

Subject: BTEC Hospitality and Catering Level 1/2

Year group: 10

Department Curriculum Vision: *Students will understand how to plan, prepare, cook and present a range of dishes alongside building knowledge around all areas of the hospitality and catering industry.*

	Autumn Term	
Content: (Know what...)	Unit 2: Hospitality and catering in action NEA In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.	
Skills: (know how...)	2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills	
Key vocabulary	Risk Assessment HACCP (Hazard Analysis and Critical Control Points) Food Safety Personal Hygiene COSHH (Control of Substances Hazardous to Health) Mise en Place Knife Skills Cooking Methods (e.g., boiling, grilling, frying) Recipe Adaptation Portion Control Menu Planning	Costing and Budgeting Procurement and Sourcing Event Planning Service Styles (e.g., buffet, plated service) Allergens Special Diets (e.g., vegetarian, vegan, gluten-free) Nutritional Balance Calorie Counting Dietary Guidelines
Assessment	This unit is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade.	

	Spring 1	Spring 2
Content: (Know what...)	Unit 2: Hospitality and catering in action NEA In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.	Unit 1: The hospitality and catering industry In this unit learners will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.
Skills: (Know how...)	2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills	1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering
Key vocabulary	Risk Assessment HACCP (Hazard Analysis and Critical Control Points) Food Safety Personal Hygiene COSHH (Control of Substances Hazardous to Health) Mise en Place Knife Skills Cooking Methods (e.g., boiling, grilling, frying) Recipe Adaptation Portion Control Menu Planning	Industry Sectors: • Accommodation • Food and Beverage • Travel and Tourism • Events and Conferences • Leisure and Recreation Types of Establishments: Various types of businesses within the hospitality and catering industry. • Hotels • Restaurants • Cafes • Pubs and Bars • Fast Food Outlets Organisational Structure: How hospitality businesses are organised.

		• Front of House • Back of House • Management Hierarchy • Roles and Responsibilities • Departments (e.g., housekeeping, kitchen, reception)		
End Term Assessment	This unit is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade		This unit is externally assessed through a written examination which contributes 40% to the overall qualification grade. Duration: 1 hour 20 minutes Number of marks: 80 Format: short and extended answer questions based around applied situations. Learners will be required to use stimulus material to respond to questions. End of topic assessments	
	Summer 1		Summer 2	
Content: (Know what...)	Unit 1: The hospitality and catering industry In this unit learners will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.		Unit 1: The hospitality and catering industry In this unit learners will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.	
Skills: (Know how...)	1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering		1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering	
Key vocabulary	Job Roles: • Chef • Waitstaff • Housekeeper • Receptionist • Event Planner Industry Trends:	Customer Needs and Expectations • Customer Service • Quality Standards • Feedback and Improvement • Personalization • Customer Satisfaction	Legal and Regulatory Requirements: • Health and Safety • Employment Law • Licensing • Food Hygiene Regulations	Workplace Skills: • Communication • Teamwork • Problem-Solving • Time Management • Adaptability

	• Sustainability • Technology Integration • Health and Wellness • Globalisation • Customer Experience	Business Operations: • Financial Management • Human Resources • Marketing	• Data Protection	
Assessment	End of topic assessments		Year 10 PPE	
Additional information				
Homework	Students are assessed through MUA and EUAs for each unit covered and how they apply knowledge gained during practicals. Adapting recipes and writing out time plans. Exam questions			
Extra curricular and enrichment opportunities	Trips to establishments within the Hospitality and Catering industry			
Useful links that will support learning	Level 1/2 Vocational Award in Hospitality and Catering WJEC Level 1/2 Vocational Award Hospitality and Catering (Technical Award) 2nd Edition: Student Book - Illuminate Publishing WJEC Level 1/2 Vocational Award Hospitality and Catering (Technical Award) 2nd Edition: Study and Revision Guide - Illuminate Publishing			
How parents can support learning	Support the use of new practical skills at home, students should be independently cooking regularly at home to build confidence. Try new foods and ingredients. Discuss dishes using sensory analysis words. Have weighing scales to assist in preparation for practicals. Support following recipes, use of time management, preparation and cleaning.			

