

Meaningful Learning Experiences

Strategic Commitment	✓	Part of a regional Careers Hub initiative for Careers Leaders
Curriculum Provision	✓	Eduqas Level 1/2 Hospitality and Catering
Employer Partnerships	✓	Involving Babcock – a CEC ‘Cornerstone Employer’
Reflective Young People	✓	Giving insights into what is expected in working life
Informed Career Choices	✓	Virtual visit to a real Hospitality and Catering workplace

Virtual tour of corporate kitchen helps Key Stage 4 students write realistic risk assessments

Key Stage 4 students at Oasis Academy Brightstowe in Bristol learn about Health and Safety as part of a course in Hospitality and Catering. They are required to describe personal safety responsibilities in the workplace of both employees and employers.

The teacher’s brief explained the challenge, including issues arising from the COVID crisis: *‘This subject can be quite dull for the students. With the present situation students are not allowed into the food room so there is no way I can break the learning up with practical lessons. I would like the students to contextualise their learning as this topic can hold as many as 10-26 marks out of 90 (11-29%) in their final exam.’*

Babcock International is one of the Careers and Enterprise Company’s ‘Cornerstone Employers’. The firm runs the Severn Park Fire and Rescue Training Centre at Avonmouth, from where the head chef agreed to share information about equipment in the centre’s catering facility. The employer connection was facilitated by a member of the team at the Careers Hub run by the West of England Combined Authority.

As part of the unit of work, students were required to complete the risk assessment table, identifying the risks to health and personal safety for different members of staff within a hospitality establishment. The chef at the Babcock training centre sent them a video tour of kitchen that he had recorded on his mobile and provided informal feedback to students about risk assessments they had drafted, having selected pieces of kitchen equipment.

Benefits for the Students

Understandably, students said they would have preferred to visit the site in person, but also recognised their achievements:

- *‘Being able to write a risk assessment about a video.’*
- *‘I learnt what different equipment is.’*
- *‘Being able to see all the equipment in the kitchen.’*

Their evaluation also showed that, in particular, the project helped students to *‘learn about what is expected of me in working life.’*

Benefits for the School

'Students were more engaged with writing a risk assessment as they knew a head chef was going to be reviewing them. One student in particular made more of an effort than he would normally. I thought it would take the students a lot longer to write the risk assessments but the students were so engaged they were able to complete in a lesson. Leading up to the event students were asking me when they were going to be introduced and after every lesson they were asking me if I had received the feedback.'

Benefits for the Employer

- Babcock was one of the first companies to sign up in 2019 as a Cornerstone Employer to support work with young people in the West of England.
- *'... they aim to ensure that all young people across the region have access to regular, meaningful engagement with employers and gain the vital experiences of the workplace they need to help them make informed choices about their futures.'*

The chef at Babcock's training facility in Avonmouth provided a tour of kitchen equipment at their catering facility. This helped Hospitality and Catering students to 'describe personal safety responsibilities in the workplace' – with examples of their work receiving personalised feedback by the chef.

'I would definitely repeat this project with Chris from Babcock.'



Unit 1: AC3.1-3 Health and Safety

LO3: Understand how hospitality and catering provision meets health and safety requirements.

Marks: 10-26

11%-29%

AC3.1	AC3.2	AC3.3
Describe personal safety responsibilities in the workplace.	Identify risks to personal safety in hospitality and catering.	Recommend personal safety control measures for hospitality and catering provision.

