

# Oasis Academy

## Hospitality & Catering Learning Journey



Be the best version of yourself

University Career or Catering College

Take an apprenticeship.

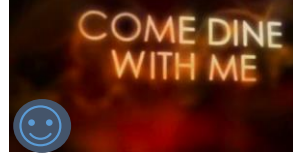
Work in the hospitality & Catering Industry



### YEAR Fin

Understanding careers and employability skills.

Sit your written examination to complete your level 2 course.



Complete the practical exam

Presentation skills



Practise and refine your final 2 dishes.

EMPLOYMENT



Take part in a cooking competition

Revision skills to maximise potential.

Plans beyond school.

Understanding the causes and effects of malnutrition



Practise and refine your cookery techniques

Visit a local Restaurant



### YEAR 11

Decide on your final 4 dishes

Visit a Hilton Group Hotel

Exploring the influence of role models.

Understanding dietary requirements of different people.

Learn about the different roles within the kitchen

Visit a Farmer's Market

Learn how to manage costs and profit margins.

What goes on your menu? Plan 8 dishes

### YEAR 10

Make the Italian classic Lasagne Al Forno

Showcase Event Work as part of a larger team to make a traditional Christmas Dinner

Learn about nutrition to include the 5 food groups

Dieting, lifestyle and balanced diets

Join the after school 'cook like a boss' club

Make an Italian classic - Spaghetti Bolognese

Learn about the Eatwell plate.

### YEAR 9

Learn new knife skills

Learn how to make a variety of cakes using the all-in-one or traditional methods.

Make Royal Navy Curry

Learn about how food is grown, reared or caught and how it gets from farm to fork.



### YEAR 8

Join the after school 'cook like a boss' club

Make a variety of sweet and savoury dishes

Learn how to control a knife when cutting and preparing ingredients

### YEAR 7

Revise the health & hygiene rules in the kitchen

Make food that would be suitable for an Afternoon Tea

Learn how to manage risks when working with high-risk foods like eggs & chicken

Gain your cooking license, develop skills and learn the safety rules in the kitchen.



- Sensible
- Hardworking
- Empathetic
- Polite
- Proud
- Enthusiastic
- Young People