# Hodgson Academy

# WJEC Level1/2 Hospitality & Catering (Vocational Award)

# KS4 Curriculum Overview

# Level 1/2 Hospitality & Catering: Key Stage 4 Curriculum Overview

| | Autumn Term | | Spring Term | | Summer Term | |
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| | HT1 | HT2 | HT3 | HT4 | HT5 | HT6 |
| Year 10 | **Unit 1**<br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 HACCAP Forms<br>1.4.1 Food related ill health:<br>• Food labelling laws<br>• Food safety legislation<br>• Food hygiene<br>1.4.2 Symptoms and signs of food-induced ill health.<br>1.4.3 Preventative control measures of food-induced ill health.<br>1.4.4 The Environmental Health Officer<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.3 Food safety practices<br><br>**Assessment:**<br>**Formative Assessment**: Multiple choice quizzes on Teams<br>**Summative assessment:** End of Term Test on 1.3.1, 1.3.2, 1.4.1, 1.4.2, 1.4.3, 1.4.4.<br><br>**Springboard Future Chef Competition:** Students will compete in the school heat of the future chef competition with 2 winners going forward to the local final at Blackpool and the Fylde College. | **Unit 1**<br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 HACCAP Forms<br>1.4.1 Food related ill health:<br>• Food labelling laws<br>• Food safety legislation<br>• Food hygiene<br>1.4.2 Symptoms and signs of food-induced ill health.<br>1.4.3 Preventative control measures of food-induced ill health.<br>1.4.4 The Environmental Health Officer<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.3 Food safety practices<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** End of Term Test on 1.3.1, 1.3.2, 1.4.1, 1.4.2, 1.4.3, 1.4.4.<br><br>**Rotary Young Chef Competition:** Students will compete in the school heat of the young chef competition with 2 winners going forward to the local heat. | **Unit 1**<br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 HACCAP Forms<br>1.4.1 Food related ill health:<br>• Food labelling laws<br>• Food safety legislation<br>• Food hygiene<br>1.4.2 Symptoms and signs of food-induced ill health.<br>1.4.3 Preventative control measures of food-induced ill health.<br>1.4.4 The Environmental Health Officer<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.2 Presentation techniques<br>2.3.3 Food safety practices<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** Practical Skills Assessment: Bread | **Unit 1**<br>**Students will be learning about hospitality and catering provisions:**<br>1.1.1 Hospitality and catering providers<br>1.1.2 Working in the hospitality and catering industry.<br>1.1.3 Working conditions in the hospitality and catering industry<br>1.1.4 Contributing factors to the success of hospitality and catering provision<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.2 Presentation techniques<br>2.3.3 Food safety practices<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** End of Term Test on 1.1.1, 1.1.2, 1.1.3, 1.1.4. 1.3.1, 1.3.2, 1.4.1, 1.4.2, 1.4.3, and 1.4.4. | **Unit 1**<br>**Students will be learning about how hospitality and catering providers operate:**<br>1.2.1 The operation of the front and back of house<br>1.2.2 Customer requirements in hospitality and catering<br>1.2.3 Hospitality and catering provision to meet specific requirements.<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.2 Presentation techniques<br>2.3.3 Food safety practices<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** Practical Skills Assessment | **Unit 1**<br>**Students will be learning about how hospitality and catering providers operate:**<br>1.2.1 The operation of the front and back of house<br>1.2.2 Customer requirements in hospitality and catering<br>1.2.3 Hospitality and catering provision to meet specific requirements.<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.2 Presentation techniques<br>2.3.3 Food safety practices<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** End of Term Test on 1.1.1, 1.1.2, 1.1.3, 1.1.4, 1.2.1, 1.2.2, 1.2.3, 1.3.1, 1.3.2, 1.4.1, 1.4.2, 1.4.3, and 1.4.4.– Full Past Paper |

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| **Year 11** | **Mock Unit 2**<br>**Students will be learning about the principles of nutrition:**<br>2.1.1 Understanding the importance of nutrition (Task 1A)<br>2.1.2 How cooking methods can impact nutritional value. (Task 1B)<br>2.4.1 Reviewing of dishes (Task 4A)<br>2.4.2 Reviewing own performance (Task 4B)<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.2 Presentation techniques<br>2.3.3 Food safety practices<br><br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 Food Safety<br>1.4.1 Food related causes of ill health.<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** Mock Controlled Assessment Task – Unit 2 | **Mock Unit 2**<br>**Students will be learning about the principles of nutrition:**<br>2.1.1 Understanding the importance of nutrition (Task 1A)<br>2.1.2 How cooking methods can impact nutritional value. (Task 1B)<br>2.2.1 Factors affecting menu planning. (Task 2A)<br>2.2.2 How to plan production (Task 2B)<br>2.4.1 Reviewing of dishes (Task 4A)<br>2.4.2 Reviewing own performance (Task 4B)<br><br>**Practical Skills (Unit 2)**<br>**Students will be learning how to:**<br>2.3.1 Prepare and make dishes: preparation techniques/knife skill/cooking techniques.<br>2.3.2 Presentation techniques<br>2.3.3 Food safety practices<br><br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 Food Safety<br>1.4.1 Food related causes of ill health.<br><br>**Assessment:**<br>**Formative Assessment:** Multiple choice quizzes on Teams<br>**Summative Assessment:** Mock Controlled Assessment Task – Unit 2 | **Unit 2 – Live Scenario**<br>**Students will be learning about the principles of nutrition:**<br>2.1.1 Understanding the importance of nutrition.<br>2.1.2 How cooking methods can impact nutritional value.<br>2.2.1 Factors affecting menu planning.<br>2.2.2 How to plan production<br><br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 Food Safety<br>1.4.1 Food related causes of ill health.<br><br>**Assessment**<br>**Summative Assessment:**<br>Mock Exam – Unit 1 – Full Paper<br>Controlled Assessment Task – Unit 2 | **Unit 2 – Live Scenario**<br>**Students will be learning about the principles of nutrition:**<br>2.3.1 How to prepare and make dishes.<br>2.3.2 Presentation techniques.<br>2.3.3 Food safety practices.<br>2.4.1 Reviewing of dishes<br>2.4.2 Reviewing own performance<br><br>**Unit 1**<br><br>**Students will be learning about hospitality and catering provisions:**<br>1.1.2 Hospitality and catering providers<br>1.1.2 Working in the hospitality and catering industry.<br>1.1.3 Working conditions in the hospitality and catering industry<br>1.1.4 Contributing factors to the success of hospitality and catering provision<br><br>**Students will be learning about how hospitality and catering providers operate:**<br>1.2.1 The operation of the front and back of house<br>1.2.2 Customer requirements in hospitality and catering<br><br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 Food Safety<br>1.4.1 Food related causes of ill health.<br>1.4.2 Symptoms and signs of food-induced ill health.<br>1.4.3 Preventative control measures of food-induced ill health<br>1.4.4 The Environmental Health Officer<br><br>**Assessment:**<br>**Summative Assessment:** Controlled Assessment Task – Unit 2 | **Unit 1**<br><br>**Students will be learning about hospitality and catering provisions:**<br>1.1.3 Hospitality and catering providers<br>1.1.2 Working in the hospitality and catering industry.<br>1.1.3 Working conditions in the hospitality and catering industry<br>1.1.4 Contributing factors to the success of hospitality and catering provision<br><br>**Students will be learning about how hospitality and catering providers operate:**<br>1.2.1 The operation of the front and back of house<br>1.2.2 Customer requirements in hospitality and catering<br><br>**Students will be learning about health and safety in hospitality & catering and food safety in hospitality & catering:**<br>1.3.1 Health and safety in hospitality and catering provision.<br>1.3.2 Food Safety<br>1.4.1 Food related causes of ill health.<br>1.4.2 Symptoms and signs of food-induced ill health.<br>1.4.3 Preventative control measures of food-induced ill health<br>1.4.4 The Environmental Health Officer<br><br>**Assessment:**<br>**Summative Assessment:** Final Exam | |