

# 2021-2023 Guideline

# Mediation of the National Recovery ATP Hospitality Studies Grades 10-12

Implementation: January 2021



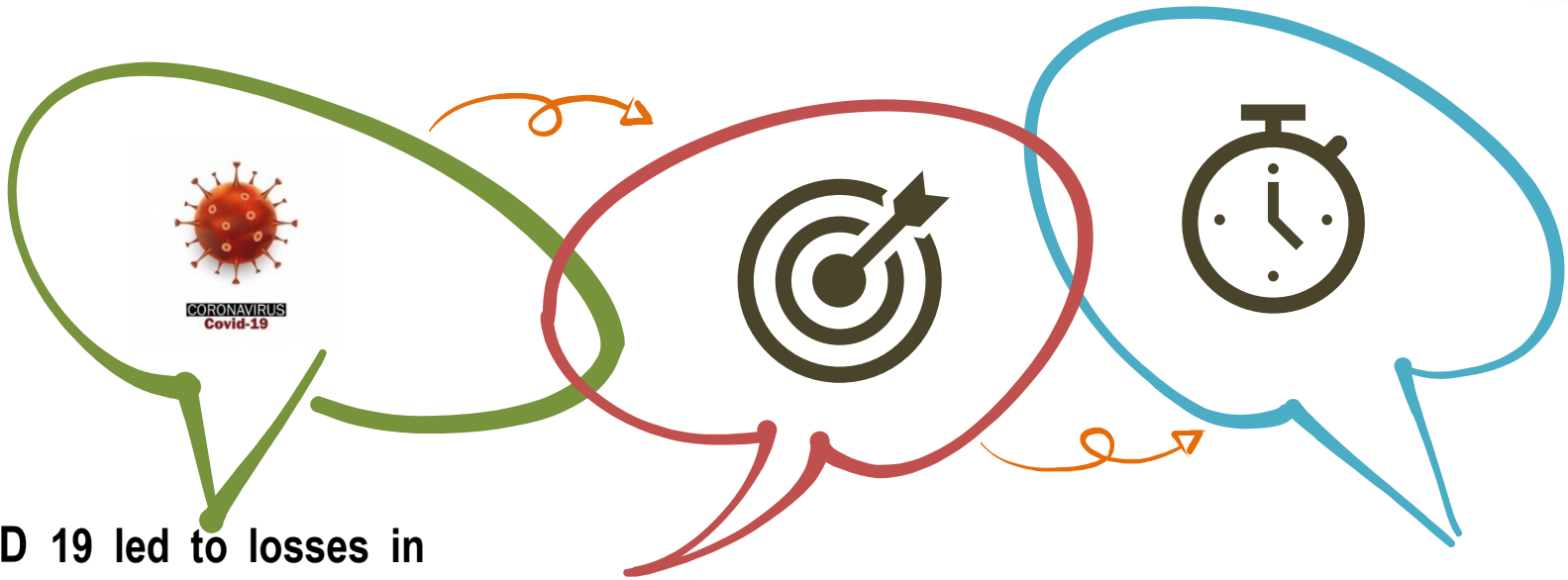
# Presentation Outline

1. Purpose
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6. Key Recovery Strategies
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# Purpose

The Three Year Curriculum Recovery Guideline outlines the development of the three year recovery ATPs to manage learning losses over a period of three years **2021-2023 Recovery ATPs as stipulated in Circular S11 of 2020.**

# Introduction



**COVID 19 led to losses in teaching and learning time due to:**

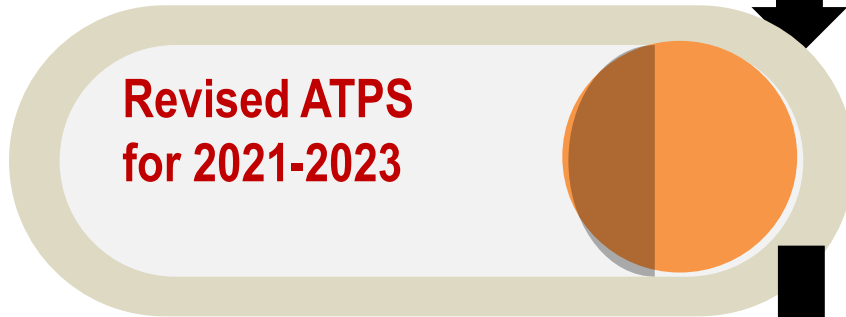
- the lockdown period and **phased reopening** of schools,
- Alternating time tabling models and
- the related health and safety **protocols**.

Furthermore, the revision of the school calendar **and** intermittent closure of many schools negatively **impacted** the **ability of teachers to implement the revised 2020 ATPs** as envisioned.

To mediate the impact and support teachers in managing teaching, assessment and learning within the reduced **time**, the DBE in 2020 implemented:

- **Circular S3** that outlined and guided teachers to conduct **context specific subject trimming**, in consultation with subject advisors.
- **National Assessment Circular 02** and **Circular E 11** to guide school-based assessment in phases and subjects

# Vision 2024

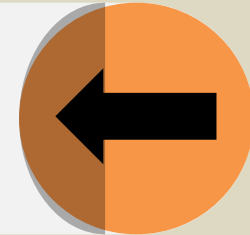


- Conceptualisation of a Curriculum Strengthening process that encompasses Competencies required for the Changing World;
- Develop Revised Modernised Curriculum Policy Statements in alignment with amended CAPS Section 4 and 2020 Assessment Circulars;
- Develop an Assessment for Learning pedagogical strategy, and
- Develop Educator Mediation Programmes.

# Rationale for the Guideline

To outline the **process to develop the Three-year Recovery Plan** in managing the learning losses over a period of three years

**RATIONALE FOR THIS GUIDELINE**



**LEARNING LOSSES**

the purpose of this exercise are defined as:



Learning Outcomes (**content, skills & competencies, values & attitudes**) as stated in the revised **ATPs not achieved during the 2020 school year.**



# Principles

**1**

Use of the **2020 Curriculum Recovery Framework** as the base document

**2**

Learning losses inform the **Three Year Recovery Plans for School –based Assessment**

**3**

Management of the learning losses and the **School Based Recovery Plans**

**4**

Create opportunities through adjusted ATPs to strengthen **pre-knowledge, consolidation, revision, and deeper learning**

**5**

Entrench **Assessment for Learning** as a **Pedagogical Approach** to address the learning losses



# Principles

**6**

The 2021 Recovery ATPs maintains the use of current LTSM and resources already available in the system.

**7**

Content topics removed in 2020 were not returned in the 2021 Recovery ATPs.

**8**

Fundamental and core topics were retained in the Recovery ATPs

**9**

To guide and support effective teaching and learning





# Underpinning Assumptions



1

1

## **ASSUMPTION 1**

All learners will return to school from day 1 of the 2021 academic year and norm-times as stipulated in the CAPS will be adhered to for the entire school year;

2

2

## **ASSUMPTION 2**

Learning losses due to COVID-19 across grades and subjects will vary from school to school, class to class and even within classes.

3

3

## **ASSUMPTION 3**

Each Teacher will have a record of learning losses and Departmental Heads and Subject Advisors will monitor progress in learning loss recovery;

# Underpinning Assumptions



4

## **ASSUMPTION 4**

All schools will develop & implement school-based support programmes for all grades/years with particular **focus on all the exit grades/years (3, 6, 9 and 12) throughout the three-year period.**

5

## **ASSUMPTION 5**

All Circulars related to the 2020 ATPs including SBA to be withdrawn and revised to align to the 2021 ATPs.

6

## **ASSUMPTION 6**

Schools have systems in place to manage the possibility of a second wave of the pandemic in Q1 and Q3 of the 2021

# Key Recovery Strategies

## The National Recovery ATPs are aligned to the:

- 2021 School calendar
- Abridged Section 4 of CAPS in Gr 10-12
- Curriculum and assessment principles as prescribed in the NCS CAPS policy for **Hospitality Studies**
- Content that was removed in 2020
- Entrenchment of **Assessment for Learning** to address the learning losses
- Systems in place to manage the possibility of a second wave of the pandemic

# **2021- 2023 Recovery Plan**

## **Summary of Amendments to the Grades 10 – 12 Content Map**

# Summary of Amendments

## Grades 10–12 Recovery Plan Content Map

Grade 10	Grade 11	Grade 12
<b>*Trimmed</b>	<b>* Reorganised</b>	<b>*No amendment</b>
<b>* Content returned</b>		
Sectors and Careers	Sectors and Careers	Sectors and Careers
<ul style="list-style-type: none"> <li>• Food and beverage establishments</li> <li>• Services provided by each</li> <li>• Accommodation establishments</li> <li>• Careers in accommodation establishments</li> </ul>	<ul style="list-style-type: none"> <li>• Kitchen brigade and restaurant brigade</li> <li>• Policies governing working conditions. OHSA</li> <li>• Learning pathways in the hospitality industry</li> </ul>	<ul style="list-style-type: none"> <li>• The contribution of the hospitality industry to the SA economy.</li> <li>• Careers in the ancillary or support positions in hospitality establishments</li> <li>• Opportunities for self-employment in the food and beverage sector.</li> <li>• Marketing</li> </ul>

# Summary of Amendments

## Grades 10–12 Recovery Plan Content Map

Grade 10	Grade 11	Grade 12
<b>*Trimmed</b>	<b>* Reorganised</b>	<b>*No amendment</b>
<b>* Content returned</b>		
Nutrition and Menu Planning	Nutrition and Menu Planning	Nutrition and Menu Planning
<ul style="list-style-type: none"> <li>• SA Food Pyramid</li> <li>• Nutrients and their functions</li> <li>• Nutritional value of meals</li> <li>• Principles of menu planning</li> <li>• Menu planning for continental and English breakfasts, brunches and light meals</li> </ul>	<ul style="list-style-type: none"> <li>• Significance of South African culinary uniqueness</li> <li>• Providing food for different cultural needs</li> <li>• Menu planning for hospitality establishments</li> <li>• Menu planning for special tea occasions and three-course meals</li> <li>• Costing a recipe and a portion of the recipe</li> </ul>	<ul style="list-style-type: none"> <li>• <b>Menu planning:</b> formal four-course dinners, cocktail functions, finger lunches</li> <li>• <b>Costing and calculating the selling price of a meal</b></li> <li>• <b>Drawing up quotations</b></li> </ul>

# Summary of Amendments

## Grades 10–12 Recovery Plan Content Map

Grade 10	Grade 11	Grade 12
<b>*Trimmed</b>	<b>* Reorganised</b>	<b>*No amendment</b> <b>* Content returned</b>
<b>Kitchen and Restaurant operations</b>	<b>Kitchen and Restaurant operations</b>	<b>Kitchen and Restaurant operations</b>
<ul style="list-style-type: none"> <li>• Appliances, equipment and utensils in the kitchen and restaurant</li> <li>• Recipes</li> <li>• <i>Mise-en-place</i> in the kitchen</li> <li>• Cooking methods</li> <li>• Knife skills</li> </ul>	<ul style="list-style-type: none"> <li>• Receiving stock</li> <li>• Storekeeping</li> </ul>	<ul style="list-style-type: none"> <li>• Computing in the hospitality industry</li> <li>• The use of computers in kitchen and restaurant operations</li> <li>• Professionalism in the hospitality industry</li> </ul>

# Summary of Amendments

## Grades 10–12 Recovery Plan Content Map

Grade 10	Grade 11	Grade 12
<b>*Trimmed</b> <b>* Reorganised</b> <b>*No amendment</b> <b>* Content returned</b>		
Food Commodities	Food Commodities	Food Commodities
<ul style="list-style-type: none"> <li>• Fruit</li> <li>• Scones and muffins</li> <li>• Pancakes and crumpets</li> <li>• Tea and coffee</li> <li>• Eggs</li> <li>• Dairy products</li> <li>• Cereals</li> <li>• Minced meat</li> <li>• Pasta, classic pasta sauces</li> <li>• Salads and salad dressings</li> <li>• Interpretation of recipes</li> </ul>	<ul style="list-style-type: none"> <li>• Yeast products</li> <li>• Cakes and biscuits</li> <li>• Stocks</li> <li>• Soups</li> <li>• Sauces</li> <li>• Fish</li> <li>• Poultry</li> <li>• Rice</li> <li>• Vegetables</li> <li>• Herbs and spices</li> </ul>	<p style="color: green;"><b>Cocktail food and finger lunches</b></p> <ul style="list-style-type: none"> <li>• Vegetarian dishes</li> <li>• Desserts</li> <li>• Gelatin</li> <li>• Pastry</li> <li>• Choux pastry</li> <li>• Meat</li> <li>• Preserved food</li> </ul>



# Summary of Amendments

## Grades 10–12 Recovery Plan Content Map

Grade 10	Grade 11	Grade 12
<b>*Trimmed</b>	<b>* Reorganised</b>	<b>*No amendment</b>
<b>* Content returned</b>		
Food and Beverage Service	Food and Beverage Service	Food and Beverage Service
<ul style="list-style-type: none"> <li><i>Mise-en-place</i> in restaurant</li> <li>Continental and English breakfasts, brunches and light meals</li> <li>Table setting</li> <li>Service and clearing techniques for buffet-style and plated service</li> <li>Customer relations</li> </ul>	<p><b>Food and Beverage Service</b></p> <ul style="list-style-type: none"> <li>Types of service</li> <li>Preparing venue and setting tables for teas and three-course meals</li> <li>Sequence and techniques of food and beverage service for table d'hôte menus.</li> <li>Greeting and serving guests</li> </ul>	<p><b>Food and Beverage Service</b></p> <ul style="list-style-type: none"> <li>Storage Regulations for selling wine with meals on premises.</li> <li>Serving of non-alcoholic beverages</li> <li>Serving of formal four-course dinners, cocktail functions or finger lunches</li> <li>Handling guests complaints</li> </ul>



# Summary of Amendments

## Grades 10–12 Recovery Plan Content Map

Grade 10	Grade 11	Grade 12
*Trimmed   * Reorganised   *No amendment   * Content returned		
Hygiene	Hygiene	Hygiene
<ul style="list-style-type: none"> <li>• Personal hygiene</li> <li>• Hygiene on food premises</li> <li>• General safety practices in the kitchen and restaurant</li> <li>• Basic treatment of injuries</li> <li>• Kitchen pests</li> </ul>	<ul style="list-style-type: none"> <li>• Food poisoning, food spoilage, food contamination, temperature control</li> <li>• Preventative safety measures</li> <li>• Handling emergency situations</li> </ul>	<ul style="list-style-type: none"> <li>• Food-borne diseases</li> </ul>

# **Summary of Amendments 2021-2023**

Grades 10-12 Recovery ATPs

# **Summary of Amendments 2021-2023**

Grades 10 Recovery ATPs

# Gr 10 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
Sectors and Careers	Term 1 Week 2	<b>Food and Beverage Establishments</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>fast-food outlets</li> <li>Identifying food and beverage establishments in the local area and comparing their services and products</li> </ul>
Hygiene	Term 2 Week 4	<b>Kitchen pests</b> <b>Removed:</b> cockroaches, grain weevils, ants, wasps

# Gr 10 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
Food Commodities	Term 1 Week 9	<b>Scones and Muffins</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> </ul>
Food Commodities	Term 2 Week 1	<b>Fruit</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> </ul>
Food Commodities Pancakes and Crumpets	Term 2 Week 2	<b>Pancakes, Waffles and Crumpets</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> <li>Waffles removed</li> <li>Cooking Methods: and waffle pan</li> <li>Mixing method removed</li> </ul>

# Gr 10 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
Food Commodities	Term 2 Week 3	<b>Eggs</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> <li>Frozen and dehydrated eggs</li> <li>Factors influencing coagulation of egg: protein, dilution, sugar, temperature</li> </ul>
Food Commodities	Term 2 Week 4	<b>Cereals</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> <li>Factors influencing gelatinization removed</li> <li>Accompaniments for breakfast cereals</li> </ul>

# Gr 10 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
<b>Food Commodities</b>	Term 2 Week 5	<b>Dairy products</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> <li>Panacotta from practical option</li> </ul>
<b>Food Commodities</b> Minced Meat	Term 2 Week 6	<b>Minced meat and sausages</b> <b>Removed</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> <li>Sausages are removed.</li> </ul>
<b>Food Commodities</b>	Term 2 Week 7	<b>Pasta and Classic Pasta Sauces</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value</li> <li>Classic sauces</li> </ul>



# Gr 10 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
Food Commodities	Term 2 Week 8	<b>Salads and Salad Dressings</b> <b>Removed:</b> Refer to the food pyramid for nutritional value reduced
Food Commodities	Term 2 Week 9	<b>Tea and Coffee</b> <b>Removed:</b> Blend and Grind
Food and Beverage Service	Term 3 Week 5	<b>Mise-en-place in the restaurant: Buffet</b> <b>Removed:</b> Storeroom procedures
Food and Beverage Service	Term 2 Week 6	<b>Table setting for buffet style breakfasts and brunches</b> <b>Removed:</b> Service and clearing techniques for food and beverages: buffet service
Service procedure	Term 2 Week 8	<b>Service procedure</b> <b>Removed:</b> Service and clearing techniques for food and beverages: buffet service

# **Summary of Amendments 2021-2023**

**Grades 11 Recovery ATPs**

# Gr 11 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
Food Commodities	Term 1 Week 4	<b>Bread products using yeast</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>effect of heat</li> <li>Refer to the food pyramid for nutritional value.</li> </ul>
Food Commodities	Term 1 Week 4	<b>Cakes and Biscuits</b> <b>Removed</b> <ul style="list-style-type: none"> <li>Refer to the food pyramid for nutritional value.</li> </ul>
Food and Beverage Service	Term 2 Week 3	<b>Service</b> <b>Removed:</b> <ul style="list-style-type: none"> <li><b>Self-service:</b> cafeteria</li> <li><b>Single-point service</b> (takeaway, kiosks, food court)</li> </ul>

# Gr 11 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
<b>Food Commodities</b>	Term 2 Week 3	<b>Fish</b> <b>Removed:</b> <ul style="list-style-type: none"> <li>• Refer to the food pyramid for nutritional value.</li> <li>• Classification according to origin: saltwater fresh water</li> <li>• Classification according to flesh: white and oily</li> <li>• Classification according to shape: round or flat</li> <li>• Shell fish: molluscs and crustaceans</li> <li>• Cephalopods: octopus, squid</li> </ul>
<b>Food Commodities</b>	Term 2 Week 4	<b>Poultry</b> <b>Removed</b> <ul style="list-style-type: none"> <li>• Refer to the food pyramid for nutritional value.</li> <li>• Types: chicken, duck, turkey</li> </ul>

# Gr 11 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
Food Commodities	Term 3 Week 2	<b>Herbs, spices, condiments and flavourants</b> <b>Remove:</b> Origin, description
Nutrition and Menu Planning	Term 3 Week 1	Culinary cultural heritage of SA <b>Remove</b> influences from Cape Malay, Indian and African
Food Commodities	Term 3 Week 4	<b>Soups</b> <b>Removed:</b> Refer to the food pyramid for nutritional value. Convenience soups
Food Commodities	Term 3 Week 5	<b>Vegetables</b> <b>Removed:</b> Refer to the food pyramid for nutritional value.

# Gr 11 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
<b>Food Commodities</b>	Term 3 Week 6	<b>Rice</b> <b>Removed:</b> Refer to the food pyramid for nutritional value. Classification and types: Long grain such as basmati. Short grain such as Arborio. Brown rice. Speciality rice
<b>Hygiene</b>	Term 3 Week 8	<b>Food Contamination</b> <b>Removed:</b> Different workstations and kitchen layout in commercial kitchens, considering functions, workflow and prevention of cross-contamination

# Gr 11 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
<b>Kitchen And Restaurant Operations</b>	Term 4 Week 4	<b>Storekeeping</b> <b>Removed:</b> <b>Requirements for a food store:</b> cleanliness and safety, storage temperatures, store containers <b>Different types of food stores:</b> dry foods stores, fruit and vegetable stores, refrigerated stores, freezers, chill cabinets (refrigerated display units), hot holding (foods that are already hot, not re-heating)

# Gr 11 Summary

## Recovery ATP amendments

Content/Topics	Term	Amendment
<p><b>Sectors and Careers</b></p>	<p>Term 4 Week 7</p>	<p><b>Learning pathways in the Hospitality Industry</b></p> <p><b>Removed:</b></p> <p>Universities and Universities of Technology (higher education)</p> <p>Unit standard-based learning programmes through the Tourism, Hospitality and Sport Sector Education Authority (THETA)</p> <p>Further Education and Training (FET) colleges</p> <p>Registered private institutions</p>



# Summary of Amendments 2021-2023

Grades 12 Recovery ATPs  
*(not applicable )*

**2021-2023 Recovery Plan  
Amendments to School Based  
Assessment (SBA)**

# 2021-2023 SBA Grade 10 and 11

Term 1	Term 2	Term 3	Term 4
<b>Task 1</b> March Control Test	<b>Task 3</b> June Control Test	<b>Task 5</b> September Control Test	<b>SBA</b> Term 1+2+3 = 300 $300 \div 3$ <b>100</b>
<b>Task 2</b> Three (3) Practical Lessons One(1) Skills Test	<b>Task 4</b> Three (3) Practical Lessons One(1) Skills Test	<b>Task 6</b> Three (3) Practical Lessons One(1) Skills Test	<b>PAT</b> Practical Examination <i>One(1) Practical Examination</i> <b>100</b>
			<b>November Examination</b> <b>200</b>
<b>100</b>	<b>100</b>	<b>100</b>	<b>100</b>

# 2021-2023 SBA Grade 12

Term 1	Term 2	Term 3	Term 4
<b>Task 1</b> March Control Test		<b>Task 4</b> September Preparatory Examination	<b>SBA</b> Term 1+2+3 = 300 $300 \div 3$ <b>100</b>
<b>Task 2</b> Three (3) Practical Lessons One(1) Skills Test	<b>Task 2</b> Three (3) Practical Lessons One(1) Skills Test		<b>PAT</b> Practical Examination <i>One(1) Practical Examination</i> <b>100</b>
			<b>November Examination</b> <b>200</b>
<b>100</b>	<b>100</b>	<b>100</b>	<b>100</b>

# 2021 -2023 Recovery Plan

## Practical Assessment Task (PAT)

### Practical Assessment Task in Grades 10-12 Hospitality Studies

- One Practical Examination (100 marks)
- Weighting of marks not affected.
- SKAV assessed are standardised.
- The PAT is amended to one task to: manage social distancing, reduce assessment overload and to accelerate time.

# Conclusion

# Conclusion

## SBA

- A uniform, standardised approach is used across Grades 10-12.
- No important aspect of the Grades 10 -12 curriculum is compromised.
- The foundational principles of the National Curriculum Statement (NCS) as stated for Grades 10-12 are included.
- The Recovery ATP exposes learners to a variety of forms of assessment.
- The amended **School Based Assessment** (SBA) aligns to the academic calendar, NCS content and the implementation of the Revised Abridged Section 4 of CAPS in Grades 10-12.
- **Informal assessment** focuses on the principles of Assessment for Learning.
- Informal activities are compulsory in preparation of the prescribed tasks for formal assessment.

## PAT

- The amendment for the Gr 10 -12 PATs align to the Revised Abridged Section 4 of CAPS.
- Social distancing principles and protocols are adhered to.

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