

## What are the aims and intentions of this curriculum?

To enjoy the diversity of the Award and complete all of the sections of the Duke of Edinburgh Award - Silver. This runs through academic year until May 2019

To complete the WJEC Level 1/2 Hospitality & Catering Award - this runs through academic year until 5th May 2019 for coursework submission, June 18th for examination

Term	Topics	Knowledge covered	Skills developed	Assessment
<b>Autumn 1</b>	SILVER DUKE OF EDINBURGH AWARD SKILL, PHYSICAL AND VOLUNTEERING	Skill Section: Range of skill based activities including, Drawing and Sketching, Weaving a rug, sewing and needlework - making textile related products and jewellery making	Independent Learning. Skill development Thinking Skills Teamwork Sourcing and working with different materials Embarking on a new sporting activity	N/A
<b>Autumn 2</b>	SILVER DUKE OF EDINBURGH AWARD SKILL, PHYSICAL AND VOLUNTEERING  <b>Level 1/2 Hospitality &amp; Catering 9 hour coursework</b>	Skill Section: Range of skill based activities including, Drawing and Sketching, Weaving a rug, sewing and needlework - making textile related products and jewellery making Navigational Training Volunteering: School garden and planting Physical: New sport/activity - team sports Investigating Nutrition, special diets, menu planning and practical work. Health and Safety, Risk assessment, food poisoning, Legislation	Independent Learning. Skill development Thinking Skills Teamwork Sourcing and working with different materials Embarking on a new sporting activity Practical Food Skills	Level ½ Unit 2 Assessment - Practical Exam inc 9 hours coursework
<b>Spring 1</b>	SILVER DUKE OF EDINBURGH AWARD SKILL, PHYSICAL AND VOLUNTEERING  <b>Level 1/2 Hospitality &amp; Catering</b>	Skill Section: Range of skill based activities including, Drawing and Sketching, Weaving a rug, sewing and needlework - making textile related products and jewellery making Navigational Training Volunteering: School garden and planting for spring Physical: New sport/activity - team sports. Job roles in Catering, Kitchen and Front of House Operation, Menu Planning	Independent Learning. Skill development Thinking Skills Teamwork Sourcing and working with different materials Embarking on a new sporting activity Practical Food Skills	
	SILVER DUKE OF EDINBURGH AWARD SKILL, PHYSICAL AND VOLUNTEERING  <b>Level 1/2 Hospitality &amp; Catering</b>	Skill Section: Range of skill based activities including, Drawing and Sketching, Weaving a rug, sewing and needlework - making textile related products and jewellery making Navigational Training Volunteering: School garden and planting Physical: New sport/activity - team sports Expedition Training and Route Planning	Independent Learning. Skill development Thinking Skills Teamwork Sourcing and working with different materials Embarking on a new sporting activity Practical Food Skills	Completion of Sections: Volunteering, Physical and Skills