

Subject: BTEC Hospitality and Catering Level 1/2

Year group: 11

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 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		
Key vocabulary	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.	Job Roles: • Chef • Waitstaff • Housekeeper • Receptionist • Event Planner Industry Trends: • Sustainability • Technology Integration • Health and Wellness • Globalisation • Customer Experience Workplace Skills:	Customer Needs and Expectations • Customer Service • Quality Standards • Feedback and Improvement • Personalization • Customer Satisfaction Business Operations: • Financial Management • Human Resources • Marketing Legal and Regulatory Requirements: • Health and Safety • Employment Law

	• Front of House • Back of House • Management Hierarchy • Roles and Responsibilities • Departments (e.g., housekeeping, kitchen, reception)	• Communication • Teamwork • Problem-Solving • Time Management • Adaptability	• Licensing • Food Hygiene Regulations • Data Protection
Mid Term Assessment	End of topic assessments		
End Term Assessment	Year 11 PPE December and Actual BTEC assessment In January external set exam.		
	Spring 1	Spring 2	
Content: (Know what...)	Independent Revision & Resit Opportunity 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.	Independent Revision & Resit Opportunity 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	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. Submitted in May.	
	Summer 1	Summer 2
Content: (Know what...)	Independent Revision & Resit Opportunity 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.	Revision Lessons & Exam Leave

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	
End Term Assessment	This unit is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade.	
Additional information		
Homework	Students are assessed through End of topic assessments (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	• Encouraging students to attend extra curricular clubs • Watch design programmes that encourage the making within all areas of the subject • Try different foods from around the world to broaden students knowledge of food and ingredients	

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.