

Our Lady Queen of Peace

Catholic Engineering College

Curriculum Overview

YEAR 11 WJEC Hospitality and Catering

	Knowledge & Understanding			Subject Specific Literacy Development		Cultural Capital / Enrichment Opportunities
	Composites (Bigger Picture)	Components (Key Concepts)	Recall & Retrieval Practice Focus	Read Like A... Focus	Key Vocabulary	
Half Term 1 (8 weeks)	Unit 1 – Theory 1.3.1 Health and safety in hospitality and catering provision of the kitchen and front of house. 1.3.2 Food Safety 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food induced ill health Unit 2 – Practical 2.3.1 How to prepare and make dishes 2.3.3 Food Safety Practices	Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health Health and safety in hospitality and catering provision Customer requirements in hospitality and catering Master classes on complex skills	A mixture of the following recall tasks Recall key terms Recall key facts Misconceptions Recall key command words Use of white boards Discuss nutrients in each dish Recall and follow food safety practices	Reading for meaning Understanding Nutrients	Health and Safety Catering Provisions Symptoms	

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Half Term 2 (7 weeks, with 2 weeks of mocks)	Unit 1 – Theory	Students should know and understand how hospitality and catering provision meets the requirements of the customer	A mixture of the following recall tasks	Reading for meaning Kitchen structure	Residential Commercial	
	1.2.2 Customer requirements in hospitality and catering	Aware of the operational requirements. Workflow of the front of house Workflow of the back of house	Recall key terms Recall key facts Misconceptions			
	1.2.1 Operation of the front and back of house	Know and understand the documentation and administrative requirements used a catering kitchen.	Recall key command words			
	1.1.1 Hospitality and catering providers	Aware of small and large pieces of equipment in a catering kitchen.				
	1.1.2		Use of white boards			
	1.1.3 Working in the hospitality and catering industry	Know and understand the different types of hospitality and catering provisions, commercial, non-commercial, residential and non-residential.	Discuss nutrients in each dish			
	Unit 2 – Practical	Know and understand the categories of Food Service and Residential Service.	Recall and follow food safety practices			
	Master classes on complex skills	Know and understand standards and ratings for hotels and restaurants.				
	Introduction to controlled Assessment	Master classes on complex skills Introduction to the controlled assessment Review assessment objectives Specification stems Command Words				

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Half Term 3 (6 weeks)	Unit 1 – Theory	Know and understand types of employment contracts and working hours. Aware of remuneration and benefits in industry. Understand supply and demand.	A mixture of the following recall tasks Recall key terms Recall key facts Misconceptions	Reading for meaning Running a business	Administration Responsibilities	
	1.1.3 Working Conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision Unit 2 - Practical Coursework 1.1.5	Understand the basic costs incurred within the hospitality and catering industry. Be aware of how the economy can impact on businesses. Know and understand Technological impacts in a positive way. Know and understand the positive and negative impacts that media can have on the hospitality and catering industry Controlled assessment task – no more input Coursework and masterclasses in skills	Recall key command words Use of white boards Discuss nutrients in each dish Recall and follow food safety practices			

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Half Term 4 (5 weeks)	Unit 2 - Practical Coursework Unit 1 – Theory Revision Focus Past papers / activities	Controlled assessment task – no more input NEA and evaluations Revision Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision Controlled assessment marked and sent for moderation to the WJEC	A mixture of the following recall tasks Recall key terms Recall key facts Misconceptions Recall key command words Use of white boards Discuss nutrients in each dish Recall and follow food safety practices			
Half Term 5 (3 weeks)	Revision focus Past papers/activities	The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements	A mixture of the following recall tasks Recall key terms Recall key facts Misconceptions			
	Revision focus Past papers/activities	Health and safety in hospitality and catering provision Food Safety Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements Health and safety in hospitality and catering provision Food Safety	Recall key command words Use of white boards Discuss nutrients in each dish Recall and follow food safety practices			

Key Assessments

When	What will be assessed?	Why is this being assessed?	How will results be stored & students receive feedback?
September	Unit 2 Mock	Preparation for external unit2 to give pointers for development and progress	Teacher marked. Written and verbal feedback given. Mark scored on Simms tracker and progress
March	Mock unit 1	Checking Knowledge and skills for unit 1 To highlight areas to develop	Teacher marked. Written and verbal feedback given. Mark scored on Simms tracker and progress
March	Complete unit 2	Formal coursework	
June	Unit 1 Paper	Formal exam	