

What are the aims and intentions of this curriculum?

To complete the WJEC Level 1/2 Hospitality & Catering Award - this runs through academic year until for coursework submission, End of year online examination in summer of final year.

Term	Topics	Knowledge covered	Skills developed	Assessment
Autumn 1	Level 1/2 Hospitality & Catering Nutrition and Meal Planning	Recap nutrition, dietary needs, cooking methods, menu planning - half a term	Skill and knowledge building ahead of 9 hour controlled assessment	9 hour controlled assessment Nov-Dec
Autumn 2	Level 1/2 Hospitality & Catering 9 hour coursework	Investigating Nutrition, special diets, menu planning and practical work. Health and Safety, Risk assessment, food poisoning, Legislation	Sourcing and working with different materials Embarking on a new sporting activity Practical Food Skills	Level ½ Unit 2 Assessment - Practical Exam inc 9 hours coursework
Spring 1	Level 1/2 Hospitality & Catering Revision	Job roles in Catering, Kitchen and Front of House Operation, Menu Planning	Practical Food Skills	Practical Exam - 3 hour Independent Practical Exam
Spring 2	Level 1/2 Hospitality & Catering Catering Theory and Revision	Special Diets, Fire Safety, Nutrition, Menu Planning, the Hospitality Industry Revision of all Unit 1 topics	Practical Food Skills	Sample past papers and questions
Summer 1	Level 1/2 Hospitality & Catering Theory and Revision	Recap topics from the specification, model answers, quizzes and tests. Exam Preparation	Revision Techniques Exam Technique- sample questions	Practice Expedition - Yorkshire Dales 3 days, 2 nights
Summer 2				