

WJEC Vocational Award Level 1/ 2- HOSPITALITY AND CATERING YEAR 1

Term	Theory content	Practical content	Homework	Assessments
Autumn 1	Unit 1 (1.1.1- 1.1.4) <ul style="list-style-type: none"> ✓ Types of hospitality and catering provision ✓ Types of service in commercial and non-commercial provision ✓ Standards and ratings ✓ Types of employment roles and responsibilities ✓ Personal attributes, qualifications and experience ✓ Working conditions ✓ Contributing factors to success ✓ Positive and negative uses of media 	Unit 1 (2.3.1, 2.3.2, 2.3.3, 2.4.1, 2.4.2) <p>Focus: knife and preparation skills</p> <p>Practical 1: Soup and scones</p> <p>Practical 2: Sushi</p> <p>Practical 3: Arancini</p>	Unit 2 (2.1.1, 2.2.2, 2.3.3, 2.4.1, 2.4.2) <ul style="list-style-type: none"> ✓ Key word spelling test ✓ Macro 1: Carbohydrates ✓ Macro 2: Fats ✓ Macro 3: Protein ✓ Time plan: Arancini ✓ Revision for end of term test ✓ Evaluation of ½ term 1 	<ol style="list-style-type: none"> 1. Key word spelling test 2. Assessed time plan: arancini 3. Assessed practical: arancini 4. End of half term test- this will cover both LO1 and LO2 content covered this half term, including homework
Autumn 2	Unit 1 (1.2.1- 1.2.3) <ul style="list-style-type: none"> ✓ Operation of the kitchen ✓ Equipment ✓ Operation of front and back of house ✓ Customer requirements ✓ Hospitality and catering provision to meet specific requirements 	Unit 2 (2.3.1, 2.3.2, 2.3.3, 2.4.1, 2.4.2) <p>Focus: Pastry</p> <p>Practical 1: Choux Buns (choux pastry)</p> <p>Practical 2: Tarte Tatin (puff pastry)</p> <p>Practical 3: Savoury pie (shortcrust pastry)</p>	Unit 2 (2.1.1, 2.2.2, 2.3.3, 2.4.1, 2.4.2) <ul style="list-style-type: none"> ✓ Key word spelling test ✓ Macro 1: Fibre and water ✓ Micro 1: Fat soluble vitamins ✓ Micro 2: water soluble vitamins ✓ Time plan: Savoury pie ✓ Revision for end of term test ✓ Evaluation of ½ term 2 	<ol style="list-style-type: none"> 1. Key word spelling test 2. Assessed time plan: savoury pie 3. Assessed practical: savoury pie 4. End of half term test- this will cover both LO1 and LO2 content covered this half term, including homework

Spring 1	Unit 1 (1.3.1- 1.3.2) <ul style="list-style-type: none"> ✓ Health and safety in hospitality and catering provisions ✓ Safety documents ✓ Food safety 	Unit 2 (2.3.1, 2.3.2, 2.3.3, 2.4.1, 2.4.2) <p>Focus: Eggs</p> <p>Practical 1: Lemon meringue pie</p> <p>Practical 2: Chicken mayo burgers</p> <p>Practical 3: Layered mousse</p>	Unit 2(2.1.1, 2.2.2, 2.3.3, 2.4.1., 2.4.2) <ul style="list-style-type: none"> ✓ Key word spelling test ✓ Micro 3: Minerals ✓ Nutritional needs: Preschool children ✓ Nutritional needs: School aged children aged 4-11 ✓ Time plan: Layered mousse ✓ Revision for end of term test ✓ Evaluation of ½ term 3 	<ol style="list-style-type: none"> 1. Key word spelling test 2. Assessed time plan: Layered mousse 3. Assessed practical: layered mousse 4. End of half term test- this will cover both LO1 and LO2 content covered this half term, including homework
Spring 2	Unit 1 (1.4.1-1.4.4) <ul style="list-style-type: none"> ✓ Food related causes of ill health ✓ Hospitality and catering and the law ✓ Symptoms and signs of food induced ill health ✓ Preventative control measures of food related ill health ✓ The Environmental Health Officer 	Unit 2 (2.3.1, 2.3.2, 2.3.3, 2.4.1, 2.4.2) <p>Focus: Bread</p> <p>Practical 1: Pretzels with dips</p> <p>Practical 2: Pulled chicken nachos (homemade tortillas)</p> <p>Practical 3: Chelsea Buns</p>	Unit 2 (2.1.1, 2.2.2, 2.3.3, 2.4.1., 2.4.2) <ul style="list-style-type: none"> ✓ Key word spelling test ✓ Nutritional needs: Teenagers ✓ Nutritional needs: Adults ✓ Nutritional needs: pregnancy and lactation ✓ Time plan: Chelsea Buns ✓ Revision for end of term test ✓ Evaluation of ½ term 4 	<ol style="list-style-type: none"> 1. Key word spelling test 2. Assessed time plan: Chelsea buns 3. Assessed practical: Chelsea buns 4. End of half term test- this will cover both LO1 and LO2 content covered this half term, including homework
Summer 1	Unit 1 and Unit 2 (All) <ul style="list-style-type: none"> ✓ Revision for Year 10 trial exam 	Unit 2 (2.3.1, 2.3.2, 2.3.3, 2.4.1, 2.4.2)	Unit 2 (2.1.1, 2.2.2, 2.3.3, 2.4.1, 2.4.2)	<ol style="list-style-type: none"> 1. Key word spelling test

	<ul style="list-style-type: none"> ✓ Mock NEA preparation ✓ Tiem plans ✓ Coursework structure ✓ TRIAL EXAM 	<p>Focus: filling and shaping</p> <p>Practical 1: Ravioli</p> <p>Practical 2: Chicken ballotine</p> <p>Practical 3: Fraisier cakes</p>	<ul style="list-style-type: none"> ✓ Key word spelling test ✓ Nutritional needs: Elderly ✓ Nutritional needs: vegetarian and vegan ✓ Nutritional needs: allergies and intolerances ✓ Time plan: Fraisier cakes ✓ Revision for Trial exam ✓ Evaluation of ½ term 5 	<ol style="list-style-type: none"> 2. Assessed time plan: Fraisier cakes 3. Assessed practical: fraisier cakes 4. Trial exam
Summer 2	<p>Unit 2 (all)</p> <ul style="list-style-type: none"> ✓ MOCK NEA 	<p>Unit 2 (all)</p> <p>MOCK NEA PRACTICAL DISHES</p>	<p>Unit 2 (all)</p> <ul style="list-style-type: none"> ✓ Key word spelling test ✓ Mock NEA prep work ✓ Evaluation of ½ term 6 	<ol style="list-style-type: none"> 1. Key word spelling test 2. Mock NEA

WJEC Vocational Award Level 1/ 2- HOSPITALITY AND CATERING YEAR 2

Term	Theory content	Practical content	Homework	Assessments
Autumn 1	<p>FOCUS= Unit 2 NEA completion</p> <ul style="list-style-type: none"> ✓ Week 1&2: NEA preparation: feedback from NEA mock, mark schemes, review of nutritional needs ✓ Week 3: NEA hours 1-2 ✓ Week 4: NEA hours 3-4 ✓ Week 5: NEA hours 5-6 ✓ Week 6: NEA PRACTICAL EXAMS hours 7-10 ✓ Week 7: NEA evaluations hours 11-12 and hand in ✓ Week 8- TRIAL EXAMS 	<p>Practical work this half term will be the NEA practical exam- students will plan and make their chosen dishes for the NEA using a wide range of basic, medium and complex practical skills in both the preparation and cooking of their dishes</p>	<p>Unit 2 (all)</p> <ul style="list-style-type: none"> ✓ Key word spelling test unit 2 ✓ NEA preparation- researching recipes, compiling shopping lists, practicing recipes, planning plating etc. ✓ Revision Trial 1 exam 	<p>NEA will be marked internally and then sent to WJEC for moderation. Scores will be shared with students once marking is complete and in house standardisation has been completed</p>
Autumn 2	<p>Revision of Unit 1 (1.1.1- 1.1.4)</p> <ul style="list-style-type: none"> ✓ Types of hospitality and catering provision ✓ Types of service in commercial and non-commercial provision ✓ Standards and ratings ✓ Types of employment roles and responsibilities ✓ Personal attributes, qualifications and experience ✓ Working conditions ✓ Contributing factors to success ✓ Positive and negative uses of media 	<p>Practical work in Year 11 will be guided by student progress and feedback- students will plan and prepare a range of sweet and savoury dishes, focusing on the inclusion of complex preparation and cooking skills</p>	<p>Unit 1 (1.1.1- 1.1.4)</p> <ul style="list-style-type: none"> ✓ Revision Trial 1 ✓ Key word spelling test: LO1 ✓ Revision quizzes ✓ Exam questions/ past papers 	<ol style="list-style-type: none"> 1. TRIAL 1 EXAM 2. Teacher marked exam questions with feedback 3. Peer marked exam questions 4. Revision quizzes will give immediate feedback on success
Spring 1	<p>Revision of Unit 1 (1.2.1- 1.2.3)</p> <ul style="list-style-type: none"> ✓ Operation of the kitchen 	<p>Practical work in Year 11 will be guided by</p>	<p>Unit 1 (1.2.1- 1.2.3)</p>	<ol style="list-style-type: none"> 1. TRIAL 2 EXAM

	<ul style="list-style-type: none"> ✓ Equipment ✓ Operation of front and back of house ✓ Customer requirements ✓ Hospitality and catering provision to meet specific requirements 	student progress and feedback- students will plan and prepare a range of sweet and savoury dishes, focusing on the inclusion of complex preparation and cooking skills	<ul style="list-style-type: none"> ✓ Key word spelling test: LO2 ✓ Revision quizzes ✓ Exam questions/ past papers ✓ Revision TRIAL 2 	<ol style="list-style-type: none"> 2. Teacher marked exam questions with feedback 3. Peer marked exam questions 4. Revision quizzes will give immediate feedback on success
Spring 2	<p>Revision of Unit 1 (1.3.1- 1.3.2)</p> <ul style="list-style-type: none"> ✓ Health and safety in hospitality and catering provisions ✓ Safety documents ✓ Food safety 	Practical work in Year 11 will be guided by student progress and feedback- students will plan and prepare a range of sweet and savoury dishes, focusing on the inclusion of complex preparation and cooking skills	<p>Unit 1 (1.3.1- 1.3.2)</p> <ul style="list-style-type: none"> ✓ Key word spelling test: LO3 ✓ Revision quizzes ✓ Exam questions/ past papers 	<ol style="list-style-type: none"> 1. Teacher marked exam questions with feedback 2. Peer marked exam questions 3. Revision quizzes will give immediate feedback on success
Summer 1	<p>Revision of Unit 1 (1.4.1-1.4.4)</p> <ul style="list-style-type: none"> ✓ Food related causes of ill health ✓ Hospitality and catering and the law ✓ Symptoms and signs of food induced ill health ✓ Preventative control measures of food related ill health ✓ The Environmental Health Officer 	Practical work in Year 11 will be guided by student progress and feedback- students will plan and prepare a range of sweet and savoury dishes, focusing on the inclusion of complex preparation and cooking skills	<p>Unit 1 (1.4.1- 1.4.4)</p> <ul style="list-style-type: none"> ✓ Key word spelling test: LO4 ✓ Revision quizzes ✓ Exam questions/ past papers 	<ol style="list-style-type: none"> 1. Teacher marked exam questions with feedback 2. Peer marked exam questions 3. Revision quizzes will give immediate feedback on success
Summer 2	N/A	N/A	Revision for exam	FINAL EXAM