

## Hospitality and Catering Curriculum at Brownhills Ormiston Academy

### The department's vision

As an academy we embed the Academy's and the wider OAT Academy's trust curriculum purpose.

Hospitality and catering is a dynamic, vibrant and innovative sector delivering vital jobs, growth and investment in the heart of our local communities - important culturally, socially and economically. Staff are passionate and driven to fuel students' aspirations and exploration of the sector. We strive to lead by example and encourage students to demonstrate high expectations of themselves in terms of attitudes to learning and conduct, particularly in a kitchen environment. This is in line with Brownhill's values and gives students an insight into expectations of the workplace beyond the school environment.

We aim to immerse students with a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Through a combination of practical and theory lessons, students will develop the skills the industry demands so that they can access further learning and work opportunities.

- Students will be given opportunities to develop **confidence with kitchen**. From basic hand tools to managing multiple cooking methods at one time, they will gain understanding of how to operate and carry out skills and techniques with accuracy and confidence.
- Students will become familiar with working at a quick pace and to a deadline so will be encouraged to develop **good time management**. Practical elements increase with complexity, skill and independence so as students progress, they will be able to demonstrate skills and techniques with greater **efficiency**. Students will become aware of how to create logically ordered time plans which focus on efficiency and cooking of multiple elements.
- Students will be given the opportunity to develop and refine **communication and team work** through their management of the kitchen and working to deadlines. This will involve group tasks, taking responsibility of different sections and tasks in the kitchen and leading others to achieve a deadline or set outcome.
- Through a range of activities students are able to develop high levels of **literacy skills**. Tasks include proposal of menus, research on a given brief/context, writing HACCP documents and suggesting how to meet customer needs for a range of scenario based tasks.

Students can progress to a wide range of higher education courses and to employment in the hospitality and catering sector.

### Course structure/assessment

The course delivered is WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)