



SUBJECT: Level 1/2 Vocational Award in Hospitality and Catering (Technical Award) YEAR: 10 & 11

HEAD OF DEPARTMENT: Mrs Nelmes

GROUPING POLICY: Mixed ability in option blocks

EXAM BOARD: Eduqas

ASSESSMENT: 40% External written examination; 60% Coursework

Link to Specification: <https://www.eduqas.co.uk/qualifications/hospitality-and-catering/>

Curriculum Intent

To develop students that have a passion and appreciation for the world of Food, and to equip them with an understanding of the impact this can have upon the lives we lead. We want to prepare students for a possible career within the industry, or set them up with life skills that they will call upon, if this is not their chosen path. We want to build their independence, resilience, and ability to make smart choices with the foods they eat, and be able to live independently.

Our curriculum is designed to build upon skills that have been nurtured in KS3, and to secure and embed this knowledge further as they progress in the subject and enable them to achieve their potential. This will be delivered in a multitude of ways including practical demonstrations, cooked dishes, written tasks and past papers. Alongside involvement from the industry and a young chefs competition to give the students a real life insight into the Hospitality and Catering Industry.

COURSE CONTENT

What will my child learn?

Through the two units, students will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about their career progression.

Throughout the two year course you will learn about and be assessed on the topics below. You will be taught these through a range of practical and theory activities.

Topics:

1.1 Hospitality and catering provision

1.2 How Hospitality and Catering providers operate

1.3 Health and safety in Hospitality and Catering LO1 Understand the environment in which hospitality and catering providers operate.

1.4 Food safety in Hospitality and Catering

2.1 The important of nutrition

2.2 Menu planning

2.3 The skills and techniques of preparation, cooking and presentation of dishes

2.4 Evaluating cooking skills

What will homework look like?

- Various forms of research
- Preparation to produce dishes
- Practical skills training
- Health & Safety and how to use various pieces of equipment.



What enrichment opportunities are available?

- After school clubs & catch –up sessions.
- Involvement in local businesses.
- Local and regional competitions e.g. rotary young chef

ASSESSMENT

How will my child's work be assessed?

Students will complete two units.

Unit 1 - In this unit, you will learn about the different types of providers within the hospitality and catering industry, the legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers. You will learn about the operation of hospitality and catering establishments and the factors affecting their success. The knowledge and understanding you gain will enable you to respond to issues relating to all factors within the hospitality and catering section. This will be assessed through an external written exam. It will contain questions that require short and extended answers, based around situations in industry.

Unit 2 - In this unit you will gain knowledge of the nutritional needs of a range of client groups in order for you to plan nutritional dishes to go on a menu. You will learn and develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes. This unit will consist of practical based tasks, and will conclude with the production of a 2-3 course meal that will be assessed internally.

ADDITIONAL INFORMATION

How can I support my child in this subject?

- Encourage reading around the subject and completing homework.
- Encourage attendance of after school clubs.
- Encourage them to develop their knowledge of recipes, to broaden their repertoire.
- Encourage and support them to cook at home.
- Ensure students have the ingredients needed for practical sessions.

How can I support my child with exams?

- Reading around the subject and completion of any homework set
- Ensuring they participate in practical lessons
- Support them with revision e.g. testing them on key terms or helping them to create a revision timetable.
- Revision books, and question books are available also.

