

| Catering at a Glance | |
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| Head of Department | Miss J Baines |
| Lessons per fortnight | 5 |
| Homework per fortnight | 120 mins |

Year 10 Catering

1. Course & Subject Information

Catering is interesting, creative, and exciting, the emphasis is placed on learning-by-doing. The focus is on the production of food, considering nutritional, social, economic and cultural requirements of consumers and the industry.

In Year 10 students complete a Commodity Task. This contributes 20% of the GCSE grade. Students study a commodity in depth completing a written portfolio of research, costing and evaluation supported by the preparation of four dishes demonstrating the use of the commodity and high-level practical skill and presentation skills. Currently students research and prepare Afternoon Tea.

2. Course/Subject Structure

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| Term 1 | <ul style="list-style-type: none"> • Food hygiene and safety – Food regulations – Health and safety • Basic nutrition • Sauce making – gelatinisation <p>Practical work :</p> <ul style="list-style-type: none"> • Vegetable soup • Lasagne • Chicken casserole • Short crust pastry – mini quiches • Bakewell tart – baking blind • Pate Sucre – French tarts • Cheesecake – use of gelatine • Chocolate log – whisking method <p>Jalousie/Sausage plait – glazing methods</p> |
| Term 2 | <ul style="list-style-type: none"> • Decoration, garnish and presentation • Portion control and costing • Writing a time plan • Culinary terms • Menu Planning – basic menu plans, types of menu • Methods of cake making • Planning of Task 1 – Afternoon Tea <p>Practical work :</p> <ul style="list-style-type: none"> • Gateaux – creaming method • Cookies and shortbread • Scones |

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| | <ul style="list-style-type: none"> • Choux pastry – chocolate eclairs • Victoria sandwich • Yeast dough – plain and rich • Vol au vents |
| Term 3 | <ul style="list-style-type: none"> • Practical Task - 3 hour practical session • Preparation for Task 1 – planning, time plan, costing, evaluation • Staple foods – making pasta, making noodles, taste testing, rice towers • Multi-cultural influences – including practical work |

3. Recommended texts or websites to support home learning

WJEC Hospitality and Catering for GCSE, Second Edition ISBN: 978-0340986820

WJEC GCSE Hospitality & Catering: My Revision Notes (Revision Guide) ISBN: 978-1444153897

GCSE Catering WJEC Study & Exam Practice ISBN: 978-1847629883

British Nutrition Foundation has a wide range of information and resources.

4. Specialist Equipment/Materials Required if applicable

Students should come to every lesson with the basic equipment of a pen, pencil and ruler together with their personal folder and revision guide. Students are given a list of ingredients in advance for their practical lesson. Provision can be made for school to assist with this if necessary – prior notice is required. Students must arrange this with their class teacher.