

# Landmarks Curriculum Sequencing - Hospitality & Catering



## Intent – What is Landmarks aiming to achieve through its hospitality & catering curriculum?

- To develop learners understanding of the hospitality and catering trade
- To develop learners curiosity for hospitality and catering, with the aim of developing a desire to work in the trade in either hospitality, catering or both
- To acquire and develop practical skills in hospitality and catering

## Implementation – How is the Landmarks' hospitality & catering curriculum delivered?

### Curriculum Delivery

- Learners have full access to the appropriate Hospitality and Catering Award which is differentiated to meet learners' learning needs and styles
- The curriculum is designed to be challenging, appropriate to each learner's stage of development
- The curriculum offers opportunities to learn in real context, to ensure learners make significant personal development, including:
  - Working at The Archer, public house
  - Supporting the Landmarks Bistro, Littlemoor House
  - Accessing work experience or Supported Internship opportunities
- The Hospitality and Catering curriculum is designed to build and expand on previous skills and subject knowledge, over a 2 year period. It also plans for opportunities for repetition to embed knowledge, increasing the chance of information recall and to integrate new knowledge into larger ideas
- We offer a wide range of qualifications in Hospitality and Catering, or Skills for Working Life, which are selected to appropriately challenge, based on each learner's stage of development.

### Teaching and Learning

- Our learners are taught by subject and sector specialists
- Our hospitality and catering subject leader is well-qualified, possessing a significant industry experience and qualified teacher and training status, as well as Training Assessment and Quality Assurance (TAQA)



- Learners will receive high levels of support and guidance, to the point where independent work skills emerge and they are able to demonstrate consistent skill development and mastery via Recognising and Recording Progress, Achievement and Destinations (RARPAD) evidence.

## Assessment

- Learners complete qualification portfolio's, where they showcase their best work and progress over time in Hospitality and Catering
- Our RARPAD approach records achievements that are not linked to qualifications, yet are meaningful in terms of personal and social development
- Tutors and trainers use a range of formative and summative assessment procedures to assess progress and attainment.

## Impact – What difference is the hospitality & catering curriculum making for learners?

- The vast majority of learners meet or exceed their expected progress in Hospitality and Catering
- The vast majority of learners meet or exceed their expected outcomes in Hospitality and Catering (external qualifications).
- The vast majority of learners leave Landmarks with at least one formally recognised qualification. Many learners progress onto supported employment training and develop an interest in the sector
- Learners are well-prepared for the next stage of their education
- Analysis of Hospitality and Catering outcomes and learner progress indicates that there is little statistical significance between key groups. Where any small differences are identified strategies are implemented swiftly
- Functional skills and life-skills are embedded in the hospitality and catering curriculum and are personalised for each learner. These interventions, supported by the SaLT team, improve learners' ability to make the step to supported employment training and or further study, and improves their understanding of the world of work.

Curriculum Manager Review		Senior Management Review	
Curriculum Manager	Katie Simpson	Senior Manager	Jayne Price
Role	Assessment and Progress Manager	Role	Vice Principal: Curriculum and Quality
Signature		Signature	
Date	17/06/20	Date	19/06/20

	<b>Term 1</b>	<b>Curriculum Events</b>	<b>Term 2</b>	<b>Curriculum Events</b>	<b>Term 3</b>	<b>Curriculum Events</b>
<b>Knowledge</b>	<ul style="list-style-type: none"> <li>• Intro to Hosp &amp; Catering Industry</li> <li>• Health and Safety in the H&amp;C industry</li> <li>• Communication at work</li> <li>• Working relationships</li> <li>• Food Hygiene</li> <li>• Housekeeping</li> </ul>	<ul style="list-style-type: none"> <li>• Christmas</li> <li>• Disability Disco</li> <li>• Special Menu Items</li> </ul>	<ul style="list-style-type: none"> <li>• Table service</li> <li>• Counter service</li> <li>• Kitchen and bar preparation</li> <li>• Food preparation and cooking</li> <li>• Cooking methods</li> </ul>	<ul style="list-style-type: none"> <li>• Valentine's day</li> <li>• Mother's day</li> <li>• Disability Disco</li> <li>• Burns Night</li> </ul>	<ul style="list-style-type: none"> <li>• Preparation and cooking of hot and cold dishes</li> <li>• Customer care</li> <li>• Food and drink service</li> <li>• Baking and dough products</li> </ul>	<ul style="list-style-type: none"> <li>• Employer Awards</li> <li>• Disability Disco</li> <li>• McMillan Coffee Morning</li> </ul>

	<b>Term 1</b>	<b>Term 2</b>	<b>Term 3</b>
<b>Subject Skills</b>	<ul style="list-style-type: none"> <li>• Explore H&amp;C outlets</li> <li>• Investigate job roles</li> <li>• Understand hygiene requirements</li> <li>• Communicate with people effectively</li> <li>• Report problems or customer requests</li> <li>• Understand roles and functions within a bar and restaurant</li> </ul>	<ul style="list-style-type: none"> <li>• Adopt hygienic practices</li> <li>• Work as part of team</li> <li>• Assist in cleaning public areas</li> <li>• Replenish supplies for a bar and kitchen stores</li> <li>• Cellar management</li> <li>• Event planning</li> </ul>	<ul style="list-style-type: none"> <li>• Assist laying tables</li> <li>• Assist serving food and drink</li> <li>• Assist in dealing with orders</li> <li>• Assist in clearing and cleaning kitchen, dining areas and bar</li> </ul>

### Mathematic Skills

<b>Levels 1 &amp; 2</b>	<ul style="list-style-type: none"> <li>• Read, write and compare costs and charges for stock purchased</li> <li>• Estimate the gross profit for each product purchased</li> </ul>	<ul style="list-style-type: none"> <li>• Analyse customer satisfaction results and determine % of satisfaction</li> <li>• Confirm the gross profit for each product purchased</li> </ul>	<ul style="list-style-type: none"> <li>• Calculate the cost of each menu item and determine gross profit</li> <li>• Search for savings to the drink and food bills</li> </ul>
<b>Entry Level 3</b>	<ul style="list-style-type: none"> <li>• Mix cleaning products accurately</li> <li>• Compare financial details of different roles</li> <li>• Sequence cleaning activities</li> <li>• Develop check list to ensure kitchen and bar are following Food Hygiene standards</li> <li>• Create a daily, weekly, monthly cleaning regime for bar, restaurant and kitchen</li> </ul>	<ul style="list-style-type: none"> <li>• Calculate charge and change for customers with minimal support</li> <li>• Follow recipes with minimal support</li> <li>• With support, make a simple meal and plan out the plate</li> <li>• Compile customer satisfaction results</li> </ul>	<ul style="list-style-type: none"> <li>• Develop table plans and sittings with support</li> <li>• Estimate how much income the restaurant will take, rounding income down to nearest £</li> <li>• Organise and represent data to show how successful each sitting has been with support</li> </ul>
<b>Entry Level 2</b>	<ul style="list-style-type: none"> <li>• Demonstrate understanding of numerical information from lists</li> <li>• Write financial details accurately when researching different roles in industry</li> <li>• Estimate food requirements for Christmas bookings</li> <li>• Recognise coins and notes</li> </ul>	<ul style="list-style-type: none"> <li>• Undertake recording of temperature and other Better Business recordings and compare results</li> <li>• Use measures to produce or prepare food or items for service</li> <li>• With support, calculate charge and change for customers</li> <li>• With support, measure out ingredients for recipes</li> </ul>	<ul style="list-style-type: none"> <li>• Sort and classify items for stock take</li> <li>• Sort and classify items by due date</li> <li>• Use money when working on the till/ serving customers</li> <li>• Organising table settings</li> </ul>
<b>Entry Level 1</b>	<ul style="list-style-type: none"> <li>• Understand different weights and measures</li> <li>• Use timer when baking</li> <li>• Read numerical information from lists</li> <li>• Sort objects</li> </ul>	<ul style="list-style-type: none"> <li>• Read, write, order and compare measurements in recipes</li> <li>• 'Day dot' food items</li> <li>• Follow verbal written instructions / recipes</li> </ul>	<ul style="list-style-type: none"> <li>• Count stock in the bar</li> <li>• Count stock in the kitchen</li> <li>• With support use money at till</li> </ul>

<b>Pre-entry</b>	<ul style="list-style-type: none"> <li>Counting</li> <li>Telling the time</li> <li>Recognising money</li> </ul>	<ul style="list-style-type: none"> <li>Measuring using cups and spoons</li> <li>Identifying important times of the day</li> </ul>	<ul style="list-style-type: none"> <li>Counting</li> <li>Checking condiments are full</li> <li>Setting tables</li> </ul>
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### English Skills

<b>Level 2</b>	<ul style="list-style-type: none"> <li>Follow narratives and lines of argument</li> <li>Communicate information, opinions and ideas, providing further detail and development if required</li> </ul>	<ul style="list-style-type: none"> <li>Identify implicit and inferred meanings in recipes that use flamboyant language</li> <li>Use a range of reference material to help develop your ideas</li> </ul>	
<b>Level 1</b>	<ul style="list-style-type: none"> <li>Respond effectively to questions about the Hospitality and Catering industry</li> <li>Express your view about the information you research</li> <li>Compare information, ideas and opinions in different text</li> </ul>	<ul style="list-style-type: none"> <li>Use appropriate phrases, registers and adapt contributions to take account of audience and purpose</li> <li>Use reference materials and see how other places do the work you are being asked to do</li> </ul>	<ul style="list-style-type: none"> <li>Read and understand cookery terminology for more complex recipes</li> <li>Use punctuation and correct grammar when writing up your days activities and achievements</li> <li>Improve recipes by writing down your changes accurately</li> </ul>
<b>Entry Level 3</b>	<ul style="list-style-type: none"> <li>Identify and extract information and detail from straightforward explanations as you research the sector</li> <li>Make requests and ask concise questions appropriately about different aspects of Hospitality and Catering</li> <li>Follow and understand the main points of a discussion</li> </ul>	<ul style="list-style-type: none"> <li>Identify different purposes of straightforward text</li> <li>Communicate information, ideas and opinions clearly and in a logical sequence</li> </ul>	<ul style="list-style-type: none"> <li>Use appropriate language for purpose and audience</li> <li>Write updates of The Archer for its website and external information</li> <li>Listen to and respond appropriately to other points of view</li> </ul>

<b>Entry Level 2</b>	<ul style="list-style-type: none"> <li>Identify and extract information and detail from short explanations as you research the sector</li> <li>Make requests and ask clear questions appropriately about different aspect of Hospitality and Catering</li> <li>Understand and recall key points from information you read with support</li> <li>When writing, make sure you spell every word correctly</li> </ul>	<ul style="list-style-type: none"> <li>Communicate information using words and vocational terms appropriate to audience and purpose</li> <li>Make requests and ask clear questions appropriately about different aspect of Hospitality and Catering</li> <li>Understand and recall key points from information you read with support</li> <li>When writing, make sure you spell every word correctly and use basic punctuation</li> </ul>	
<b>Entry Level 1</b>	<ul style="list-style-type: none"> <li>Make requests and ask straight forward questions</li> <li>Respond to questions about specific information</li> <li>Read simple sentences in recipes and instruction manuals</li> <li>Complete daily diary and reflect with support on what you have done and learned</li> </ul>	<ul style="list-style-type: none"> <li>Make requests and ask straight forward questions</li> <li>Respond to questions about vocational information</li> <li>Read and follow simple sentences in recipes and instruction manuals with support</li> <li>Complete daily diary and reflect with support on what you have done and learned</li> </ul>	<ul style="list-style-type: none"> <li>Follow one or two step verbal instructions</li> <li>Participate in discussion about your performance with staff and peers</li> </ul>
<b>Pre-Entry</b>	<ul style="list-style-type: none"> <li>Communicating support requirements</li> <li>Reading simple text</li> <li>Asking closed questions</li> </ul>	<ul style="list-style-type: none"> <li>Follow verbal one step instructions</li> <li>Read simple recipe and demonstrate you understand the instruction</li> </ul>	
<b>ICT Skills</b>	<ul style="list-style-type: none"> <li>Navigating the web</li> <li>Using a PC/table to retrieve information and data</li> <li>Using MS Office to record and present information</li> </ul>	<ul style="list-style-type: none"> <li>Following video instructions</li> <li>Recording achievements</li> <li>Reflective diaries</li> <li>Using MS Office to record and present information</li> </ul>	<ul style="list-style-type: none"> <li>Presenting information to a high standard using numerous software</li> <li>Using MS Office to record and present information</li> </ul>

<b>PSD</b>	<ul style="list-style-type: none"> <li>• Effective communication</li> <li>• Active listening</li> <li>• Relationship development</li> </ul>	<ul style="list-style-type: none"> <li>• Respect</li> <li>• Appreciation</li> <li>• Concentration</li> <li>• Perseverance</li> </ul>	<ul style="list-style-type: none"> <li>• Conflict resolution when developing new ways of doing things</li> </ul>
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