

## WJEC Hospitality and Catering - Year 10 Curriculum Overview

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6	Careers
	Unit 2- Understand the importance of nutrition when planning menus	Unit 1 - LO1 Understand the Environment in which hospitality and catering providers operate	Unit 1- LO2, 3 Understand how hospitality and catering provisions operate	Unit 1- LO4 Know how food can cause ill health	Unit 1- LO5 Be able to propose a hospitality and catering provision to meet specific requirements	Hospitality and Catering industry, provisions, ill health	
<b>Year 10</b>	<p>AC1.1 describe the structure of the hospitality and catering industry.</p> <p>AC1.2 analyse job requirements within the hospitality and catering industry.</p> <p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry.</p> <p>AC1.4 explain factors affecting the success of hospitality and catering Providers.</p>	<p>Include visit to farmer Copley's/ Kings Croft.</p> <p>AC1.1 Describe functions of nutrients in the human body.</p> <p>Nutrients:</p> <ul style="list-style-type: none"> <li>• Protein</li> <li>• Fat</li> <li>• Carbohydrate</li> <li>• Vitamins</li> <li>• Minerals</li> <li>• Water</li> <li>• Dietary fibre (NSP)</li> </ul> <p>AC1.2 Compare nutritional needs of specific groups.</p> <p>AC1.3 Explain characteristics of unsatisfactory nutritional intake.</p>	<p>AC2.1 describe the operation of the kitchen.</p> <p>AC2.2 describe the operation of front of house.</p> <p>AC2.3 explain how hospitality and catering provision meet customer requirements.</p> <p>AC3.1 describe personal safety responsibilities in the workplace.</p> <p>AC3.2 identify risks to personal safety in hospitality and catering.</p> <p>AC3.3 recommend personal safety control measures for hospitality and catering provision.</p>	<p>AC4.1 describe food related causes of ill Health.</p> <p>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO).</p> <p>AC4.3 describe food safety legislation.</p> <p>AC4.4 describe common types of food Poisoning.</p> <p>AC4.5 describe the symptoms of food induced ill health.</p>	<p>Revision Hospitality and Catering.</p> <p>Mock papers.</p> <p>AC1.1 describe the structure of the hospitality and catering industry.</p> <p>AC1.2 analyse job requirements within the hospitality and catering industry.</p>	<p>Revision Structure of hospitality industry.</p> <p>Written responses.</p>	<p><b>Term 1</b> In Term 1, students will develop a greater understanding of the role of a Concierge.</p> <p>Students will learn that a a concierge is a person employed in a hotel or apartment building to act as a receptionist, a representative of the landlord and also possibly a caretaker or janitor.</p> <p><b>Term 2</b> In Term 2, students will develop a greater understanding of the role of a Maître d'.</p> <p>Students will learn that a Maître d' is the person in charge of a restaurant or of the people who bring food to your table in a restaurant.</p>

Unit 2 Hospitality and Catering in Action Pastry	Unit 2 Hospitality and Catering in Action	Unit 2 Hospitality and Catering in Action	Unit 2 Hospitality and Catering in Action	Unit 2 Hospitality and Catering in Action	June Unit 1 Exam	
<p>Practical Skills Scones Soup Pastry- Pie Flaky pastry</p> <p>AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu Plan a dish aimed at a specific group using pastry.</p>	<p>Practical Skills:</p> <ul style="list-style-type: none"> <li>Victoria Sponge.</li> <li>Swiss Roll.</li> <li>Fruit Flan.</li> <li>Chocolate Brownies.</li> </ul> <p>Practical Assessment: Celebration Cake</p> <p>AC3.4 Complete dishes using presentation techniques.</p> <p>AC2.3 explain how menu dishes meet customer needs.</p> <p>AC2.4 plan production of dishes for a menu.</p> <p>AC2.1 explain factors to consider when proposing dishes for menus Time of year e.g. seasonality of commodities, seasonal events.</p>	<p>Practical Skills:</p> <ul style="list-style-type: none"> <li>Bread.</li> <li>Pasta.</li> <li>Roux sauce, all in one.</li> <li>Lasagne.</li> <li>Shepherd's Pie.</li> </ul> <p>Practical Assessment: Cook chill savoury dish</p> <p>AC2.3 explain how menu dishes meet customer needs.</p> <p>AC2.4 plan production of dishes for a menu.</p> <p>AC2.1 explain factors to consider when proposing dishes for menus Time of year e.g. seasonality of commodities, seasonal events.</p>	<p>Practical Skills:</p> <ul style="list-style-type: none"> <li>Quiche.</li> <li>Bakewell Tart.</li> <li>Soya Dish/ Quorn Curry .</li> </ul> <p>AC2.2 explain how dishes on a menu address environmental issues.</p> <p>Practical Skills to use local ingredients, farm assured.</p> <p>AC2.3 explain how menu dishes meet customer needs.</p> <p>AC2.4 plan production of dishes for a menu.</p> <p>AC2.1 explain factors to consider when proposing dishes for menus Time of year e.g. seasonality of commodities, seasonal Events.</p>		<p>After written exam is complete begin Design Brief for coursework.</p>	<p><b>Term 3</b> In Term 3, students will develop a greater understanding of the role of a Nutritionist.</p> <p>Students will learn that a nutritionist is a person who advises others on matters of food and nutrition and their impacts on health.</p>

## WJEC Hospitality and Catering - Year 11 Curriculum Overview

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6	
	Unit 2 Hospitality and Catering in Action	Unit 2 Hospitality and Catering in Action	Unit 2 Hospitality and Catering in Action	Internal Exam	Unit 2- Improvements Unit 1- Revision for Exam	Unit 1- Resit for Exam	Careers
<b>Year 11</b>	<b>Completing coursework Unit 2</b>  Design Brief.  Analyse.  Nutrition needs of different groups.  Compare nutritional needs of 2 specific groups.  Practice dishes.	Choose dishes that demonstrate different types of skills.  Explain importance of nutrients.  Explain how dishes on a menu address environmental issues.	Complete time plan of dishes.  AC2.4 Plan production of dishes for a menu.  Practical Exam complete this term.	Complete practical exam for coursework.  Select 2 dishes showing a variety of skills complete these dishes in controlled conditions.  Improvements to coursework.	Revision Hospitality and Catering.  Mock papers.  AC1.1 describe the structure of the hospitality and catering industry.  AC1.2 analyse job requirements within the hospitality and catering industry.	<b>Exam resit (if needed).</b>  <b>Unit 1- Understand how hospitality and catering provisions Operate.</b>  Know how food can cause ill health.	<b>Term 1</b> In term 1, students will research a career within their chosen Hospitality and Catering sector, which will support their practical exam.
	<b>Practical Dishes</b>	<b>Practical Dishes</b>	<b>Practical Dishes</b>	<b>Practical Exam</b>			
	Practice dishes for design ideas 1 and 2.  Independent choice.  Practical skills from Year 10.	Practice dishes for design ideas 3 and 4.  Independent choice.  Practical skills from Year 10.	Practice dishes for final exam.  Independent choice  Practical skills from Year 10.  Develop dishes to show a range of skills and presentation techniques.	Independent choice.  Practical skills from Year 10.  Dishes to show a range of skills and presentation techniques.			<b>Term 2</b> In term 2, students will research a career within their chosen Hospitality and Catering sector, which will support their practical exam.

			Hospitality and Catering Revision	Hospitality and Catering Revision			
			Revision for Resit.				<b>Term 3</b> In term 3, students will research a career within their chosen Hospitality and Catering sector, which will support their external exam.