



Year 10

Steps to Success Presentation

Mrs. Powell – Head of Faculty



Introduction to the subject

Name of subject: Level 1/2 Hospitality and Catering

Type of qualification: Vocational Award

Exam board: Eduqas

The components of the qualification:

WJEC Level 1/2 Award in Hospitality and Catering					
Unit Number	Entry Code	Unit Title		Assessment	GLH
1	5569UA* 5569NA*	The Hospitality and Catering Industry – Onscreen assessment	Mandatory	External	48
	5569UB* 5569NB*	The Hospitality and Catering Industry – Paper based assessment			
2	5569U2* 5569N2*	Hospitality and Catering in Action	Mandatory	Internal	72



Course Outline

The breakdown of the two year course including the units that will be studied:

Year 10 – Practical work



Course Outline

The breakdown of the two year course including the units that will be studied:

Year 10 –

LO4 Know how food can cause ill health	AC4.1 describe food related causes of ill health	LO2 Understand how hospitality and catering provisions operate	AC2.1 describe the operation of the kitchen	
	AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)		AC2.2 describe the operation of front of house	
	AC4.3 describe food safety legislation		AC2.3 explain how hospitality and catering provision meet customer requirements	
	AC4.4 describe common types of food poisoning		LO3 Understand how hospitality and catering provision meets health and safety requirements	AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering
	AC4.5 describe the symptoms of food induced ill health			AC3.3 recommend personal safety control measures for hospitality and catering provision



Course Outline

The breakdown of the two year course including the units that will be studied:

Year 10 – Continued

LO5 Be able to propose a hospitality and catering provision to meet specific requirements	AC5.1 review options for hospitality and catering provision
	AC5.2 recommend options for hospitality provision

June – July Mock coursewor





ALSOP HIGH SCHOOL

Introduction

The Flaming Hot Buffet restaurant and takeaway was a catering venue that received lots of negative reviews due to their poor hygiene and food safety record. The old restaurant and takeaway venue had several tables but mainly served burgers, kebabs and other similar food for **takeaway**.



Their standards continued to fall and a number of their customers reported that they had had food poisoning from the food served at The Flaming Hot Buffet . Environmental Health visited on a number of occasions, but they were eventually forced to close down the establishment.

New management have acquired the premises. The area of town where the café is located is mainly populated by **students** from the nearby university and **elderly** residents of the nearby 1960's housing estate. The new owners want to make sure that they follow all the food safety rules so they are successful.



The new venue will be open from 11am to 11pm. It will have 4 tables inside, but also plans to offer a **take away and delivery service**. There will be 5 members of staff running the venue. There are also plans to employ an apprentice. There will be a manager, a cook and three catering assistants who will cook and share front of house duty. I have been hired as one of the catering assistants and I have been told that one of my first duties will be to propose **4 skilled dishes** that could be served from the restaurant. I have to plan and cook two of them so that the apprentice can make them in future. My dishes can be **mains, sides, desserts or snacks**, but they need to be **healthy, good quality dishes** that will suit the needs of the local clientele. I need to ensure that my dishes are made following **all safety and hygiene rules**, guidelines and laws to ensure that the restaurant achieves a 5 star rating and does not cause the kind of health issues that gave The Flaming Hot Buffet a bad reputation.

Course Outline

The breakdown of the two year course including the units that will be studied:

Year 11 –NEA and Revision – Propose four and cook two dishes to meet a set brief



Assessment

How the subject is assessed both internally and externally:

Unit 1 is externally set. Students have two attempts one in year 10 and the second in the summer of year 11.

Unit 2 is internally assessed. This takes place in year 11.



Key learning habits for success in this subject

- Bring your ingredients to every practical lesson
- Be willing to try new ingredients
- Ask and answer questions
- Complete all home work tasks
- Read around the subject
- Watch a variety of hospitality and catering programs for example:
 - ✓ Master chef
 - ✓ Saturday kitchen
 - ✓ Great British menu
 - ✓ Inside the factory
 - ✓ Eat well for less
 - ✓ Amazing hotels, life beyond the lobby
 - ✓ Britain's most luxurious hotels

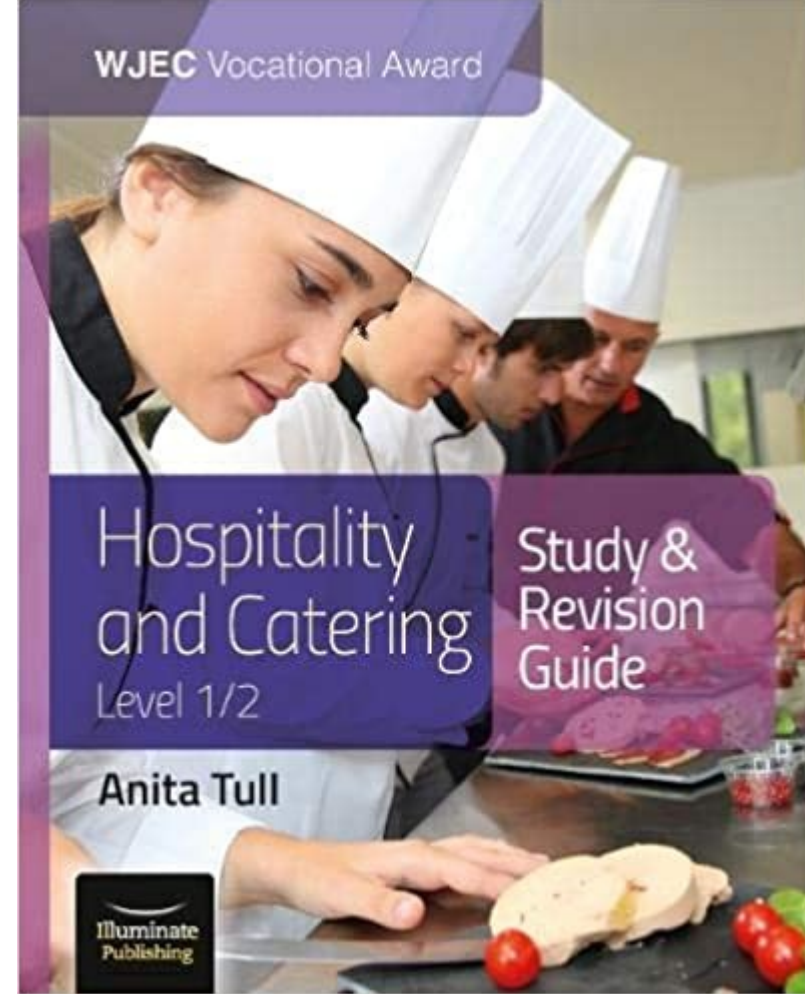
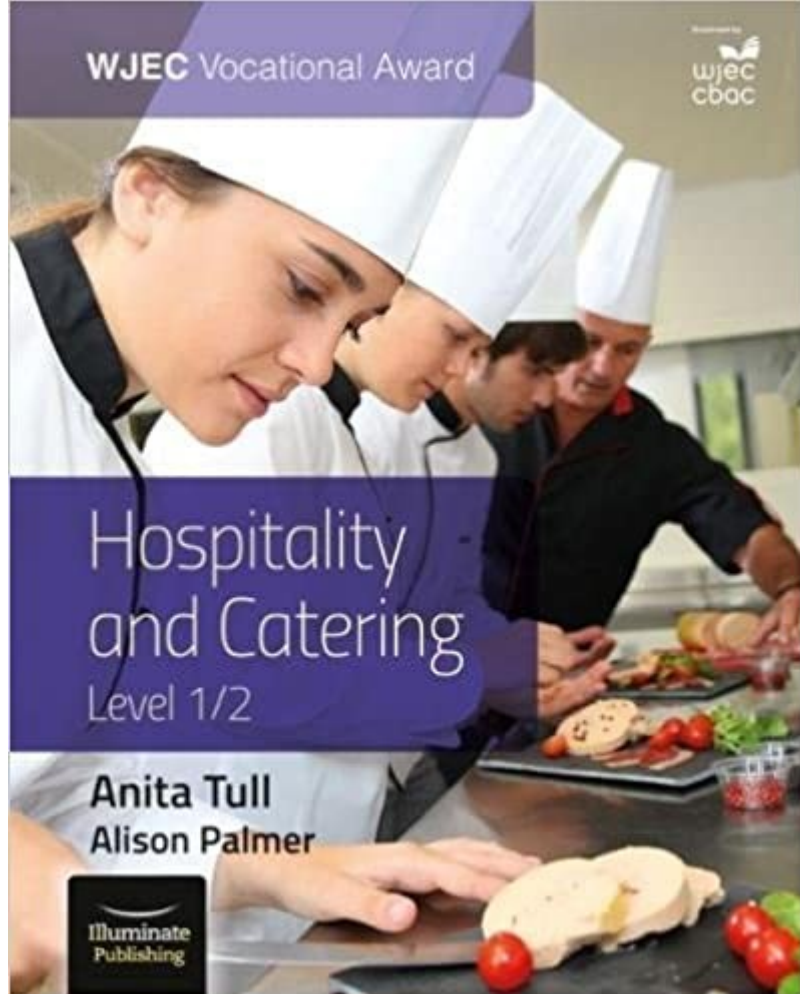


What can I do to support my child?

- Encourage your child to cook at home
- Expose them to a wide variety of different cuisines
- Visit a range of hospitality and catering establishments
- Support them to read around the subject including reading food articles in magazines and newspapers
- Follow chefs and establishments on social media



Key reading



Any questions

If you have any questions regarding Hospitality and Catering please email me directly T.Powell@alsophigh.org.uk

If you have any general queries please email one of the Year 10 pastoral leads

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