

## Home Study & Independent Learning Parental Support Information

<b>Course information</b>			
<b>Year: 9 Subject: Hospitality &amp; Catering</b>			
<b>Subject</b>	Hospitality & Catering	<b>Subject leader contact information</b>	Mr J Poote jpoote@cottesloe.bucks.sch.uk
<b>Subject Content:-</b> Students in year 9 are in a 'transition' into GCSE. The focus for this year is to give students a solid understanding of Hospitality and Catering and the other industries that feed into the business. Farming, production of food, Culture and religious festivals. Our emphasis will be on developing students' practical skills and linking that to the quality and expectations of the industry.			
<b>Additional Equipment Needed</b> <ul style="list-style-type: none"><li>● A device that can access the internet and be able to research, create and edit documents and presentations.</li><li>● Measuring spoons and electronic scales.</li></ul>			
<b>Assessment Details:</b>			
Students will have regular assessments throughout each unit to help us and students reflect on knowledge and skill and to identify areas of improvement.			
<b><u>To be successful students will need to be able to:</u></b> <ul style="list-style-type: none"><li>● <i>Create a folder of different recipes and examples of the dishes they have created</i></li><li>● <i>Demonstrate the ability to be able to work independently.</i></li><li>● <i>Know how to show creative thinking skills.</i> <i>demonstrate an understanding of the quality and standard of food and service demanded by the Catering and Hospitality industry.</i></li><li>● <i>Demonstrate knowledge with selecting appropriate tools, materials, ingredients and processes</i></li><li>● <i>Know how to apply principles of nutrition and healthy living/eating habits</i></li><li>● <i>Demonstrate skills in food preparation and cooking techniques</i></li><li>● <i>Consider the user/consumer when designing/creating products</i></li><li>● <i>Be able to evaluate their own work and the work of others in a local or nation/international context</i></li><li>● <i>Use knowledge and skill from a range of other subjects eg Maths, Science, ICT and Art</i></li><li>● <i>Be able to plan out processes prior to applying practical skills</i></li><li>● <i>Demonstrate independence and resilience when carrying out practical activities</i></li><li>● <i>Prepare, serve and store food hygienically in line with government legislation.</i></li></ul>			
<b>What can I do to support my child at home?</b>			
<ul style="list-style-type: none"><li>● <i>Encourage students to make and eat healthy meals at home giving constructive feedback linked to the Hospitality and catering industry.</i></li><li>● <i>Try new and different foods, cooking methods and processes.</i></li><li>● <i>Watch cooking programmes on TV that demonstrate the best and worst of the industry</i></li><li>● <i>Provide access to the internet and a device to help with homework on Google Classroom</i></li></ul>			
<b>Recommended resources for the course:</b>			

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**Websites:**

<https://www.foodafactoflife.org.uk/11-14-years>

<https://www.bbc.co.uk/bitesize/subjects/z94dxnb>

**Teaching Staff Contact Details**

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**Additional Information:**