

Technology at Lord Lawson of Beamish Academy

What are the aims of the technology department?

We believe that Technology equips students with skills that are needed throughout life. Through the teaching of theory and practical skills in food, textiles and design, Technology prepares students for life beyond education. Our mission is to ensure that all students leave this school with the necessary practical skills needed to live independently.

Our aim is to inspire students to become engineers, architects, chefs, fashion designers or health care workers and our curriculum pathways are designed to enable students to progress and thrive in a practical subject with confidence, equipping them with the knowledge and skills to succeed beyond school and in the workplace.

What will my child study in years 10 and 11?

Students study two units across key stage 4. Unit 1 is an exam unit that assess students understanding of the different elements of the hospitality and catering industry. Unit 2 is a coursework unit that culminates in students preparing, cooking and evaluating a three-course meal. Please click on the links below to see the focus of the unit, a detailed overview of the knowledge and skills your child will develop in each area and the key vocabulary learned in each unit.

Year 10

Year 11

Year 10 Hospitality and Catering

	Unit 1	Unit 2
Topic/Theme/	The Hospitality and Catering Industry (EXAM)	Hospitality and Catering in Action (COURSEWORK)
Genre	<p>Students gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Students will develop knowledge of the following areas that will be developed in year 11:</p> <ul style="list-style-type: none"> • Hospitality and catering providers • Working in the hospitality and catering industry • Working conditions in the hospitality and catering industry • Contributing factors to the success of hospitality and catering provision • The operation of the front and back of house • Customer requirements in hospitality and catering • Hospitality and catering provision to meet specific requirements • Health and safety in hospitality and catering provision • Food Safety • Food related causes of ill health • Symptoms and signs of food-induced ill health • Preventative control measures of food-induced ill health • The Environmental Health Officer (EHO) 	<p>Students develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively. These include:</p> <ul style="list-style-type: none"> • Understanding macro and micronutrients. • Exploring the advantages and disadvantages of different pastries • The cooking methods for different sauces. • Different preparation methods for different ingredients. <p>Students will make a range of different foods including:</p> <ul style="list-style-type: none"> • Coleslaw with mayonnaise • Chicken Parmesan • Fish cakes with Parsley sauce • Cottage pie • Roulade • Profiteroles • Pear and Ginger cake • Cottage Pie

Key vocabulary	<p>Commercial and non-commercial</p> <p>Cross contamination</p> <p>Intolerances</p> <p>Pathogens</p> <p>Allergies</p> <p>Demographics</p> <p>Sustainability</p> <p>Seasonality</p>	<p>Micro and Macro Nutrients</p> <p>Chiffonade</p> <p>Julienne</p> <p>Folding</p> <p>Measuring</p> <p>Beating</p> <p>Sieving</p> <p>blending</p>

Year 11 Hospitality and Catering

	Unit 1	Unit 2
Topic/Theme/Genre	<p>The Hospitality and Catering Industry (EXAM)</p> <p>Students gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Students will develop the knowledge from year 10 of the following areas:</p> <ul style="list-style-type: none"> • Hospitality and catering providers • Working in the hospitality and catering industry • Working conditions in the hospitality and catering industry 	<p>Hospitality and Catering in Action (COURSEWORK)</p> <p>Students develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively. These include:</p> <p>Preparation methods for different ingredients.</p>

	<ul style="list-style-type: none"> ● Contributing factors to the success of hospitality and catering provision ● The operation of the front and back of house ● Customer requirements in hospitality and catering ● Hospitality and catering provision to meet specific requirements ● Health and safety in hospitality and catering provision ● Food Safety ● Food related causes of ill health ● Symptoms and signs of food-induced ill health ● Preventative control measures of food-induced ill health ● The Environmental Health Officer (EHO) 	<p>Different cooking methods, and their impact on ingredients.</p> <p>How to present their dishes using creativity, garnish and decoration.</p> <p>Understanding macro and micronutrients.</p> <p>Planning different menus and how to adapt them for different dietary requirements.</p> <p>How to review and evaluate cooked dishes and cooking performance.</p> <p>Students will make a range of different foods including:</p> <ul style="list-style-type: none"> ● Lemon meringue pie ● Chicken curry and naan bread ● Fresh pasta and Bolognese sauce
<p>Key vocabulary</p>	<p>Establishment</p> <p>Kitchen brigade</p> <p>Commercial</p> <p>Residential</p> <p>Accommodation</p> <p>Allergen</p>	<p>Marinating</p> <p>Braising</p> <p>Basting</p> <p>De glazing</p> <p>Roasting</p> <p>Caramelising</p>

	Legislation	Dovetailing
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