# **Subject: Hospitality and Catering**

## Phase: Upper School (Year 10 and 11)

Welcome to the Hospitality and Catering Super Curriculum. Below, you will find a whole host of exciting things to do to develop your understanding and boost your knowledge of working in a kitchen. We hope you enjoy doing this work. You might want to create a workbook, journal or presentation of the things you do. You will earn reward points if you can show your tutor.

#### WATCH READ The Flavour Bible: The Essential Guide to https://www.youtube.com/@bonappetit Culinary Creativity. (Andrew Dornenburg & Bon Appetit is a leading American food Karen Page, 2008) magazine, where you can also watch videos on recipes, culinary ideas, restaurant recommendations and check the latest food How Baking Works (Paula Figoni, 2010) cultures. Kitchen Confidential: Adventures in the Culinary Underbelly (Anthony Bourdain, https://www.youtube.com/playlist?list=PL87398570 A6DD45C0 2013) Andrew Zimmern travels the world in search for weird and wonderful foods. Salt, Fat, Acid, Heat (Samin Nosrat, 2017) Bon Appetit (culinary magazine) https://www.youtube.com/@tastecadets Exploring cultures through food. LISTEN DO

### Gastropod

Food with a side of science and history.

#### **Homecooking**

From Samin Nosrat (Salt, Fat, Acid, Heat), a podcast about what to cook!

When aspiring to be a chef, the best thing to do is cook as much as possible. Play with new ingredients, and make recipes that are new to you. Try different flavours. Experiment!

It's always good to follow accounts on social media and online to see what chefs are making and to gain inspiration for your next cook-up!

Cheffing is all about pushing boundaries. It's a form of art which can be appreciated by those you share the

experience with!