

What are the aims and intentions of this curriculum?

To complete the WJEC Level 1/2 Hospitality & Catering Award - this runs through academic year until Spring term for coursework submission, Students may take the exam in Year 10 and again in Year 11. The best outcome/grade is used.

Term	Topics	Knowledge covered	Skills developed	Assessment
Autumn 1	Level 1/2 Hospitality & Catering	The operation of Front of house The Operation of the kitchen	Knowledge of operational activities within the Catering sector	Sample exam questions Quiz
Autumn 2	Level 1/2 Hospitality & Catering	Investigating Nutrition, special diets, menu planning and practical work. Health and Safety, Risk assessment, food poisoning, Legislation	Knowledge of food related ill health Practical Food Skills	Level ½ Unit 2 Assessment - Practical Exam inc 9 hours coursework
Spring 1	Level 1/2 Hospitality & Catering	Job roles in Catering, Kitchen and Front of House Operation, Menu Planning	Practical Food Skills Knowledge of food allergies and intolerance	Practical Skills Assessment
Spring 2	Level 1/2 Hospitality & Catering Catering Theory and Revision	Special Diets, Fire Safety, Nutrition, Menu Planning, the Hospitality Industry Production of dishes for a menu Food commodities	Practical Food Skills Presentation Techniques Recipe development	Practice exam work - students to produce a range of high skill dishes
Summer 1	Level 1/2 Hospitality & Catering Theory and Revision	Recap topics from the specification, model answers, quizzes and tests. Exam Preparation	Revision Techniques Exam Technique- sample questions	Practice Expedition - Yorkshire Dales 3 days, 2 nights
Summer 2	Level 1/2 Hospitality & Catering	Recap topics from the specification, model answers, quizzes and tests. Exam Preparation	Revision Techniques Exam Technique- sample questions	Mock exam - online