Hospitality & Catering – Key Stage 4 (Years 10 and 11)

Hope Valley College
Chorus Education Trust

	WJEC L1/2 TECHNICAL AWARD IN HOSPITALITY & CATERING 60% NEA 40% EXAM								
	INTRO H&S	Unit 1 - 1.1 Hospitality & Catering Provision			Unit 1 – 1.2 How Hospitality & Catering Providers Operate			Unit 1 – 1.3 Heath and Safety in Hospitality & Catering	
10	Intro to the H&C industry	1.1.1 Hospitality and catering providers	1.1.2 Working in the hospitality & catering industry	1.1.3 Working conditions in the hospitality and catering industry	1.1.4 Contributing factors to the success of H&C provision	1.2.1 The operation of the front and back of house	1.2.2 Customer requirements in hospitality and catering	1.2.3 Hospitality and Catering provision to meet specific requirements	1.3.1 Heath and Safety in Hospitality and catering	1.3.2 Food Safety
10	Unit 2 – The skills and techniques of preparation, cooking and presentation of dishes – skills building								
	2.3.1 How to prepare and make dishes	2.3.2 Presentation techniques		2.3.3 Food safety practices					

	Unit 2 – The skills and techniques of preparation, cooking and presentation of dishes – ASSESSMENT			UNIT 2 – Evaluating cooking skills		Unit 1 – Food safety in hospitality and catering				Unit 1
11	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	1.4.1 Food related causes of ill heath	1.4.2 Symptoms and signs of food induced ill heath	1.4.3 Preventative control measures of food induced ill health	1.4.4 the environmental health officer	Revision of all 4 LO
11	Unit 2 – 2.1 Hospitality and Catering in Action			Unit 2 – 2.2 Menu Planning			Unit 2 – The skills and techniques of preparation, cooking and presentation of dishes – skills building			
	2.1.1 Understanding the importance of nutrition		2.1.2 How cooking methods can impact on the nutritional value	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	