

Y10 HOSPITALITY & CATERING CURRICULUM

CURRICULUM INTENT:

The Curriculum intent of the Food Department is outlined as below. These are the principles that shape our intent, implementation and intended impact of our subject area on the wider Curriculum experienced by Weaverham learners. We believe that every pupil, regardless of ability or approach to learning, has the right to expect the same consistently high-quality education in every lesson, taught by every teacher across our curriculum team.

	AUTUMN TERM	SPRING & SUMMER TERMS (CROSSOVER Y10-11)
Main Topic / Focus	The hospitality and catering industry.	Hospitality and catering in action.
Secondary Topics (if applicable)	Written examination: 1 hour 20 minutes 40% of qualification - 80 marks Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.	Controlled assessment: approximately 12 hours 60% of qualification 120 marks An assignment brief will be provided by WJEC
Curriculum links	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	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
Interleaving of skills (GCSE)	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.	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. This unit is synoptic and draws upon the knowledge gained in Unit 1. Learners will need to apply knowledge gained in the following topic areas to be able to complete this assessment: • the operation of the front and back of house • hospitality and catering provision to meet specific requirements • health and safety in hospitality and catering provision • food safety • preventative control measures of food-induced ill health
Literacy	ALL LITERACY AND TIER 2 / 3 LANGUAGE: Hospitality, Catering, Etiquette, Provision, Front-of-house, Back-of-house, Cross Contamination, Bacteria, Health and Safety, 4C's, Food Safety, Nutrition, Menu-planning, Dietary requirements, Techniques, Skills, Evaluation	
Cultural capital	Food is a basic need for all and throughout the food course we are developing knowledge and behaviour towards food, constantly enhancing skills in the preparation and cooking of a range of ingredients. There are many opportunities to develop a pupils' cultural capital in food lessons. These include working safely with food and equipment, food sustainability, food miles, seasonal foods, specific dietary needs, eating a balanced diet (Eatwell Guide), factors affecting our food choices and pupils also take part in several sensory analysis activities. We look to broaden horizons so pupils can see how food can be an exciting part of everyone's life.	
STEM Opportunities	Maths – measuring, ratios, temperatures – Celsius, accuracy, millilitres, litres, grams, kilograms. Science of food- combinations and impact of heat, Sport Science/Physical Education: Nutrition/diet	
Gatsby Benchmark 4 - Linking Curriculum to Careers	Career links: Chef, line cook, food server/waitstaff, food scientist, food technician, dietitian, food engineer, nutritionist, food safety auditor, barista, bartender, food blogger, food inspector, Sous chef.	
Assessment	This unit is externally assessed through a written examination which contributes 40% to the overall qualification grade. Duration: 1 hour 20 minutes Number of marks: 80 Format: short and extended answer questions based	This unit is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade. Duration: 12 hours WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)

around applied situations. Learners will be required to use stimulus material to respond to questions.

Format: An assignment brief will be provided by WJEC, which will include a scenario and several tasks. The assignment brief will be set annually by WJEC and issued to centres in an assessment pack via the WJEC Secure Website.

