

### Curriculum Intent Statements

<b>Faculty</b>	Vocational
<b>Subject</b>	Hospitality and Catering
<p>Hospitality and Catering is a popular subject at The Wells Academy. Our KS2 intake of students typically arrive with limited knowledge, skills, or understanding about the subject but are enthused by the creative and practical nature of the course. Students study <i>The Eatwell Guide</i> and learn about importance of a healthy and a balanced diet, principles of nutrition, micro and macro nutrients, source and seasonality of ingredients, Hospitality and Catering industry, and how to cook a repertoire of dishes.</p> <p>We recognise and believe that cooking is a fundamental life skill; enabling students to feed themselves and others affordably and well, now and in later life. We facilitate practical cooking lessons to instil a love of cooking and for students to demonstrate competence in cooking techniques required as part of KS4 Unit 2: Hospitality and Catering in Action. Through cooking, students develop knowledge about safety in food preparation area and the importance of hygiene. They demonstrate understanding of cultural trends, technological processes, and the role of manufacturing in society. They explore sustainability issues and the man-made world through discussions of how we live and work within it. The subject strengthens our school's priorities around developing students' reading habits, cultural capital, numeracy, oracy, and literacy skills.</p> <p>As part of our CEIAG drive, we facilitate opportunities for students to learn about a range of hospitality and catering businesses that provide food, beverages, and/or accommodation services. This includes hotels, pubs, restaurants, bars, airlines, tourist attractions, hospitals, and sports venues. Students can also explore businesses where hospitality and catering is not their primary service but a key feature of their setup. As part of their Personal Development, the subject enables students to challenge stereotypes around employment suitability within the industry.</p> <p>With Hospitality and Catering being Britain's fourth largest industry accounting for around 10% of the total workforce [source: <i>British Hospitality Association</i>]; students develop a range of employability and interpersonal skills that are transferable to everyday life. The subject equips students to:</p> <ul style="list-style-type: none"> <li>• become independent learners</li> <li>• apply problem solving skills</li> <li>• carry out research for project-based learning</li> <li>• consider target market and their needs</li> <li>• recognise the importance of practical skills</li> <li>• design, make, and present high-quality products</li> <li>• demonstrate ability to work alongside other professionals</li> <li>• model leadership</li> <li>• develop decision making skills</li> <li>• analyse and evaluate data</li> </ul> <p>Students aspire to pursue further studies, training, apprenticeships, and career paths within the Hospitality and Catering field. We have a strong network with local Hospitality and Catering businesses; embedding careers learning opportunities to help students make informed future life choices.</p> <p>This subject is currently offered at KS4 in 2021-2022 but it is our intention to roll it out at KS3 in 2022-2023.</p>	

Curriculum Time / Week	Year 7	Year 8	Year 9	Year 10	Year 11
					3
<b>KS4 Qualifications</b>	WJEC Vocational Award in Hospitality and Catering Level 1/2				
<b>Useful Learning Resources</b>	<a href="https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_overview">https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_overview</a>  GCSE Hospitality (CCEA) - BBC Bitesize  WJEC Vocational Award Hospitality and Catering Level 1/2: Study and Revision Guide by Anita Tull				
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