



<b>Subject:</b> Hospitality & Catering		<b>Year 10 and Year 11</b>	
<b>Examination Board:</b> WJEC		<b>Specification Code:</b> 601/7703/2	
<b>Director of Faculty:</b> Miss K Garner		<b>KS4 Subject Lead:</b> Miss K Garner	
<b>Teaching Staff:</b> Ms A Machalica			
<b>Curriculum Rationale:</b> WJEC Level 1/2 Vocational Awards enable learners to gain knowledge, understanding and skills relating to a specific vocational sector. In addition to development sector specific knowledge and understanding, these qualifications also support learners to develop the essential employability skills that are valued by employers, further and higher education.			
<b>Yr 10 Term 1 - Course Content:</b> <b>Unit 1 : LO4: Know how food can cause ill health.</b> Food-related causes of ill health. Common types of Food Poisoning Symptoms of food-induced ill health. Roles and responsibilities of the Environmental Health Officer Food Safety legislation. The symptoms of food-induced ill health. <b>Unit 2: LO3: Be able to cook dishes.</b> Developing and improving practical skills learnt at KS3 – basic skills with the emphasis on food safety and hygiene		<b>Yr 10 Term 2 - Course Content:</b> <b>Unit 1: LO1: Understand the environment in which the hospitality and catering providers operate.</b> Describe the structure of the hospitality and catering industry. Be aware of and be able to describe the job roles and working conditions. Explain the factors affecting the success of providers. LO5: <i>Be able to propose a hospitality and catering provision to meet specific requirements.</i> <b>Unit 2: LO3: Be able to cook dishes.</b> Produce dishes using a range of commodities; meat; fish; poultry; eggs; dairy; vegetarian alternatives.	
<b>Yr 11 Term 1 - Course Content:</b> <b>Unit 2: LO1 Understand the importance of nutrition when planning menus.</b> The functions of nutrients in the human body Nutritional needs of specific groups Characteristics of unsatisfactory nutritional intake How cooking methods impact on nutritional value LO3: <i>Be able to cook dishes.</i> Plan, trial, prepare, cook and serve a three-course meal or range of dishes for a target group, or target catering outlet.		<b>Yr 11 Term 2 - Course Content:</b> <b>Unit 2: LO2 Understand menu planning.</b> Factors to consider when proposing dishes for a menu Environmental issues Customer needs when planning dishes for a menu Plan production of dishes for a menu LO3: <i>Be able to cook dishes.</i> The meal/selection of dishes should now include accompaniments and show excellent presentation skills. This should include Meat/poultry/fish/vegetarian alt Eggs and dairy produce Cereals, rice, pasta, flour. Fruit and vegetables.	
<b>Yr 10 Term 3 - Course Content:</b> <b>Unit 1: LO2: Understand how hospitality and catering providers operate.</b> The operation of the kitchen. The operation of front of house. How hospitality and catering provision meets customer requirements. LO3: <i>Understand how hospitality and catering provision meets health and safety requirements.</i> Personal safety responsibilities in the workplace. Identify risks to personal safety in hospitality and catering. <b>Unit 2: LO3: Be able to cook dishes.</b> Produce dishes to be served on a range of menus. Vegetarian/Vegan dishes. Dairy free Gluten free Low fat diets Healthy school meals.		<b>Yr 11 Term 3 - Course Content:</b> Finish any content not covered and complete the internal assessments for the course.  Pupils will also need to practice examination papers in preparation for the exam.	
<b>Assessment Overview:</b> Unit 1, covered in Year 10 is externally assessed. The online external assessment will be available in the June of each year. The specification for the external assessment is as follows: Duration: 90 minutes Grading: Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction Format: On screen, e-assessment. Short and extended answer questions based around applied situations. Learners will be required to use stimulus material presented in different formats to respond to questions. Unit 2, covered in Year 11 and is internally assessed and externally moderated. All assessments must be conducted under controlled assessment conditions and completed during specific lesson times. The final assessment objective involves completing a practical assessment which again is completed under controlled assessment conditions.			
<b>Homework and Revision Guidance:</b> One homework task is assigned per week, each task will take 30/40 minutes to complete, homework can be completed via the virtual platform (Google Classroom) <ul style="list-style-type: none"> <li>Remote learning is completed via Google Classroom, all teaching resources and homework's are available for reference and completion each week</li> <li>Revision sessions will be held in the run up to the exam in Year 10 which will include revision packs for pupils to access for independent study.</li> </ul>			
<b>Learning and Career Pathways:</b> <ul style="list-style-type: none"> <li>Hotel and Restaurant work, including management</li> <li>Kitchen Brigade / Chef</li> <li>Waiting / Banqueting staff</li> <li>Level 3 Catering Courses – including pastry chef and commis chef.</li> <li>Apprenticeships within Catering.</li> </ul>			

- General hotel opportunities