

## Technical Award Level 1 / 2 Hospitality & Catering

		A u t u m n		S p r i n g		Summer			
		Term 1	Term 2	Term 3	Term 4	Term 5	Term 6		
		<p>At key stage 4 the learning experience focuses on applied learning, i.e. acquiring and applying knowledge, skills and understanding through purposeful tasks set in sector or subject contexts that have many of the characteristics of real work.</p> <p>Both practical and theory lessons go hand in hand to develop a wide experience of working with a variety of commodities and processes to make practical products that will extend KS3 knowledge all based around the subject specification.</p> <p>The learners gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.</p> <p>The learners develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus.</p>				<p>Consolidation of knowledge through Theory and practical tasks geared at specific target groups and occasions. This prepares students for the final exam.</p> <p>Unit 2 2.1.3 The skills and techniques for preparation, cooking and presentation of dishes. In this topic learners will gain knowledge and understanding of the following areas: 2.3.1 How to prepare and make dishes</p>		<p>Consolidation of knowledge through Theory and practical tasks geared at specific target groups.</p>	

	<p>Industry visits and guests invited into school help to consolidate and extend student knowledge on specialist areas such as butchery, working with fish and industrial practices as well as job opportunities.</p> <p><u>Unit 2</u></p> <p>2.1.3 The skills and techniques for preparation, cooking and presentation of dishes. In this topic learners will gain knowledge and understanding of the following areas:</p> <p>2.3.1 How to prepare and make dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practises</p> <p>2.4 Evaluating cooking. In this topic learners will gain skills knowledge and understanding of:</p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p> <p><u>Unit 1:</u></p> <p>The Hospitality and Catering Industry: Students apply their learning by considering all aspects of the vocational sector. They should acquire knowledge of all aspects of the industry and be able to propose new hospitality and catering provision for specific locations. Students will be able to use their learning of different types of establishment and job roles to determine the best option. They will then apply their learning in relation to front of house and kitchen operations to determine how the proposed hospitality and catering provision will operate efficiently, legally and financially whilst meeting the needs of their potential market. This unit provides a broad introduction to the vocational sector in a way that is purposeful and develops a range of transferable skills.</p> <p>Unit 1</p>	<p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practises</p> <p>2.4 Evaluating cooking. In this topic learners will gain skills knowledge and understanding of:</p> <p>2.4.1 Reviewing of dishes</p>	
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	<p>1.1 Hospitality and catering provision. In this topic learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"><li>1.1.1 Hospitality and catering providers</li><li>1.1.2 Working in the hospitality and catering industry</li><li>1.1.3 Working conditions in the hospitality and catering industry</li><li>1.1.4 Contributing factors to the success of hospitality and catering provision</li></ul> <p>1.4 Food safety in hospitality and catering. In this topic learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"><li>1.4.1 Food related causes of ill health</li><li>1.4.2 Symptoms and signs of food-induced ill health</li><li>1.4.3 Preventative control measures of food-induced ill health</li><li>1.4.4 The Environmental Health Officer (EHO) Mock written paper for unit 1 and mock coursework folder for unit 2 with mock practical cooking session too</li></ul> <p>Unit 2</p> <p>2.1 The importance of nutrition. In this topic learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"><li>2.1.1 Understanding the importance of nutrition</li><li>2.1.2 How cooking methods can impact on nutritional value</li></ul> <p>2.2. Menu planning In this topic learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"><li>2.2.1 Factors affecting menu planning</li><li>2.2.2 How to plan production</li></ul>		
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	<p>Unit 2: A wide range of skills and processes are introduced and extended from KS3 that match the specification requirements. Students will use more advanced equipment and processes whilst completing practical work wearing chef's white jackets to differentiate between KS3 and a more professional approach to producing Food items. Students will continue to learn the skills needed to prepare, cook and present dishes. Students will also learn how to review their work effectively.</p>			<p>Evaluation of practical outcome and problem solving in practical tasks.</p>		
	<p><u>Rationale-</u> Unit 2 is more practical based and draws on the KS3 experiences of cooking skills and nutrition. By covering different aspects of cooking skills throughout year 10 students are able to keep up to date with this through the course. It also allows us to link cooking dishes to key times of the year, seasonality of ingredients and use of local ingredients. By the end of year 10 students are completing holistic projects which take into account their full understanding of the hospitality and catering industry building on everything they have learnt, meaning it has to come at the end.</p>					
	<p>Continuous skills tests throughout the year or module to check on skill and knowledge development. The tasks are based on high level skills in:</p>	<p>Occasional skills tests throughout the year or module</p>	<p>Occasional skills tests throughout the year or module</p>	<p>Occasional skills tests throughout the year or module</p>	<p>Continued skill development with students choosing dishes for different target groups..</p>	<p>Mock exam on the theory paper.</p>

		Pastry making, cake making, enriched bread, and commodities.					
		<p><u>Rationale-</u>  students are required to sit an externally set exam to assess unit 1. A huge amount of this is based on the hospitality and catering industry and is new information to students.  Most students will have some 'life experience' they can draw upon to aid with this, however others are lacking the cultural capital, and therefore need much more explanation and to cover some aspects in more depth.  By covering this unit in year 10 we have plenty of time to embed the understanding and respond to misconceptions.  There is also more flexibility to build in trips and real world opportunities to put the learning in context with this additional time.  The bulk of new learning is in year 10, then focus more on revision strategies and exam technique in year 11 once students are more confident with the terminology and key characteristics of the course. This allows students to apply what they learnt in year 10 over the course of 2 years embedding it and giving it purpose.</p>					