn Plus really benefit from the skills they obtain in their catering sessions. These enable knowledge to be gained albeit very differently from a classroom setting. This subject permits many cross curricular opportunities to be observed; which is invaluable to support our students in all areas of their development.

**Examinations: AQA Unit Award Certificates:** Entry level, Level 1 and Level 2

## Catering: Long Term Plan

### AQA Unit Awards in Catering – Entry level, Level 1 and Level 2

Term	1	2	3	4	5	6
<b>Year 7/8/9</b>  <b>Entry Level</b>	<p>Demonstrated the ability to identify potential hazards in the kitchen and how to prevent them. The protective clothing worn in the kitchen. Design a poster to show the five stages of preparing to work in a kitchen. Working safely. Cleaning the kitchen and equipment appropriately and safely after use.</p> <p>LE4478 – Safety and hygiene in the kitchen – Entry level</p>	<p>Demonstrated the ability to gather the key information and images to produce a menu. Draw a rough plan of their menu. Use a word processor to create a new document and add their information and images to create the menu. Save the file using a suitable file name and print it. Evaluate your completed menu.</p> <p>112807 – Designing and making a menu using a computer– Entry level</p>	<p>Shown knowledge of the of hand washing and the putting on an apron. Follow recipes alongside verbal guidance to complete simple meal recipes. Independently collect equipment. Use basic food preparation tools with a degree of independence. Use cooker or hob or grill with support. to cook a meal. Clearing away.</p> <p>70054 – Preparing simple meals – Entry level</p>	<p>Demonstrated the ability to remove the dirty equipment from the table and stack it by the sink. Wash the glassware, crockery and cutlery in this order and put these to drain. Dry the equipment and put the equipment away in the appropriate places. Clean the sink area. Leave work area tidy.</p> <p>LE5970 – Clearing a table and washing up – Entry level</p>	<p>Demonstrated the ability to identify the purpose of using a cook's knife. Identify the purpose of using a paring knife. Identify the purpose of using a bread knife. Identify the purpose of using a filleting knife.</p> <p>71886 – Identifying kitchen knives (Unit 2): Working with food – Entry Level</p>	<p>shown knowledge of how germs get into the workplace. Conditions germs need to grow. The people most at risk from food poisoning.</p> <p>99870 – Basic Food Hygiene: Food Poisoning (Unit 3)</p>
<b>Year 10</b>  <b>Level 1</b>	<p>Demonstrated the ability to plan a complete day of meals. Complete a shopping list for the plan. Prepare a meal from the plan. Different cooking methods. Use safe and appropriate methods to clean the cooking area. Identify any remedial and maintenance issues. Applied personal</p>	<p>Demonstrated the ability to plan a menu for a specified number . Prepare a shopping list and purchase chosen ingredients. Prepare an order of work. Use kitchen equipment safely and hygienically. Cook food appropriately. Show flair and imagination.</p>	<p>Demonstrated the ability to identify foods used in vegetarian cooking. Plan a menu for a three-course vegetarian meal. Evaluate and amend plan where appropriate. Prepare and cook vegetarian meals. Shown knowledge of an appropriate diet for vegetarians and vegans.</p>	<p>Demonstrated the ability to potential kitchen hazards. Identify causes of accidents in the kitchen. Identify ways to prevent an accident when using knives. Identify at ways to prevent scalds and burns in the kitchen. Identify ways to prevent other types of accidents. Experienced</p>	<p>Shown knowledge of how the Eatwell Plate provides a framework to plan a healthy balanced diet. The main food groups needed for a balanced healthy diet. Demonstrated the ability to select a recipe for a well-balanced healthy meal. Identify how to reduce the cost of the meal whilst</p>	<p>Demonstrated the ability to use an electric whisk correctly and safely. Use a sharp knife to cut meat into cubes. Use a vegetable peeler to peel vegetable. Make two hot drinks. Use a microwave to cook a frozen or chilled ready meal. 8 use a food processor to make</p>

	<p>hygiene. Shown knowledge of different food groups. Hygiene facts.</p> <p>112966 – Preparing and cooking meals on a budget- Level 1</p>	<p>Show cookery processes. The principles of food hygiene.</p> <p>CE7126 – Planning and preparing a meal – Level 1</p>	<p>Experienced eating a vegetarian meal. Working safely in a kitchen environment.</p> <p>LE7254 – Vegetarian foods and diets– Level 1</p>	<p>taking part in a discussion on safety awareness in the kitchen.</p> <p>79833 – Safety and hygiene awareness in the kitchen – Level 1</p>	<p>maintaining a healthy balanced diet. Taking part in a discussion about how to reduce food costs.</p> <p>112801 – Planning and shopping for a healthy budget meal – Level 1</p>	<p>coleslaw. Shown knowledge of good health and safety practice when using kitchen equipment. kitchen.</p> <p>105672 – Using kitchen equipment correctly and safely– Level 1</p>
<p><b>Year 11</b></p> <p><b>Level 2</b></p>	<p>Demonstrated the ability to identify healthy recipes and unhealthy recipes. Design three healthy recipes. Produce one healthy meal. Design three healthy meals for a small child. Produce one healthy meal for a small child. Experienced creating unique healthy meals.</p> <p>11168 – Creating healthy menus – Level 2</p>	<p>Acquired an understanding of the framework of the Global Goals for Sustainable Development. Shown knowledge of how the Global Goals contribute to reducing food waste. Demonstrated the ability to explain the difference between food loss and food waste. Interpret, compare and contrast statistics about loss and waste of food in given regions of the world. Plan, prepare and evaluate meals using kitchen cupboard and leftover ingredients. Shown knowledge of ways in which food waste can be reduced in the home.</p> <p>110558 – Kitchen Cupboard Challenge: Reducing food waste – Level 2</p>	<p>Demonstrated the ability to create a mood board illustrating afternoon teas. Conduct a questionnaire with at least five customer's preferences on afternoon tea. Cook four dishes to trial. Cost the ingredients for all four dishes. Create labels to analyse the nutritional content for all four dishes. Make a shopping list of the ingredients required for making the four dishes. Follow personal and general hygiene and safety rules in the kitchen. Follow the order of work to cook four dishes. Evaluate the task on afternoon tea. Use photographs to show the different stages involved in making the dishes.</p> <p>106981 – Planning, preparing and making an afternoon tea – Level 2</p>			