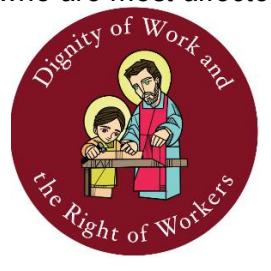


Catholic Social Teaching in Hospitality and Catering

	KS3	KS4	KS5
Life and Dignity of the Human Person <i>All created in the image and likeness of God</i> 		Demonstrating respect for others when working in practical food lessons. Understanding personal hygiene and food safety to protect the health and wellbeing of others. Valuing the cultural backgrounds and dietary requirements of all students. Understanding how nutrition contributes to health and wellbeing across different groups in society. Considering how hospitality businesses can create welcoming environments for all customers. Respecting diversity in food traditions, beliefs and dietary choices. Halal, Kosher, Vegetarian, Vegan	
Call to family, community and participation <i>Whatever is needed for each person to flourish</i> 		Preparing and sharing food as a way of bringing people together. Working collaboratively during practical lessons and supporting peers. Exploring the importance of family meals and healthy eating habits. Investigating the role of hospitality businesses in supporting communities. Planning menus and events that meet the needs of different groups. Working effectively as part of a catering team.	

Catholic Social Teaching in Hospitality and Catering

	KS3	KS4	KS5
Solidarity and the common good <i>Not just doing things for other people but acting with them to build a more just world together</i> 		Understanding how food can strengthen communities and relationships. Recognising the importance of teamwork in kitchen environments. Discussing food poverty and access to nutritious food. Exploring how hospitality organisations support local communities. Investigating initiatives such as food banks and community kitchens. Considering how businesses can contribute positively to society.	
The dignity of work and the rights of workers <i>As far as possible, decisions should not be taken at the highest levels but by the people who are most affected</i> 		Understanding the different roles within the hospitality and catering industry. Developing responsibility through practical tasks and kitchen roles. Learning the importance of punctuality, preparation and teamwork. Exploring careers within hospitality and catering. Understanding employee rights, health and safety and fair working conditions. Investigating the skills and qualities required for success in the industry	

Catholic Social Teaching in Hospitality and Catering

	KS3	KS4	KS5
Stewardship of God's creation <i>We are called to care for creation as stewards, not just as consumers</i> 		Reducing food waste during practical lessons. Learning about seasonal and locally sourced ingredients. Recycling and responsible disposal of packaging and food waste. Investigating sustainable food production and ethical sourcing. Evaluating the environmental impact of food miles and packaging. Designing menus that consider sustainability and environmental responsibility.	
Rights and responsibilities <i>When one person has a right, others have a responsibility to uphold that right</i> 		Following food hygiene and safety regulations to protect others. Taking responsibility for cleaning workstations and equipment. Respecting shared resources and ingredients. Understanding legal responsibilities within hospitality businesses. Applying food safety legislation and risk assessments. Recognising responsibilities towards customers, colleagues and suppliers.	

Catholic Social Teaching in Hospitality and Catering

	KS3	KS4	KS5
Option for the poor and the vulnerable <i>To choose to consider the needs of the poorest and most vulnerable people first</i> 		Exploring how healthy food can be accessible to everyone. Considering dietary needs, allergies and special requirements. Discussing food poverty and ways communities can help. Investigating initiatives that support vulnerable groups through food provision. Designing nutritious meals within realistic budgets. Understanding the challenges faced by individuals experiencing food insecurity.	