

Year 9 Options Choices for Technology and Creative and Performing Arts

Subject	Catering
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What will you study?

This is a practical based course in which you will develop your culinary skills over a full academic year. You will learn how to cook a range of challenging dishes using fresh raw ingredients.

We plan our recipes to make the best use of seasonal ingredients and usually start the course in September with apple pie which ties in nicely with the harvest festival period.

All recipes are demonstrated 'live' in the lesson beforehand by the teacher. Recipe and method information can then be downloaded electronically via the Design and Technology SharePoint through Office 365.

Every autumn, we offer you the opportunity to enter the annual Rotary Club Young Chef competition. This proves to be extremely popular and involves professional chefs coming into school to work with you. For many students, this is an inspirational experience that promotes self-confidence and a real sense of achievement.

Why should you study this subject in Year 9?

One of our Year 9 students summed up her experiences in catering...

'I really enjoy cooking because I get the chance to cook things I would never think of cooking at home!'

Ellen Gledhill, Year 9 student in 2017 and Winner of the Cumbria Young Chef Competition 2017



What are the homework expectations?

As all work is project based there will be homework tasks given during the projects and these will be designed to help you develop the independent learning skills required for GCSE study. You will also be required to organise ingredients, research techniques and find recipes; you will also be expected to develop your own recipes.

Things to consider...

You might like to choose Catering if...

- You would like the opportunity to cook once per week, every week, throughout Year 9
- You enjoy skills based learning and learning through making
- You would like to develop the confidence to cook for yourself and learn a skill for life!