PACA Food Technology, Hospitality & Catering Curriculum Intent

At PACA, our Food Technology, Hospitality & Catering curriculum is designed to equip students with essential life skills, foster creativity, and inspire a lifelong appreciation for food and nutrition.

Empowering Life Skills: We believe that learning to cook is a vital life skill. Our curriculum helps students understand the importance of food in everyday life, health, and wellbeing.

Fostering a Passion for Food: We aim to ignite a genuine enthusiasm for cooking by introducing students to a wide variety of ingredients, cuisines, and culinary techniques.

Practical and Supportive Learning: Through hands-on experiences and structured support, students build confidence in the kitchen. We provide the resources and guidance needed to develop both practical skills and theoretical understanding.

Creativity at the Core: Creativity is central to our approach. Students are encouraged to experiment, problem-solve, and develop their own culinary style as they progress through the curriculum.

Wellbeing through Cooking: Engaging in practical food preparation not only builds competence but also supports mental wellbeing, offering students a sense of achievement and reducing stress.

Key Stage 3

In Key Stage 3, students are introduced to a broad range of kitchen skills and cooking methods. All lessons are kitchen-based, ensuring students gain valuable hands-on experience. This practical focus complements the wider academic curriculum.

Key Stage 4

At Key Stage 4, students follow the **WJEC Level 1/2 Award in Hospitality and Catering**. This course is structured as follows:

60% Coursework: Students respond to an exam board brief with over 12 hours of written and practical work. Testing their ability to plan, prepare, present, and evaluate dishes.

40% Written Exam: The theory component assesses students' knowledge of the industry, including food safety, nutrition, and the operation of hospitality businesses.