

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 5th May 2019 for coursework submission, June 18th for examination/ 60% controlled assessment (9 hours) This includes a 3 hour practical exam.

Term	Topics	Knowledge covered	Skills developed	Assessment
Autumn 1	Level 1/2 Hospitality & Catering Introduction to Health, Safety and Hygiene What is the Hospitality Industry	Physical and Chemical Contamination Hygiene Rules Safe cooking of food Commercial and non commercial food operations Contract Catering	Knowledge of Hospitality and Catering business Preparing and cooking food safely Transferable skills though theory and practical work	Practical outcomes Exam style questions
Autumn 2	Level 1/2 Hospitality & Catering	Investigating Nutrition, special diets, menu planning and practical work. Health and Safety, Risk assessment, food poisoning, Legislation	Practical Food Skills Knowledge of the importance of good balanced nutrition	Practical Skills Assessment - Pastry
Spring 1	Level 1/2 Hospitality & Catering	Job roles in Catering, Kitchen and Front of House Operation, Menu Planning Meat and Fish preparation and technique	Practical Food Skills	Practical Skills Assessment - Fish
Spring 2	Level 1/2 Hospitality & Catering Catering Theory and Revision	Special Diets, Fire Safety, Nutrition, Menu Planning, the Hospitality Industry Supply and demand for staff Employment rights and Contracts Job Roles and Responsibilities	Practical Food Skills Knowledge of the importance of working conditions in the industry	Practical Skills Assessment - Vegetable preparation and cuts
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	Mock exam questions
	Expedition 3 nights	To assimilate all of the knowledge from training	Teamwork	Mock Exam Paper - online