



The William Henry Smith School & Sixth Form

Hospitality Policy

Policy Details

Status:	In-house
Frequency of review:	Annually
Lead member of staff:	Karl Adamski
Last reviewed:	Spring 2024
Next Review Date:	Spring 2025
Policy Number:	SES17

1.0 Rationale

A recent study has shown that the young people are spending more money on takeaways, and they know only four recipes at an average. This has made people think about the importance of giving exposure to culinary, in schools itself. In a study published in BBC's food magazine it has been reported that the young generation are spending about 60 pounds per week for their food needs. And this amount rises to 70 pounds per week in the case of adults. The question is this. Could these expenditures be combated by teaching students' culinary art at a younger age?

The importance of teaching cooking in schools.

Essential skill of life

Art of cooking is an essential skill which many teenagers or young boys are capable to carry out. The readymade meals which students resort to are of less nutritional values and high calorie content, fats and sugars. Lack of knowledge and experience in cooking and kitchen matters have made them not interested in cooking. When Food technology is made part of the curriculum, it gives relevant guidance and motivation for students to acquire knowledge and practice the different modalities of cooking. We then hope that more and more youngsters will opt to cooking food for themselves, if they are given training in their formative days.

Healthy lifestyles will be promoted.

Though branded food like Dominos, McDonald, KFC etc are very popular among the youngsters owing to their low prices, no one can deny the fact that they are unhealthy. It is surprising to say that only one slice of such pizza contains 310 calories and just eight such slices will have a whopping calorie value of 2,480 calories. Food technology enables students to have a basic understanding about the importance of calorie value of food we eat regularly and in turn it helps them to maintain better health. Once they understand the importance of vitamins, minerals, etc they will think of preparing food that is rich in minerals and vitamins.

Career opportunities

Catering and hospitality have turned to be a high potential career opportunity and many youngsters with talent and qualification in this field are getting opportunities to improve their life through promising careers in this industry. Some documentaries made in this regard have shown the career potential in this field and many youngsters are now finding this as the most suitable career for them. Giving training in culinary discipline in the initial schooling days will be helpful for finding a rewarding jobs in future when they grow up as adults.

2.0 Intent

The programme of study for Food technology and Hospitality at The William Henry Smith School has been devised to enable students to develop the knowledge, skills and understanding of the food we eat, grow, farm, make and buy. Each topic provides opportunities for each student to develop and build their skills and knowledge necessary for the National Curriculum Food technology targets. The content for each topic, are based on the Cornerstones Curriculum (KS2 and KS3) and the tasks completed to gain an Award in the introduction to Hospitality (Level 3 Entry Award or level 3 Certificate.) All the work is prepared, chosen and presented in a format that the students can relate to. It is important that each student, regardless of background, can relate to the subject and reap the benefits of all it has to offer. The topics in KS2 and KS3 provide each student with the opportunity to develop and build on the skills and knowledge to meet attainment targets of the National Curriculum. Each Task in the City and Guilds Hospitality Award allows the student to gain knowledge from experts in the industry to teach them skills and techniques that would enable them to gain the qualification.

3.0 Implementation

The department encourages students to:

- retain and develop their natural sense of curiosity about food and food preparation.
- begin to build up a body of Hospitality knowledge and understanding which will serve for future enquiry.
- work with our professional staff on site. Our head chef has worked in many different inclusions and offers his expert advice in many lessons.

- equip them with the ability to investigate problems, design and make their own meals and have a good understanding of what Hospitality is.
- develop an awareness of health and safety in Hospitality and beyond.
- build knowledge of Hospitality vocabulary.
- develop and understand of the Hospitality Industry and environment and the role they can play in it.
- develop understanding and respect for the industry.
- build their own ability to work in groups to complete tasks.
- Understand about having a healthy lifestyle
- Enjoy cooking and being healthy!!

4.0 Equal Opportunities/Diversity

All students will be provided with equal opportunities in respect of learning experiences in Hospitality including access to and use of resources/equipment.

5.0 Health and Safety

In addition to school policy on health and safety all students are risk assessed regarding use of practical equipment in the Hospitality room and school kitchen.

6.0 Resources

We have a Hospitality room – fully equipped with all equipment and tools needed to complete all practical work. We also have specially adapted equipment for our students with disabilities. We will also use the school kitchen to complete professional industrial style assessments.

Resources will be renewed and expanded continuously throughout the course of the academic year, subject to constraints of the school budget.

7.0 Impact

Students' progress will be monitored throughout the year.

Feedback to pupils about their own progress in science is achieved through the marking of work:

- effective assessment is carried while a task is being carried out through discussion and questions in groups or on an individual basis
- small group discussions usually in the context of a practical task
- specific assignment tasks for individuals

- When students start the Qualification - Assessment will be carried out using an assessor, and an Internal/external quality assurer. All the documents are in place and gained Quality Approval from City and Guilds in June 2023.

- The past students will get their qualifications May/June 2024.

SID is now used to track students' attainment.

8.0 Recording

Each student will keep a record of their own learning either in a folder or WHSS exercise book, which will be dated and have annotations by the teacher. Within each section there will be an assessment paper/task at the end to show their achievement and progress.

9.0 Reporting

Progress and attainment will be reported in accordance with school policy.

10.0 Home-School Links

Parents/carers will be encouraged to support the teaching of Hospitality throughout the school. Parents/carers will be invited to look at the student's Hospitality work on open days where an opportunity will be given to discuss future plans for the student.

11.0 School-Industry Links

Endeavour will be made to enlist the support of industry and other outside agencies in the teaching of Science. This will especially be apparent in the City and Guild Introduction to Hospitality Level 3 /Certificate Level 1 Award - where a number of work places will be studied and liaised with to deliver the course and for the student to produce the Work Related Report for their coursework. The students will also work alongside a professional chef to complete specific assessed tasks.

12.0 Policy Review

This policy will be reviewed and evaluated in line with the school's development plan.