

Hospitality&Catering

YEAR 10

INTENT

The level 1/2 award in hospitality and catering award focusses on the hospitality and catering industry which includes all businesses that provide food, beverages, and/or accommodation services, which includes restaurants, hotels, pubs, and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success. These are all a huge part of our everyday lives and finding out about the logistics involved behind the scenes of these businesses is a very valuable experience for students to appreciate their complex nature and the impact they have on their lives. Students choose this course to develop their knowledge, understanding and the practical application of skills in a vocational context, providing students with a broad introduction to the Hospitality and Catering sector and, as it is a vocational course, the types of further education, training and employment they may wish to engage in. The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry and this course equips students with theoretical knowledge about the industry as well as enabling them to develop practical skills in planning, preparing, and cooking a variety of dishes. Students will develop their food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication which will benefit them in their future lives regardless of their career choices. In addition, there are the, arguably more important, benefits of experiencing a breadth of cultures and approaches to food and drink to appreciate what is unique about different cuisines and a variety of influences on individual choices. Students will also come to appreciate good eating and nutrition are serious processes and that what they put into their bodies determines what they get out of it.



Prior learning

Students will use their prior learning from KS3 throughout the course of the subject drawing upon their knowledge and application of practical skills weighing, measuring and knife cuts. Students will also draw upon the theory learning, such as nutrients, healthy eating and careers.



Vocational course

**Exam board and course:** WJEC Hospitality and Catering  
**Exams:** 1 hour and 20 minutes out of 80 marks.  
**Unit 1:** The Hospitality and Catering Industry  
**Unit 2:** Hospitality and Catering in Action

	AUTUMN	SPRING	SUMMER
TOPIC/KNOWLEDGE	<p><b>1.1 HOSPITALITY AND CATERING PROVISION</b></p> <p>1.1.1 Hospitality and catering providers</p> <p>1.1.2 Working in the hospitality and catering industry</p> <p>1.1.3 Working conditions in the hospitality and catering industry</p> <p>1.1.4 Contributing factors to the success of hospitality and catering industry</p> <p><b>2.1 THE IMPORTANCE OF NUTRITION</b></p> <p>2.1.1 Understanding the importance of nutrition</p> <p>2.1.2 How cooking methods can impact on nutritional value</p> <p><b>2.3 THE SKILLS AND TECHNIQUES OR PREPARATION, COOKING, AND PRESENTATION OF DISHES.</b></p> <p>2.3.1 How to prepare and make dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p> <p><b>2.4 EVALUATING COOKING</b></p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p>	<p><b>1.2 HOW HOSPITALITY AND CATERING PROVISIONS OPERATE</b></p> <p>1.2.1 The operation of the front and back of house</p> <p>1.2.2 Customer requirements in hospitality and catering</p> <p>1.2.3 Hospitality and catering provision to meet specific requirements</p> <p><b>1.3 HEALTH AND SAFETY IN HOSPITALITY AND CATERING</b></p> <p>1.3.1 Health and safety</p> <p>1.3.2 Food Safety</p> <p><b>2.2 MENU PLANNING</b></p> <p>2.2.1 Factors affecting menu planning</p> <p>2.2.2 How to plan production</p> <p><b>2.3 THE SKILLS AND TECHNIQUES OR PREPARATION, COOKING, AND PRESENTATION OF DISHES.</b></p> <p>2.3.1 How to prepare and make dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p> <p><b>2.4 EVALUATING COOKING</b></p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p>	<p><b>1.4 FOOD SAFETY IN HOSPITALITY AND CATERING</b></p> <p>1.4.1 Food related causes of ill health</p> <p>1.4.2 Symptoms and signs of food-induced ill health</p> <p>1.4.3 Preventative control measures of food-induced ill health</p> <p>1.4.4 The Environmental Health Officer (EHO)</p> <p><b>2.3 THE SKILLS AND TECHNIQUES OR PREPARATION, COOKING, AND PRESENTATION OF DISHES.</b></p> <p>2.3.1 How to prepare and make dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p> <p><b>2.4 EVALUATING COOKING</b></p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p>
ASSESSMENT	<p><b>Assessments Objectives</b></p> <p><b>AO1:</b> Demonstrate knowledge and understanding from across the specification</p> <p><b>AO2:</b> Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigation tasks</p> <p><b>AO3:</b> Analyse and evaluate information, making reasoned judgments and presentations</p> <p>Each topic will include a low and high stakes knowledge assessments, some that are student self-assessed and others teacher marked.</p> <p>A mock exam for Unit 1 (40% Exam) will take place in the Spring Term, this is teacher marked.</p> <p>A mock controlled assessment (60% CA) will take place in the Summer Term, this is teacher marked.</p>		
VOCAB	<p>Commercial (residential):</p> <ul style="list-style-type: none"><li>• B&amp;B, guest houses and Airbnb</li><li>• campsites and caravan parks</li><li>• cruise ships</li><li>• holiday parks, lodges, pods and cabins</li><li>• hotels, motels and hostels.</li></ul> <p>Commercial (non-residential):</p> <ul style="list-style-type: none"><li>• airlines and long distance trains</li><li>• cafés, tea rooms and coffee shops</li><li>• fast food outlets</li><li>• food provided by stadia, concert halls and tourist attractions</li><li>• mobile food vans and street food trucks</li><li>• pop-up restaurants</li><li>• public houses, bars</li><li>• restaurants and bistros</li><li>• takeaways</li><li>• vending machines.</li></ul> <p>Non-commercial (residential):</p> <ul style="list-style-type: none"><li>• armed forces</li><li>• boarding schools, colleges, university residences</li><li>• hospitals, hospices and care homes</li><li>• prisons.</li></ul> <p>Non-commercial (non-residentials)</p> <ul style="list-style-type: none"><li>• meals on wheels • schools, colleges and universities.</li></ul>	<ul style="list-style-type: none"><li>• Control of Substances Hazardous to Health Regulations (COSHH) 2002</li><li>• Health and Safety at Work Act 1974</li><li>• Manual Handling Operations Regulations 1992</li><li>• Personal Protective Equipment at Work Regulations (PPER) 1992</li><li>• Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013</li><li>• Risks to health and security including the level of risk (low, medium, high) in relation to employers, employees, suppliers and customers.</li><li>• accident forms</li><li>• risk assessments.</li></ul>	<ul style="list-style-type: none"><li>• allergies</li><li>• bacteria</li><li>• chemicals</li><li>• intolerances.</li><li>• bacillus cereus</li><li>• campylobacter</li><li>• clostridium perfringens</li><li>• e-coli</li><li>• listeria</li><li>• salmonella</li><li>• staphylococcus aureus</li><li>• cereals (gluten)</li><li>• crustaceans</li><li>• dairy products</li><li>• eggs</li><li>• fish</li><li>• fruit and vegetables</li><li>• lupin</li><li>• molluscs</li><li>• nuts</li><li>• peanuts</li><li>• sesame seeds</li><li>• soya</li><li>• wheat.</li></ul>

READING SKILLS

In Hospitality and Catering we use the careful reading strategy – before we read, we pre-teach vocabulary and practise this, during reading we highlight key evidence and descriptions; after reading we complete comprehension questions and discuss and challenge ideas.

PERSONAL DEVELOPMENT

**CAREERS** – Students to be exposed to careers involved in ecosystem conservation. Students will also be introduced to other careers during sixth form open evenings.

**CORE** – Students in 6th Form are given a £10 budget to purchase ingredients and cook meals suitable for University.

SUPPORTING STUDENTS AT HOME

Students should complete any lessons in their books they have missed due to absence, using Classcharts to access learning.

Students will be given a set of flash cards for each topic at GCSE. Self testing or testing your child will support them to remember key knowledge.

Exam practice is the best way to improve grades over time. We encourage students to complete as many questions as possible throughout the course and should also do this at home.

Hospitality&Catering

YEAR 11

INTENT

The level 1/2 award in hospitality and catering award focusses on the hospitality and catering industry which includes all businesses that provide food, beverages, and/or accommodation services, which includes restaurants, hotels, pubs, and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success. These are all a huge part of our everyday lives and finding out about the logistics involved behind the scenes of these businesses is a very valuable experience for students to appreciate their complex nature and the impact they have on their lives. Students choose this course to develop their knowledge, understanding and the practical application of skills in a vocational context, providing students with a broad introduction to the Hospitality and Catering sector and, as it is a vocational course, the types of further education, training and employment they may wish to engage in. The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry and this course equips students with theoretical knowledge about the industry as well as enabling them to develop practical skills in planning, preparing, and cooking a variety of dishes. Students will develop their food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication which will benefit them in their future lives regardless of their career choices. In addition, there are the, arguably more important, benefits of experiencing a breadth of cultures and approaches to food and drink to appreciate what is unique about different cuisines and a variety of influences on individual choices. Students will also come to appreciate good eating and nutrition are serious processes and that what they put into their bodies determines what they get out of it.



Prior learning

Students will use their prior learning from KS3 throughout the course of the subject drawing upon their knowledge and application of practical skills weighing, measuring and knife cuts. Students will also draw upon the theory learning, such as nutrients, healthy eating and careers.



Vocational course

**Exam board and course:** WJEC Hospitality and Catering  
**Exams:** 1 hour and 20 minutes out of 80 marks.  
**Unit 1:** The Hospitality and Catering Industry  
**Unit 2:** Hospitality and Catering in Action

	AUTUMN	SPRING	SUMMER
TOPIC/KNOWLEDGE	<p><b>2.3 THE SKILLS AND TECHNIQUES OR PREPARATION, COOKING, AND PRESENTATION OF DISHES.</b></p> <p>2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p> <p><b>2.4 EVALUATING COOKING</b></p> <p>2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance</p> <p><b>Unit 1:</b> Revision and consolidation activities <b>Unit 2:</b> Completion of internally assessed unit 2.</p>	<p><b>2.3 THE SKILLS AND TECHNIQUES OR PREPARATION, COOKING, AND PRESENTATION OF DISHES.</b></p> <p>2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p> <p><b>2.4 EVALUATING COOKING</b></p> <p>2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance</p> <p><b>Unit 1:</b> Revision and consolidation activities</p>	<p><b>2.3 THE SKILLS AND TECHNIQUES OR PREPARATION, COOKING, AND PRESENTATION OF DISHES.</b></p> <p>2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p> <p><b>2.4 EVALUATING COOKING</b></p> <p>2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance</p> <p><b>Unit 1:</b> Sit external exam</p>
ASSESSMENT	<p><b>UNIT 1: THE HOSPITALITY AND CATERING INDUSTRY</b> This unit is externally assessed through a written examination which contributes 40% to the overall qualification grade. Topics: 1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering Duration: 1 hour 20 minutes Number of marks: 80 Format: short and extended answer questions based around applied situations. Learners will be required to use stimulus material to respond to questions. Grading: Level 1 Pass, Level 1 Merit, Level 1 Distinction, Level 1 Distinction*, Level 2 Pass, Level 2 Merit, Level 2 Distinction, Level 2 Distinction*.</p> <p><b>UNIT 2: HOSPITALITY AND CATERING IN ACTION</b> This unit is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade. Topics: 2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills Duration: 12 hours Number of marks: 120 Format: An assignment brief will be provided by WJEC, which will include a scenario and several tasks. The assignment brief will be set annually by WJEC and issued to centres in an assessment pack via the WJEC Secure Website. Grading: Level 1 Pass, Level 1 Merit, Level 1 Distinction, Level 1 Distinction*, Level 2 Pass, Level 2 Merit, Level 2 Distinction, Level 2 Distinction*.</p>		
VOCAB	<p>Macro-nutrients:</p> <ul style="list-style-type: none"><li>• carbohydrate</li><li>• fat</li><li>• protein.</li></ul> <p>Micro-nutrients: Vitamins:</p> <ul style="list-style-type: none"><li>• fat soluble vitamin A and vitamin D</li><li>• water soluble: vitamin B group and vitamin C.</li></ul> <p>Minerals:</p> <ul style="list-style-type: none"><li>• calcium</li><li>• iron</li><li>• sodium</li><li>• potassium</li><li>• magnesium</li><li>• dietary fibre (NSP)</li><li>• water</li><li>• adults; early, middle, late (elderly)</li><li>• children; babies, toddlers, teenagers.</li></ul> <ul style="list-style-type: none"><li>• boiling</li><li>• frying</li><li>• grilling</li><li>• poaching</li><li>• roasting</li><li>• steaming</li><li>• baking</li><li>• stir-frying.</li></ul>	<ul style="list-style-type: none"><li>• commodity list with quantities</li><li>• contingencies</li><li>• equipment list</li><li>health, safety and hygiene</li><li>• quality points</li><li>• sequencing/dove-tailing</li><li>• timing</li><li>• mise en place</li><li>• cooking</li><li>• cooling</li><li>• hot holding</li><li>• serving</li><li>• storage</li><li>• reduce</li><li>• reuse</li><li>• recycle</li><li>• sustainability</li><li>• creativity</li><li>• portion control</li><li>• accompaniments.</li><li>• dish production</li><li>• dish selection</li><li>• health and safety</li><li>• hygiene</li><li>• improvements</li><li>• organoleptic</li></ul>	<p><b>Analyse</b> examine in detail to show meaning, and identify elements and the relationship between them</p> <p><b>Assess</b> make an informed judgement</p> <p><b>Compare</b> identify/comment on similarities and/or differences</p> <p><b>Define</b> give a precise meaning</p> <p><b>Describe</b> state the points of a topic / give characteristics and main features</p> <p><b>Discuss</b> write about issue(s) or topic(s) in depth in a structured way</p> <p><b>Evaluate</b> judge or calculate the quality, importance, amount or value of something</p> <p><b>Explain</b> set out purposes or reasons / make the relationships between things clear / say why and/or how and support with relevant evidence</p> <p><b>Give</b> produce an answer from a given source or recall/memory</p> <p><b>Identify</b> Name/select/recognise</p> <p><b>Outline</b> set out the main points</p>

READING SKILLS

In Hospitality and Catering we use the careful reading strategy – before we read, we pre-teach vocabulary and practise this, during reading we highlight key evidence and descriptions; after reading we complete comprehension questions and discuss and challenge ideas.

PERSONAL DEVELOPMENT

**CAREERS** – Students to be exposed to careers involved in ecosystem conservation. Students will also be introduced to other careers during sixth form open evenings.

**CORE** – Students in 6th Form are given a £10 budget to purchase ingredients and cook meals suitable for University.

SUPPORTING STUDENTS AT HOME

Students should complete any lessons in their books they have missed due to absence, using Classcharts to access learning.

Students will be given a set of flash cards for each topic at GCSE. Self testing or testing your child will support them to remember key knowledge.

Exam practice is the best way to improve grades over time. We encourage students to complete as many questions as possible throughout the course and should also do this at home.