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| **WJEC Level ½ Hospitality and Catering Curriculum Intent Y10** | | | | | | |
|  | **Autumn Term** | | **Spring Term** | | **Summer Term** | |
|  | **1**  **September-October** | **2**  **November- December** | **1**  **January- February** | **2**  **February- March** | **1**  **April- May** | **2**  **June-July** |
| **Key Concepts** | 1.3 Health and safety in hospitality and catering  2.3 The skills and techniques of preparation, cooking and presentation of dishes  2.4 Evaluating cooking skills | 2.1 The importance of nutrition  2.3 The skills and techniques of preparation, cooking and presentation of dishes  2.4 Evaluating cooking skills | 2.2.1 Factors affecting menu planning  2.2.2 How to plan production  2.3 The skills and techniques of preparation, cooking and presentation of dishes  2.4 Evaluating cooking skills | 2.3 The skills and techniques of preparation, cooking and presentation of dishes  2.4 Evaluating cooking skills | 2.2 Menu planning  2.3 The skills and techniques of preparation, cooking and presentation of dishes  2.4 Evaluating cooking skills | 2.2 Menu planning  2.3 The skills and techniques of preparation, cooking and presentation of dishes  2.4 Evaluating cooking skills |
| **Knowledge & Understanding** | Learners will gain knowledge and understanding of the following areas:  1.3.1 Health and safety in hospitality and catering provision  1.3.2 Food Safety  2.3.1 How to prepare and make dishes  2.3.2 Presentation techniques  2.3.3 Food safety practices  2.4.1 Reviewing of dishes  2.4.2 Reviewing own performance | Learners will gain knowledge and understanding of the following areas:  2.1.1 Understanding the importance of nutrition  2.1.2 How cooking methods can impact on nutritional value  2.3.1 How to prepare and make dishes  2.3.2 Presentation techniques  2.3.3 Food safety practices  2.4.1 Reviewing of dishes  2.4.2 Reviewing own performance | Learners will gain knowledge and understanding of the following areas:  1.4.1 Food related causes of ill health  1.4.2 Symptoms and signs of food-induced ill health  1.4.3 Preventative control measures of food-induced ill health  1.4.4 The Environmental Health Officer (EHO)  2.3.1 How to prepare and make dishes  2.3.2 Presentation techniques  2.3.3 Food safety practices  2.4.1 Reviewing of dishes  2.4.2 Reviewing own performance | Learners will gain knowledge and understanding of the following areas:  2.3.1 How to prepare and make dishes  2.3.2 Presentation techniques  2.3.3 Food safety practices  2.4.1 Reviewing of dishes  2.4.2 Reviewing own performance | Learners will gain knowledge and understanding of the following areas:  2.2.1 Factors affecting menu planning  2.2.2 How to plan production  2.3.1 How to prepare and make dishes  2.3.2 Presentation techniques  2.3.3 Food safety practices  2.4.1 Reviewing of dishes  2.4.2 Reviewing own performance | Learners will gain knowledge and understanding of the following areas:  2.2.1 Factors affecting menu planning  2.2.2 How to plan production  2.3.1 How to prepare and make dishes  2.3.2 Presentation techniques  2.3.3 Food safety practices  2.4.1 Reviewing of dishes  2.4.2 Reviewing own performance |
| **Assessment** | End of topic assessment. Assessment through practical skills in a range of different dishes. | End of topic assessment. Assessment through practical skills in a range of different dishes. | End of topic assessment. Assessment through practical skills in a range of different dishes. | End of topic assessment. Assessment through practical skills in a range of different dishes. | End of topic assessment. Assessment through practical skills in a range of different dishes. | Mock Exam |
| **Why this?**  **Why now?** | This unit provides learners with a broad and indepth knowledge base providing the opportunity to explore the hospitality and catering sector. The learner will be required to apply knowledge and understanding through a mandatory assessment which will be sat at the end of Year 11. Students will also have a mock in Year 10. | | | | | |
| **Skills & Characteristic** | Commitment, effective communication and interpersonal skills, observation skills, professionalism, problem-solving skills, teamwork, reflective practitioner, marking, measuring., Independence, Retention, Application, Knowledge, Understanding, Evaluation | | | | | |
| **Aspirations & Careers** | Industrial baker, baking operative, artisan baker, craft baker, Bartender, Barista, Butcher, Butler, Cake decorator, Catering manager, Food service manager, Cellar technician, dispense technician, cellar service engineer, beer quality technician, Chef, Cook, Crew member, fast-food service assistant, food and beverage server, Fishmonger, Food factory worker, Food manufacturing inspector, Food scientist, Waiter, Waitress, waiting staff, server, Waiters serve food and drinks to customers in restaurants and cafes, take orders and handle payments. | | | | | |

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| **Hospitality and Catering** | | | |
| **Year Group** | **Basic (Lower Ability End Points)**  **Level 1 Pass** | **Clear (Middle Ability End Points)**  **Level 2 Pass** | **Detailed (Higher Ability End Points)**  **Level 2 Distinction** |
| **10/11** | Candidates recall, select and communicate knowledge and understanding of basic  aspects of the hospitality sector, they will review their evidence and draw basic  conclusions. They apply basic knowledge and understanding and skills to give simple responses to queries and issues, with an awareness of factors that affect success in  hospitality and catering. They demonstrate basic skills in processing hospitality and  catering operations and may have some inaccuracies and omissions. | Candidates recall, select and communicate sound knowledge and understanding of aspects of the hospitality sector. They review the evidence available, analysing and evaluating some of the information clearly, and with some accuracy. They make judgements and draw appropriate conclusions. They apply suitable knowledge and understanding in a range of situations to give mainly appropriate responses to queries and issues, with an appreciation of factors that affect success in hospitality and catering. They demonstrate skills in processing hospitality and catering operations and may have some minor inaccuracies or omission | Candidates recall, select and communicate detailed knowledge and thorough understanding of the hospitality sector. They analyse and evaluate the evidence available, reviewing and adapting their methods when necessary. They present information clearly and accurately, making reasoned judgements. They apply relevant knowledge and understanding in a range of situations to give appropriate responses to queries and issues with an understanding of the implications of factors affecting success in hospitality and catering. They demonstrate high levels of skills in effectively processing information on the hospitality and catering sector. |