



CURRICULUM PLAN

D&T HOSPITALITY & CATERING

BRAMHALL HIGH SCHOOL

Curriculum Intent

YEAR 10

WJEC Level 1/2 Vocational Awards enable learners to gain knowledge, understanding and skills relating to a specific vocational sector. In addition to development sector specific knowledge and understanding, these qualifications also support learners to develop the essential employability skills that are valued by employers, further and higher education.

The WJEC Level 1/2 Vocational Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.

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Term	Programme of Learning	Links to the National Curriculum / Specification / Additional	Assessments	What extra learning opportunities are planned?	Disciplinary Literacy
Term 1a	<p>Introduction to course content Theory: Unit 1</p> <p>HACCAP forms</p> <p>Food related ill health: <ul style="list-style-type: none"> • food labelling laws • food safety legislation • food hygiene. </p> <p>Practical:</p> <p>Unit 2</p> <p>How to prepare and make dishes: prepare techniques/knives skills/cooking techniques</p>	<p>1.3.2</p> <p>1.4.1</p> <p>2.3.1</p>	<p>Theory CPR assessment: Roles of EHO</p> <p>Practical CPR assessment: Making Lasagna/pasta, skills focus</p> <p>Theory CPR assessment: Food regulations class test</p>	<p>Activity: Learners could undertake an external food safety course level 1 and/or 2, either online or through an external agency</p>	<p>Hazards</p> <p>Control points</p> <p>Due diligence</p> <p>Techniques</p>

<p>Term 1b</p>	<p>Food safety Practices</p> <p>Understanding the importance of nutrition</p> <p>How cooking methods can impact on nutritional value</p>	<p>2.3.3</p> <p>2.1.1</p> <p>2.1.2</p>	<p>Practical CPR assessment: Making bread skills focus</p> <p>Theory: Create PowerPoint (DF) and class discussion on the impact different cooking methods have on the nutrients in the food being cooked.</p>		<p>Hygiene</p> <p>Deficiency</p> <p>Balanced Diet</p> <p>Diet</p> <p>Nutrients</p> <p>Malnutrition</p>
<p>Term 2a</p>	<p>Theory: Unit 1</p> <p>Symptoms and signs of food-induced ill health</p> <p>Food related causes of ill health</p> <p>Preventative control measures of food-induced ill health</p> <p>Unit 2 Mock controlled assessment task on 2.1.1/2.1.2</p>	<p>1.4.2</p> <p>1.4.1</p> <p>1.4.3</p>	<p>Practical CPR assessment: moussaka</p> <p>Theory CPR assessment: Food safety</p>		<p>Toxins</p> <p>Poison</p> <p>Symptoms</p> <p>Bacteria</p> <p>Contamination</p> <p>Cross contamination</p> <p>Microbes</p>

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Term 2b	Factors affecting menu planning	2.2.1	Practical CPR assessment: portion controlling & an associated dish	Activity: Visiting a provision in the area that is renowned for presentation of dishes.	Accuracy
	How to plan production	2.2.2			Competence
	Presentation techniques	2.3.2	Theory CPR assessment: hospitality & catering provision to meet a specific requirement	Activity: Learners could complete the Tunnock tea cake challenge to experiment with presentational skills and techniques.	Cooking methods
	Food Safety practices	2.3.3			Employee
	Hospitality and catering provision to meet specific requirements	1.2.3			Employer
	Practical:	2.3.1			Worker
	How to prepare and make dishes: prepare techniques/knives	1.4.1			
	skills/cooking techniques	1.4.3			
	Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3				

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<p>Term 3a</p>	<p>SAMs mock Controlled Assessment Task Theory: Unit 1</p> <p>Health and safety in hospitality and catering provision.</p> <p>Food safety practices Practical:</p> <p>How to prepare and make dishes</p>	<p>1.3.1</p> <p>2.3.3</p> <p>2.3.1</p>	<p>Year 10 Exam</p>		<p>Regulations</p> <p>Risk Assessment</p> <p>Accidents</p> <p>Injuries</p>
<p>Term 3b</p>	<p>Presentation techniques</p> <p>Food safety practices</p> <p>Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p> <p>Building Preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3</p>	<p>2.3.2</p> <p>2.3.3</p> <p>2.4.1</p> <p>2.4.2</p> <p>1.4.1</p> <p>1.4.3</p>	<p>Practical CPR assessment: linked to practice assessment topic</p> <p>Theory CPR assessment:</p>		

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Term	Programme of Learning	Links to the National Curriculum / Specification / Additional	Assessments	What extra learning opportunities are planned?	Disciplinary Literacy
Term 1a	Refresh: Health & Safety training/certificate				
	Theory: Health and safety in hospitality and catering provision of the kitchen and front of house	1.3.1	Theory Revision focus Past papers/activities	Activity: Classroom set up with hazards/cross contamination scenes/food poisoning hazards. Learners to become an EHO and complete the responsibilities of an EHO. A mock court could be set up and EHO to present evidence.	Responsibilities
	Food Safety	1.3.2	1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering		Control Measure
	Food related causes of ill health	1.4.1	1.2.3 Hospitality and catering provision to meet specific requirements		Personal risk
	Symptoms and signs of food-induced ill health	1.4.2			Pathogenic
	Preventative control measures of food-induced ill health	1.4.3			Moulds
	Unit 1	1.4.4			Bacteria

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	The Environmental Health Officer (EHO) Customer requirements in hospitality and catering				
Term 1b	<p>Practical: How to prepare and make dishes: prepare techniques/knives skills/cooking techniques</p> <p>Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3</p> <p>Controlled assessment task undertaken here.</p>	<p>2.3.1</p> <p>1.4.1 1.4.3</p>	<p>Controlled Assessment</p> <p>Mock exams</p>		
Term 2a	<p>Start of spring term:</p> <p>Controlled assessment task will be undertaken here</p>		<p>Controlled Assessment</p>		

Term 2b	<p>Theory:</p> <p>The operation of the front and back of house</p> <p>Hospitality and catering providers</p> <p>Working in the hospitality and catering industry</p> <p>Working conditions in the hospitality and catering industry</p> <p>Contributing factors to the success of hospitality and catering provision</p>	<p>1.2.1</p> <p>1.1.1</p> <p>1.1.2</p> <p>1.1.3</p> <p>1.1.4</p>	<p>Controlled Assessment</p>		<p>Caterers</p> <p>Hospitality</p> <p>Employee</p> <p>Employer</p> <p>Profit</p> <p>Workflow</p> <p>Stock</p> <p>Materials</p>

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<p>Term 3a</p>	<p>MAY: Controlled assessment marked and sent for moderation to the WJEC</p> <p>Theory Revision : Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements</p>	<p>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</p>	<p>Exam</p>		
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Health and safety in hospitality and catering provision	1.4.2			
Food Safety	1.4.3			
Food related causes of ill health	1.4.4			
Symptoms and signs of food-induced ill health				
Preventative control measures of food-induced ill health				
The Environmental Health Officer (EHO)				