

# Curriculum Intent, Implementation, Impact

## Subject: PAIL Life – Home Cooking

Intent (Curriculum design, coverage and appropriateness)	Implementation (Curriculum delivery, teaching and assessment)	Impact (Attainment and progress, destinations)
<p>As part of the PAIL Creative curriculum, our aim is to provide opportunities for pupils to learn to cook and apply the principles of health and nutrition. The course is based on the proposition that being able to cook is an essential life skill which empowers people to make changes that have benefits to long term wellbeing of self and family.</p> <p>Within Home Cooking lessons we are encouraging learners to develop the knowledge, understanding and confidence to cook meals at home. Pupils are gaining a good understanding of how to economise when planning a meal and develop the ability to transfer skills learned to different recipes. In this way the pupils will inspire others by transferring that knowledge, whilst at the same time gaining the confidence to cook. The course will also develop pupil awareness of global issues such as food safety and insecurity and look at changing food habits and choices.</p> <p>The curriculum is designed to incorporate the aims of the National Curriculum for Design and Technology: Cooking and Nutrition.</p>	<p>This course links to the PAIL Art and World Studies curriculum in the discovery of individual and world cultures by making and sharing recipes from around the world. Healthy eating, diet and nutrition are covered in ICT. Pupils use ICT to write about aspects of the course in reports and in menu ideas. This involves English skills and the use of ICT. Group discussions also take place in the lessons which link to the speaking and listening aspects of English Language. Maths is used in Home Cooking/Hospitality for weighing and measuring.</p> <p>Learners will work in partnership with their peers in the practical lessons and peer feedback allows for them to develop their confidence within the kitchen environment. The learners will also complete fortnightly cooking evaluation sheets in order to reflect upon their learning and consider ways to improve their dishes. Students will have a greater understanding of ICT skills.</p> <p>Learners are assessed against the unit objectives they are working towards each term.</p>	<p>On completion of the Home Cooking course, the impact of the knowledge and understanding enables learners to cook a variety of healthy and nutritious dishes. Learners will be competent in a range of cooking techniques.</p> <p>Home Cooking is the practical science of chemistry, preservation and processing of food, therefore, it allows for creativity, innovation and problem solving allowing learners to make informed choices about food, diet and budgets.</p> <p>Pupils are constantly working towards objectives which will enable them to gain a BTEC qualification.</p>

# PAIL Life – Home Cooking Teaching Overview

<b>Autumn Term</b> <b>PAIL The Self/Identity and Relationships</b>	<b>Spring Term</b> <b>PAIL Communication</b>	<b>Summer Term</b> <b>PAIL Our World</b>
Focus on developing food safety and hygiene skills both in theory and practice. Developing understanding of food-related causes of ill health and common types of food poisoning. Students will learn to describe the functions of nutrients and compare the nutritional needs of specific groups.	Focus on developing an understanding of the environment in which hospitality and catering providers operate. Students to propose a hospitality and catering provision to meet specific requirements.	Identify the ways in which hospitality and catering provision meets health and safety requirements. To focus on consolidation of skills and further develop practical skills, To identify ways to pass on information about home cooking, apply presentation skills when serving a meal and learn how to explain ways to economise when cooking meals at home from scratch has been passed on to others. Recipe exchange: sharing favourite recipes from own culture and cooking dishes for the school Culture Day.

# Subject: PAIL Life – Hospitality

Intent (Curriculum design, coverage and appropriateness)	Implementation (Curriculum delivery, teaching and assessment)	Impact (Attainment and progress, destinations)
<p>As a PAIL subject, our aim is to provide opportunities for pupils to develop the essential skills necessary for a career in the hospitality industry or further study.</p> <p>Within Hospitality lessons we aim to inspire and enthuse learners to consider a career in the Hospitality sector which is a worldwide sector. Pupils are exploring and understanding the skills required for proficiency in planning, preparing, cooking and finishing a range of food types. They are investigating different aspects of the hospitality industry, its component parts, the different products and services offered, and the essential processes involved in operating a hospitality business. Our pupils are discovering the importance of team working and customer service for working in a variety of roles within the hospitality industry. The course provides opportunities to look at other important aspects necessary to work successfully in the industry, such as personal appearance and personal attributes. Students are discovering various aspects of health and safety and food safety law in relation to those working in the hospitality industry, as well as food safety and health and safety training mapped against industry requirements</p> <p>Our students are developing key knowledge applicable across the hospitality industry that is vital for progression. This course will benefit learners by contributing to their future employability in the industry.</p> <p>The curriculum is designed to incorporate the aims of the National Curriculum for Design and Technology: Hospitality and Catering.</p>	<p>Learning is embedded through the development of knowledge and skills over time.</p> <p>On the Hospitality course, learners will gain an understanding in the following components:</p> <ul style="list-style-type: none"> <li>- Learn about the structure of the hospitality industry; job roles, working conditions, safety legislation and food safety.</li> <li>- Planning, preparing, cooking and serving a variety of nutritional dishes in a hygienic manner.</li> <li>- Develop organisation, time management, planning, communication and problem solving skills.</li> </ul> <p>This course links to the Workskills curriculum in the discovery of individual and world cultures by making and sharing recipes from around the world. Pupils use ICT to write about aspects of the course in reports and assignments. This involves English skills and use of ICT. Group discussions also take place in the lessons which link to the speaking and listening aspects of English Language. Pupils study hospitality because it is the 4th largest industry in this country and accounts for around 10% of the country's total workforce and it can lead to many different careers.</p> <p>Learners are assessed against the unit objectives they are working towards each term.</p>	<p>By the end of the Hospitality course, pupils will be able to cook a range of familiar hot and cold dishes, demonstrating cooking skills including planning a recipe, food preparation, temperature control, food presentation and evaluation. They will have an understanding of food safety, food preparation and nutrition whilst also showing a fuller understanding of the role of ingredients, food from other cultures and food standard.</p> <p>Pupils are constantly working towards objectives which will enable them to gain a BTEC qualification.</p>

## PAIL Life – Hospitality Teaching Overview

Autumn Term PAIL The Self/Identity and Relationships	Spring Term PAIL Communication	Summer Term PAIL Our World
Focus on working skills in hospitality and planning a two-course meal.	Focus on food safety and hygiene in the hospitality industry.	Practice making a two-course meal incorporating ingredients, timings, equipment and methods.