

Year 11 – Hospitality and Catering Level 1/2

<p>Curriculum intent</p> <ul style="list-style-type: none"> Unit 1 Unit 2 	<p>The Hospitality and Catering qualification provides learners with the knowledge and the general skills needed to start a career in this ever expanding vocational sector. This course enables learners to develop a range of skills from planning menus, preparing and cooking a wide variety of dishes and using equipment safely. Learners will explore how catering is delivered in the commercial sector and they will learn about leadership and management skills.</p>					
<p>Term</p>	<p>Autumn 1</p>	<p>Autumn 2</p>	<p>Spring 1</p>	<p>Spring 2</p>	<p>Summer 1</p>	<p>Summer 2</p>
<p>Knowledge</p>	<p><u>Autumn Term</u></p> <p>Unit 1 – Written Exam – The Hospitality and Catering Industry revision and recall baseline test.</p> <p><u>Unit 2 – Hospitality and Catering in Action</u></p> <p>Use knowledge and understanding of the hospitality and catering industry in order to propose new hospitality and catering provision to meet specific needs.</p> <p>Mock:</p> <p>Nutrients AC1.1</p> <p>Nutritional needs of groups AC1.2</p>	<p>Factors to consider AC2.1</p> <p>Environmental factors</p> <p>Conserving energy</p> <p>Conserving water</p> <p>Reduce</p> <p>Reuse</p> <p>Recycle</p> <p>Food Miles</p> <p>Seasonal foods</p> <p>British dishes</p> <p>Reasons for choice.</p> <p>Look at different British Dishes and how they might be suitable for choices</p> <ul style="list-style-type: none"> Nutritional 	<p><u>Unit 2 – Hospitality and Catering in Action</u></p> <p>Use knowledge and understanding of the hospitality and catering industry in order to propose new hospitality and catering provision to meet specific needs.</p> <p>Live task:</p> <p>Nutrients</p> <p>Nutritional needs of groups</p> <p>Nutrient deficiency</p> <p>Cooking methods</p> <p>Factors to consider</p>	<p>Practical dishes AC3.1 ,2, 3, 4, 5</p> <p><u>Autumn Term</u></p> <p>Unit 1 – Written Exam – The Hospitality and Catering Industry revision and recall baseline test.</p>		



	<p>Nutrient deficiency AC1.1</p> <p>Factors to consider AC2.1</p> <p>Environmental</p> <p>Diseases related to excess and deficient nutrients</p> <p>Fat</p> <p>Vitamins A,D,E,K,B,C</p> <p>Minerals</p> <p>Protein</p> <p>Carbohydrates</p> <p>NSP</p> <p>Water</p> <p>Cooking methods AC1.4/3.3/3.5</p> <p>Cooking methods</p> <p>Boiling</p> <p>Steaming</p>	<ul style="list-style-type: none"> • Portion size • Costs • Taste, Texture and appearance <p>Type up NEA. PRACATICAL ASSESSMENTS</p>	<p>Environmental issues</p> <p>Meeting customer needs</p> <p>Time plan</p> <p>Type up NEA. PRACATICAL ASSESSMENTS</p> <p>Practical dishes</p> <p>AC3.1 ,2, 3, 4, 5</p>			
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	<p>Poaching</p> <p>Roasting</p> <p>Baking</p> <p>Frying</p> <p>Simmering and others.</p> <p>How cooking affects affecting nutrients – water soluble, fat soluble vitamins, minerals</p> <p>Factors affecting menu dish choices</p> <p>Time</p> <p>Seasonality</p> <p>Skills of staff</p> <p>Equipment</p> <p>Cultural/Religious factors</p> <p>Type of menu</p>					
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Skills	Practical Skills – Time allowing as and where time allows: Trial main dishes based on Briefs	Practical Skills – Time allowing as and where time allows: PRACTICAL ASSESSMENTS	Practical where time allows – Free Choice	Practical where time allows – Free Choice		
Assessments	Assessment: <u>Autumn Term 1</u> Mock exam for unit 1 to identify misconceptions. LO work booklets to assess progress	Assessment: Test relating to understanding of NEA work.	Assessment: <u>Spring Term 1</u> January Unit 1 – Written Exam – The Hospitality and Catering Industry Controlled Test and practical.	Assessment: <u>Spring Term 1</u> January Unit 1 – Written Exam – The Hospitality and Catering Industry Controlled Test and practical.	Assessment: Test relating to all theory work so far.	
Enrichment	https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rliid=3464	https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rliid=3464	https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rliid=3464	https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rliid=3464	https://resources.wjec.co.uk/Pages/ResourceSingle.aspx?rliid=3464	



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