Subject: Hospitality & Catering Lvl 1/2 **Key Stage 4 Curriculum Plan** **Year:** 11

Department Information:

We are a lively and busy department, where students acquire more knowledge on how the hospitality and catering industry operate, on nutrition and cooking methods and how to use the skills needed to produce dishes of professional quality. Planning, cooking and presenting dishes are partnered with academic study to prepare students fully for their NEA and written exam.

Curriculum aims and intent:

To ensure students understand and apply high standards of food safety, hygiene and health and safety in all practical work.
To develop students' ability to plan, organise and manage their time
To enable students to adapt recipes and menus to meet a range of nutritional, dietary and customer requirements.
To build advanced practical cookery skills, enabling students to prepare, cook and present dishes to a professional standard.
To develop students' understanding of food provenance, sustainability and factors affecting food choice in industry.
To encourage creativity, independence, resilience and problem-solving.
To build on and expand knowledge of nutrition and healthy eating.

Alongside cooking and theory, students will develop a range of transferable skills including communication, teamwork, organisation, time management and evaluation that support progression into further education, apprenticeships and careers in hospitality and catering.

Assessment:

BTEC Vocational Award in Hospitality and Catering (WJEC) Lvl 1/2:
The assessment comprises of one written exam (80 minutes) worth 40% of the overall grade alongside one controlled assessment (12 hours with 3 hours 30 minutes total cooking time) worth 60% of the overall grade.
The controlled assessment involves planning, dish design, nutrition, presentation and much more, hence why the cooking time is only a portion of the full 12 hours.

Resources used to support learning:

CGP Revision booklet
WJEC Website
BBC Bitesize
Shows such as Masterchef, Great British Bake Off and YouTube
We offer fresh herbs from our kitchen garden.

Home Learning:

Students are asked to research, write time plans and often adapt recipes to then execute their dishes in lessons at school.

Theory work tasks will be issued for homework regularly alongside small practical 'stretch and challenge' activities, like carving a swan from an apple to demonstrate knife skills and presentation skills.

How parents can help their child:

Encouraging children to independently prepare dishes at home.
Where possible, eating out at restaurants to see how the catering industry operates in real life.

Growing a small selection of herbs in a kitchen garden can foster greater interest in the supply of foods and improve the outcomes a student produces at school.

Term	Summary of work being covered	Knowledge, Understanding and skills assessed	How the work is assessed	Career Links
1	Nutrients revisited Cooking methods High skill practical work Mock NEA	Cooking techniques Advanced practical skills NEA preparation Knowledge of nutrients and cooking methods and their effect on nutrition	Feedback on practical work in line with WJEC marking criteria (feedback is given as guidance to prepare students for their NEA)	Various roles within the hospitality and catering industry
2	Unit 1 Exam content: The hospitality and catering industry	Knowledge and understanding of: The hospitality and catering industry Job roles and career opportunities How businesses operate Customer service	Continuous feedback Mock examination	
3	Non Exam Assessment (NEA)	Ability to plan, prepare, cook and evaluate dishes for a specific customer Confidence and independence in cooking Understanding of professional hospitality standards Organisation, creativity, communication	WJEC NEA (12 hours, 3.5 hours cooking) worth 60% of qualification Final NEA assessment against WJEC marking criteria	Chef at various levels FoH manager Head waiter Housekeeper Maître d'hôte, Pastry chef Receptionist, Concierge
4	Unit 1 Exam content: How provisions operate Health and safety	Knowledge and understanding of: Health, safety and hygiene How businesses/provisions operate	Continuous feedback Low stakes quizzes	
5	Unit 1 Exam content: Food safety Full unit 1 revision Mock exam Final preparations	Knowledge of entirety of Unit 1 content	WJEC written examination (80 minutes) worth 40% of qualification	
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