

HOSPITALITY AND CATERING



ALDER
Community High School

YEAR GROUP Y11

Autumn	NEA Unit 2	
	Composites: • On going NEA – Unit 2 • To know what a design brief is • To know what dove tailing is • To know what a time plan is • To know how to work safely and hygienically within a food room to prevent hazards and cross contamination • To know how to analyse the brief • To know how to mind map a range of dishes • To know how to suggest suitable dishes and give an explanation as to why they are suitable • To know how to find suitable recipes • To know to create a time plan	Key Vocabulary Analysis Evaluate Dovetail Contamination Pathogen Time plan
	Assessment • A mock written exam based on the WJEC Hospitality and Catering Unit 1 specification. This assesses knowledge and understanding of the hospitality industry, including food safety, nutrition, and working in hospitality environments.	ILS Using knowledge organisers create: • Flashcards • Knowledge drop • Mind map



	A mock NEA (Non-Exam Assessment), where students complete a practical and written task based on a set brief. This includes planning, preparing, cooking, and evaluating dishes, alongside written evidence of research, planning, and analysis.	Using Frayer Model to Practice key vocabulary definitions
	How to help at home: - Encourage independent planning by asking students to explain their design brief, justify their dish choices and create a time plan before cooking. - Support practical skills by encouraging students to prepare meals at home, practising safe food hygiene, effective time management (dovetailing) and working independently in the kitchen. - Discuss and review ideas together by helping Students to research suitable recipes, consider why they meet the brief, and evaluate how they could improve their planning and final dishes.	Wider reading WJEC Hospitality & Catering – Specification, past papers, mark schemes, examiner reports and revision resources. WJEC Hospitality & Catering BBC Bitesize – Hospitality & Catering – Revision notes, quizzes and activities to support Unit 1 and NEA preparation. Food Standards Agency (FSA) – Food hygiene, food safety, allergens and legislation. British Nutrition Foundation (BNF) – Healthy eating, nutrition and dietary needs. NHS Healthy Eating – Healthy eating guidance, allergies and food intolerances. Health and Safety Executive (HSE) – Health and safety legislation, risk assessments and workplace safety. BBC Good Food – Recipes, seasonal ingredients and menu inspiration. Love Food Hate Waste – Sustainability, food storage and reducing food waste.
	SMSC Spiritual: Reflect on personal creativity and decision-making when designing dishes to meet a specific brief. Moral: Demonstrate responsibility by following food hygiene and safety procedures to protect themselves and others. Social: Develop independence, organisation and communication skills while planning and completing practical tasks.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef, Executive chef, Farmer, Food stylist, Food photographer, Business manager



	Cultural: Consider how different cultures, religions and dietary requirements influence menu planning and dish selection	
Spring	NEA unit 2/ Unit 1 Revision	
	Composites: - On going NEA – Unit 2 - To know different contracts used within Hospitality and Catering - To know working hours within the industry - To know national minimum wage - To know basic costs associated with a Hospitality and Catering business - To know important legislation used within Hospitality	Key Vocabulary Contract Legislation Economy Profit Hospitality Economic Environmental
	Assessment - A mock written exam based on the WJEC Hospitality and Catering Unit 1 specification. This assesses knowledge and understanding of the hospitality industry, including food safety, nutrition, and working in hospitality environments. - A mock NEA (Non-Exam Assessment), where students complete a practical and written task based on a set brief. This includes planning, preparing, cooking, and evaluating dishes, alongside written evidence of research, planning, and analysis.	ILS Using knowledge organisers create: - Flashcards - Knowledge drop - Mind map - Using Frayer Model to Practice key vocabulary definitions
	How to help at home - Discuss careers in Hospitality and Catering by exploring different job roles, contracts, working hours and the skills required in the industry. - Encourage independent research into the National Minimum Wage, employment rights and key legislation that helps protect employees and customers.	Wider reading: WJEC Hospitality & Catering – Specification, past papers, mark schemes, examiner reports and revision resources. WJEC Hospitality & Catering BBC Bitesize – Hospitality & Catering – Revision notes, quizzes and activities to support Unit 1 and NEA preparation. Food Standards Agency (FSA) – Food hygiene, food safety, allergens and legislation.



	Develop business awareness by involving students in simple budgeting activities, such as costing a family meal or discussing the everyday running costs of cafés, restaurants or hotels.	British Nutrition Foundation (BNF) – Healthy eating, nutrition and dietary needs. NHS Healthy Eating – Healthy eating guidance, allergies and food intolerances. Health and Safety Executive (HSE) – Health and safety legislation, risk assessments and workplace safety. BBC Good Food – Recipes, seasonal ingredients and menu inspiration. Love Food Hate Waste – Sustainability, food storage and reducing food waste.
	SMSC Social: Explore how teamwork, communication and professionalism contribute to the success of hospitality and catering businesses. Moral: Understand the importance of employment law, fair pay, health and safety, and treating employees and customers with respect. Spiritual: Reflect on personal career aspirations and the skills needed to work successfully in the hospitality and catering industry Cultural: Recognise how hospitality businesses cater for people from diverse cultures, religions and backgrounds by meeting a range of dietary and customer needs.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef, Executive chef, Farmer, Food stylist, Food photographer, Business manager
	Hospitality & catering operations/ Unit 2 Mock	
Summer	Composites: - To know what workflow is - To know what customer needs are - To know what current trends are within Hospitality and Catering - To know environmental issues that could impact a business - To know what equality is and why it is relevant within Hospitality and Catering - To know the 4C's - To know what food poisoning is	Key Vocabulary Pathogen Enzymes Contamination Microorganism Allergies Intolerance Coeliac Anaphylaxis



	• To know bacteria that causes food poisoning • To know key temperatures within food • To know what food spoilage is • To know the role of EHO's • To know names of various microorganisms • To know what contamination is and how to avoid it • To know the 14 main allergens • To know what intolerances are • To know food labelling laws •	
	Assessment • A mock written exam based on the WJEC Hospitality and Catering Unit 1 specification. This assesses knowledge and understanding of the hospitality industry, including food safety, nutrition, and working in hospitality environments. • A mock NEA (Non-Exam Assessment), where students complete a practical and written task based on a set brief. This includes planning, preparing, cooking, and evaluating dishes, alongside written evidence of research, planning, and analysis.	ILS Using knowledge organisers create: • Flashcards • Knowledge drop • Mind map • Using Frayer Model to Practice key vocabulary definitions
	How to help at home: • Discuss food safety at home by encouraging students to explain safe food storage, cooking temperatures, allergens and ways to prevent cross-contamination when preparing meals. • Explore the hospitality industry together by discussing current food trends, customer needs and how businesses adapt to meet different dietary requirements and environmental challenges. • Encourage independent research into food hygiene legislation, the role of Environmental Health Officers (EHOs), food labelling and the responsibilities of hospitality businesses in keeping customers safe.	Wider reading • WJEC Hospitality & Catering – Specification, past papers, mark schemes, examiner reports and revision resources. WJEC Hospitality & Catering • BBC Bitesize – Hospitality & Catering – Revision notes, quizzes and activities to support Unit 1 and NEA preparation. • Food Standards Agency (FSA) – Food hygiene, food safety, allergens and legislation. • British Nutrition Foundation (BNF) – Healthy eating, nutrition and dietary needs. • NHS Healthy Eating – Healthy eating guidance, allergies and food intolerances.



		• Health and Safety Executive (HSE) – Health and safety legislation, risk assessments and workplace safety. • BBC Good Food – Recipes, seasonal ingredients and menu inspiration. • Love Food Hate Waste – Sustainability, food storage and reducing food waste.
	SMSC Social: Recognise the importance of teamwork, equality and effective communication in providing excellent customer service. Moral: Understand the responsibility of hospitality businesses to follow food safety laws, prevent food poisoning and protect customers from harm. Spiritual: Reflect on the importance of providing safe, high-quality food that meets the needs of a wide range of customers. Cultural: Appreciate the need to cater for diverse dietary, religious and cultural requirements, including allergens, intolerances and food preferences.	Careers Links: Chef, EHO, Baker, Entrepreneur, Food scientist, Food safety officer, Health and safety executive, public health officer, Restaurant manager, Bartender, Waiter, Waitress, Pastry Chef, Executive chef, Farmer, Food stylist, Food photographer, Business manager