



KS4 Curriculum Map

Subject: WJEC Vocational Award - Hospitality and Catering Level 1/2

Year group: 10/11

Time period	Autumn Unit 1 14 weeks	Spring Unit 1 10 weeks	Summer Unit 1 12 weeks	Autumn Unit 2 14 weeks	Spring Unit 2 10 weeks	Summer Unit 1 4 weeks
Content <i>Declarative Knowledge – 'Know What'</i>	Students should be aware of and analyse, identify, explain or describe - Food related causes of ill health - Common types of food poisoning - Symptoms of food related ill health - Food safety hazards in different situations - Risks to food safety - Control measures - Food safety regulations Students will develop an understanding how hospitality and catering provision meets health and safety requirements - describe personal safety responsibilities in the workplace - identify risks to personal safety in hospitality and catering Practical - Students will be developing and improving skills learnt at KS3 Cake making Pastry making Sauces	To understand the environment in which hospitality and catering providers operate -To understand the different types of establishments and the types of foods that they produce for customers. -to understand the structure of of the hospitality and catering industry -be aware of and be able to describe the job roles and working conditions - to understand the factors affecting the success of providers - be able to propose a hospitality and catering provision to meet specific requirements Practical - Pastry shaping Presentation techniques Recipe modification Pasta Yeast doughs	To understand how hospitality and catering operates to be able to describe the operation in the kitchen and front of house to understand how hospitality and catering provision meet customer requirements. Prepare for the Unit 1 written examination Practical - Special dietary requirements Vegetarian/vegan Gluten free Dairy Free Low fat diets	To understand the importance of nutrition when planning meals -Describe the function of nutrients - Nutritional needs of specific groups - What happens if you don't have a balanced diet - how different cooking methods impact on the nutritional value of foods - factors to consider when planning meals - be aware of environmental issues when cooking - how dishes meet the consumer needs - be able to produce time plans for practical outcomes - how to check ingredients are of good quality To understand menu planning Practical Producing dishes using a range of commodities: meat, fish, poultry, eggs, dairy, cereals, rice, pasta, flour, fruit, vegetables	Unit 2 Assessment Students will complete a Controlled Assessment Task. Students will demonstrate their knowledge, skills and understanding of the Hospitality and Catering industry. Task 1 : Produce a written proposal (4 hours) Task 2: Plan the production of dishes (2 hours) Task 3: Produce planned dishes (2 hours) Practical - Practice chosen dishes Develop presentation techniques	Prepare for the Unit 1 written examination To understand command words and key terms



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Skills <i>Procedural Knowledge – 'Know How'</i>	Students will be learning a programme of study related to how food can cause ill health, exploring food safety hazards in a range of situations. Within practical lessons they will be carrying out food safety regulations so that they get first-hand experience of preventing food poisoning. Students will be doing a series of 1 hour practical sessions where they will develop a range of high level skills	Students will develop knowledge and understanding about the variety of hospitality and catering establishments, focusing on success, the food they serve and the job roles involved in the establishment. Students will develop practical skills and techniques needed to produce meals for a variety of menus	Students will develop knowledge and understanding of how the Hospitality and Catering industry is structured, the jobs and services it provides and how it is rated for different sets of standards. Students will develop practical skills and techniques needed to produce meals for different types of diets.	Students will be learning a programme of study related to balanced diets, nutrients before, during and after cooking and factors affecting choice. Students will develop their understanding of the prior knowledge needed before and during planning a menu. A focus will be on different dietary requirements, allergies and target audiences.		
Key Questions	What makes food become unsafe to eat and makes people ill? How can food allergies and intolerances affect people's health? How does the law make sure that there are high standards of food safety in the food industry?	What type of person do you need to be to work successfully in the H&C industry? What skills and knowledge do you need to work in the H&C industry? What are the working conditions in the H&C industry?	Why is good organisation important in a catering kitchen? Why is it important for H&C businesses to meet customers' needs and requirements?	What happens if the body does not have the right amount of nutrients or water? How do dietary guidelines aim to help people choose what to eat? What are the nutritional needs of people at different life stages? How does the production, processing, cooking and eating food affect the environment of the Earth?	How will you ensure you meet the requirements of a top band response?	How will you ensure you meet the requirements of a top band response?
Assessment	Complete online Level 2 Food Hygiene course - High Speed training Timed exam questions - AC4.1, AC4.2, AC4.3, AC4.4, AC3.1, AC3.2, AC3.3	Timed exam questions AC1.1, AC1.2, AC1.3, A.C1.4, AC5.1, AC5.2	Timed exam questions AC2.1, AC2.2, AC2.3 Year 10 Unit 1 written exam WJEC Unit 1 written Exam Mock Practical Exam (2hours)	Year 11 Mock Examination	WJEC Unit 2 - Controlled Assessment Task	WJEC Unit 1 Written Exam



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Literacy/Numeracy/ SMSC/Character	Key words and definitions built into lessons. Weighing and measuring ingredients Developing confidence and independence when carrying out and planning practical tasks.	Key word and definitions built into lessons Weighing and measuring ingredients. Developing confidence and independence when carrying out and planning practical tasks.	Key words and definitions built into lessons Weighing and measuring ingredients. Developing confidence and independence when carrying out and planning practical tasks.	Key words and definitions built into lessons Weighing and measuring ingredients. Developing confidence and independence when carrying out and planning practical tasks.	Key words and definitions built into lessons Weighing and measuring ingredients. Developing confidence and independence when carrying out and planning practical tasks. Select their own recipes to meet set criteria	Key words and definitions built into lessons.