

## Vocational Award Level ½ Hospitality and Catering

### Outline Programme of Study

Year 10	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Big ideas/ topics	Hospitality and Catering provision	The operation of the front and back of house	Health and Safety in Hospitality and Catering Provision	Food safety in Hospitality and Catering	Terminology	NEA practise
Key Knowledge	<p>Commercial and Non-commercial establishments. Residential and non-residential establishments. Types of food service.</p> <p>Types of residential services.</p> <p>Standards and ratings.</p> <p>Types of employment within the industry.</p> <p>Personal attributes, qualifications and experiences.</p> <p>Types of contracts, benefits and remunerations.</p> <p>Costs businesses incur.</p> <p>Dishes: Bread rolls and burgers Scones and jam Calzone</p>	<p>Operational requirements – workflow for the front of house, workflow in the kitchen.</p> <p>Equipment and materials required.</p> <p>Documentation and administration.</p> <p>Meeting the needs of the customer and adapting to meet their needs.</p> <p>Dishes: Cheesecake and raspberry coulis Stuffed chicken and dauphinoise potatoes Chocolate log</p>	<p>COSHH</p> <p>Health and Safety at Work Act 1974</p> <p>Manual Handling Operations Regulation 1992</p> <p>Personal Protective Equipment 1992</p> <p>Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013</p> <p>Accident forms and risk assessments.</p> <p>HACCP</p> <p>Dishes: Vegetable curry with garlic naan bread Melt in the middle chocolate pudding Spinach and ricotta ravioli</p>	<p>Bacillus Cereus, Campylobacter, Clostridium Perfringens, E-coli, Listeria, Salmonella and Staphylococcus Aureus.</p> <p>Food allergies and intolerances.</p> <p>Food labelling laws and safety legislation.</p> <p>Visible and Non-visible symptoms.</p> <p>Cross contamination</p> <p>Environmental Health Officer.</p> <p>Dishes: Crème Brulee with chocolate shapes Chicken Kiev with sweet potato wedges Mini Victoria sponge cakes</p>	<p>Catering terms</p> <p>Dry and wet cooking methods.</p> <p>Identifying equipment to make different recipes.</p> <p>Dishes: Chocolate profiteroles Chicken nuggets and BBQ chicken from a de-boned whole chicken Lemon meringue pie</p>	<p>Dishes: Panna cotta and fruit garnish Quiche</p>

Year 11	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Big ideas/ topics	Unit 2	Unit 2 + mocks	Unit 2	Practical exams + Unit 2 coursework completion	Revision	Revision + exam



<p><b>Key Knowledge</b></p>	<p>Exam board set brief. Research, plan and develop appropriate dishes.</p>	<p>Trial a selection of appropriate dishes. Select + reject suitable dishes for practical exam</p> <p>December – mock exams</p>	<p>Complete selection of dishes, give reasons for choice, produce a timeplan, shopping list and equipment list.</p>	<p>Complete practical exam.</p> <p>8.30-9.00 miss-en-place 9.00-11.30 skills test</p> <p>Evaluate success of practical exam</p>	<p>Series of revision sessions based on results of mock exams</p>	<p>Series of revision sessions based on results of mock exams</p>
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**Further information and reading list**

Book used in lessons: <https://www.illuminatepublishing.com/product/wjec-vocational-award-hospitality-and-catering-level-1-2-technical-award-2nd-edition-student-book>

Revision Guide of the book that is used in lessons: <https://www.illuminatepublishing.com/product/wjec-vocational-award-hospitality-and-catering-level-1-2-technical-award-study-and-revision-guide-2nd-edition>

Our exam board is WJEC, the exam board website is: [https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab\\_keydocuments](https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_keydocuments)

Sample assessment material and past exam papers are available on the exam board website. [https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab\\_pastpapers](https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers)

Useful videos and programmes to watch:

1. The Savoy – programme on ITV, shows you behind the scenes of a hotel and kitchen.
2. Food Unwrapped – programme on Channel 4

**Ways to support and extend student learning in this subject**

**Support for pupils**

- The greatest challenge for many students is the quantity of subject content that is necessary to cover in the course. Our students tell us that breaking this down into manageable chunks (often in the form of flashcards) and quizzing / consolidating little and often is the best way of keeping on top of what has been covered. We also recommend applying that knowledge to exam-style questions as often as possible. Some past papers are available to download from the WJEC website: [https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab\\_pastpapers](https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers)
- Revision and lesson materials will be on each Google Classroom. You can refer to these to help your child with their homework or if they are absent from school.
- Knowledge organisers are very useful for revision, WJEC has created some for you. <https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rId=4864>

**Stretch and Challenge Pupils.**

- It is important to have lots of practice exam questions and scenarios to give a wider extension of exam practice.
- Some past papers are available to download from the WJEC website: [https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab\\_pastpapers](https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers)
- You can do a past paper with the exam board principal examiner talking you through it. This voiced over Power Point offers practical hints and tips on how to effectively approach questions in examination papers. <https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rId=3465&langChange=en-GB&ga=2.107920715.811091259.1678958161-1054076666.1678958161>
- Encourage students to attend the extra scheduled revision and coursework sessions.
- Revision cards are very useful for knowledge. These can be created by the student or you can purchase pre-printed flash cards. identify key words that cannot not yet be recalled or spelt correctly. Create flashcards and complete regular quizzing at home.
- Knowledge organisers are very useful for revision, WJEC has created some for you. <https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rId=4864>