

Subject:-

Catering & Hospitality

Head of Department: -

Mr Larigo

Teachers in this department: -

Mr Carswell



General overview

The WJEC Level 1/2 Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment.

Further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.

The course is available to students from year 9 to year 11

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Year 9 Overview

The WJEC Level 1/2 Award in Hospitality and Catering is made up of two mandatory units:

Unit 1 The Hospitality and Catering Industry

Unit 2 Hospitality and Catering in Action

Learners must complete both units.

This structure has been designed to develop in learners the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication. Through the two units, learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression. Successful completion of this qualification could support entry to qualifications that develop specific skills for work in hospitality and catering.

Year 9 WJEC

Catering & Hospitality

Year 9 60% practical lessons and 40% theory lessons with termly practical/paper assessment

Year 9 course content

Health & Safety in the workplace

Food Safety

Menu planning

Mini project to run alongside year 9 - Events planning

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Year 9 Overview

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
<p><u>Food safety</u></p> <p>WJEC work book food/health & safety, HACCP system, COSHH, complete a food safety audit in training kitchen.</p> <p>Sensory taste testing</p> <p>6 demonstration, with students completing practical's on sweet & savoury dishes for afternoon tea, Level 1 & 2 dishes.</p> <p>Evaluating all dish</p> <p>30 minute theory exam week 5 assessment week</p> <p>End of term chef awards</p>	<p><u>Health & safety</u></p> <p>Health & safety act. Risk assessment, HACCP, COSHH, PPE, warning signs, fire safety</p> <p>6 demonstration, with students completing practical's on sweet & savoury dishes for afternoon tea, Level 1 & 2 dishes.</p> <p>Week 5 Practical assessment</p> <p>End of term chef awards</p>	<p><u>Seasonal & Local Food</u></p> <p>Plan a seasonal dish, look at food millage, seasonal trends, free range, organic and intensive farming methods. Food miles carbon footprint</p> <p>5 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes.</p> <p>Week 5 combined theory & practical assessment</p> <p>Visit Tesco to look at season food & prices</p>	<p><u>Food & nutrition</u></p> <p>WJEC work book, functions of foods nutrients.</p> <p>Healthy eating eat well plate, allergies & tolerances. Theory design a dairy free cake</p> <p>5 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes</p> <p>1 hour theory exam (assessment)</p> <p>End of term chef awards</p>	<p><u>Job roles and the industry</u></p> <p>5 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes</p> <p>Week 5 combined theory & practical assessment</p> <p>End of term chef awards</p>	<p><u>Teamwork & communication</u></p> <p>Start <u>task 1</u> year 10 coursework</p> <p>Week 5 combined theory & practical assessment</p> <p>Week 5 mock, practical controlled assessment</p> <p>End of term chef awards</p>

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Year 10 Overview

Year 10 WJEC

Catering & Hospitality

Year 10 50% practical lessons and 50% theory lessons with termly practical/paper assessment,

Year 10 course content (20% course work towards finally GCSE)

Nutrition in foods

Costing

Hospitality services

Food safety

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Year 10 Overview

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
<p><u>Food/health & Safety, Food Laws</u></p> <p>WJEC work book food/health & safety, HACCP system, COSHH,</p> <p>Training kitchen tour , Introduction into health & safety in new kitchen, All demos in new kitchen, Complete food safety audit Practical's is both kitchens</p> <p>3 Practical's demonstrations , 2 theory lessons, afternoon tea dishes</p> <p>1 hour theory exam week 4, food safety (assessment)</p>	<p><u>Food Presentation skills</u></p> <p>Garnishes and presentation</p> <p>3 practical's lessons trialling dishes for controlled assessment. 4 theory lessons task 1 course work</p> <p>Practical assessment Week 4</p>	<p><u>Costing/ Menu planning</u></p> <p>Gross profit (GP) percentage, portion control, quality checks, menu trends, time management.</p> <p>4 theory lessons, 2 practical's</p> <p>Mock controlled assessment Produce healthy dishes</p>	<p><u>International foods</u> WJEC task 1 afternoon assessment, course work menu planning, time plan, final menu</p> <p>2 theory lessons 2 practical's,</p> <p>Controlled assessment 4 hour task afternoon dishes week 3/4</p>	<p><u>Culinary terms and understanding</u></p> <p>French in foods.</p> <p>3 theory lessons, 3 demons on international cuisine task 2. Italian, Chinese, Mexican</p> <p>Theory assessment</p>	<p><u>Customer service</u></p> <p>2 Theory lessons task 2 course work, planning, investigation, introduction, questionnaires,</p> <p>2 demos/lessons on Indian, Spanish cuisine 2 2hour practical lessons, trial/evaluate 2 dishes from table dishes</p> <p>Theory/practical assessment</p>

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Year 11 Overview

Year 11 WJEC

Catering & Hospitality

Year 11 60% practical lessons and 40% theory lessons with termly practical/paper assessment,

Year 11 course content (40% course work towards finally GCSE)

Finally online assessment 40% of GCSE, students have to chances to pass

Revision ready for assessment

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Year 11 Overview

Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
<p><u>Task 2</u></p> <p>WJEC task 2 international cuisine, plan produce a 2 course meal from country of your choice trials, both catering class room</p> <p>3 demonstration practical's trial lesson</p> <p>3 theory, 3 practical's lessons Reason for choice, final menu Healthy eating, shopping list, equipment list, taster</p>	<p><u>Task 2</u></p> <p>WJEC task 2 international cuisine, plan produce a 2 course meal from country of your choice trials, both catering class room</p> <p>3 demonstration practical's trial lesson</p> <p>3 theory, 3 practical's lessons Reason for choice, final menu Healthy eating, shopping list, equipment list, taster</p>	<p><u>Task 2</u></p> <p>WJEC task 2 international cuisine, plan produce a 2 course meal from country of your choice trials, both catering class room</p> <p>2 Practical's lessons 1 mock controlled assessment</p> <p>Test on meat & poultry</p>	<p><u>Task 2 Controlled assessment</u></p> <p>WJEC task 2</p> <p>2 practical lessons trials 1 controlled assessment 4 hour</p> <p>1 theory lesson evaluation of task</p> <p>Test nutrition & health week 1</p>	<p><u>Task 2</u></p> <p>WJEC task 2 international cuisine, nutritional analysis data</p> <p>4 theory lessons completing task 2 course work</p> <p>Mock tests and revision 2 lessons</p> <p>Test factors affecting food choices week 1</p>	

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