

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

Year 11 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 11 students complete a Catering Task. This contributes 40% of the GCSE grade. Students are set a catering context and they plan a two course meal to meet the needs of the situation. The dishes must demonstrate high skill levels and represent a well-planned and well balanced menu. The practical task will be supported by a portfolio charting the development of the menu through all research, planning and evaluation stages.

2. Course/Subject Structure

Term 1	<ul style="list-style-type: none"> • Hot and cold main course dishes and desserts – student choices • Adapting recipes – focus on healthy eating • Preparation of meals for specific groups – elderly, vegetarians, vegans etc. • Nutrition and menu planning for specific groups • Convenience products and food additives – analysis of products • Specialist equipment for food preparation and food service • Modern food systems – cook chill, cook freeze, sous vide • Environmental considerations – conservation of energy • Food allergies and intolerances
Term 2	<ul style="list-style-type: none"> • Advanced dishes using meat, fish and poultry • Free choice cookery in preparation for final task • Preparation for Task 2 – Planning, time plan, evaluation, nutritional analysis • Costing and profit margins • Practical Task 2 – 3 hour practical session • Kitchen design and equipment • Record keeping and communication – use of ICT for booking system • Choux pastry – Chocolate Eclairs • Victoria sandwich • Yeast dough – plain and rich
Term 3	<ul style="list-style-type: none"> • The Catering Industry – careers and training available

	<ul style="list-style-type: none">• Contract catering• Current legislation Revision and exam preparation
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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.

5. Exam Information

For more information, click on 'Examinations' in the 'Curriculum' menu on our website.