



YSGOL GYMUNEDOL
PORTH
COMMUNITY SCHOOL

STEM FACULTY



HOSPITALITY AND CATERING
YEAR 11 CURRICULUM MAP



OVERVIEW

[Last updated: – September 2019 EMG]

WJEC Level 1/2 Vocational Award in Hospitality and Catering enables learners to gain knowledge, understanding and skills relating to the hospitality and catering sector. The qualification is made up of two mandatory units:

Unit 1 The Hospitality and Catering Industry and **Unit 2** Hospitality and Catering in Action

These units help learners develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.

GCSE 3-YEAR PLAN:

YEAR 9: Skills building

YEAR 10: Theory work and advanced skills building

YEAR 11: NEA preparation and completion. Theory work and revision.

STRUCTURE

LESSONS	5 lessons a fortnight [60 minutes each].
CLASS WORK	Work will be completed in exercise books and work booklets kept in folders. (<i>Gwaith Dosbarth</i> ; the date in Welsh and the LO should be written in all lessons if possible).
DELIVERY	Each topic will be taught through a range of tasks and build towards an assessment / DIRT activity.
ASSESSMENT & FEEDBACK	Assessments are GCSE-style questions and NEA style practical assessments. Each assessment requires a cover sheet, feedback sheet and DIRT.
SKILLS	Students will build on the National Curriculum skills gained during Years 7 and 8 and begin to learn new subject-specific skills required for GCSE.
HOMEWORK	Homework will centre around extension tasks, revision and exam practise.
RESOURCES	<i>Staff files</i>
RESULTS	Results and data will be discussed / moderated at department meetings and logged on SIMS spreadsheets.
SPECIALISTS	Mrs E McGregor



YEAR 11 PLAN

TOPIC	TIME (approx.)	LESSON CONTENT	SUMMATIVE ASSESSMENT
<u>Unit 2</u> <u>LO1</u> Nutrition (NEA prep.)	8 weeks	<ul style="list-style-type: none"> Nutrients. Sources. Functions. Deficiency / Excess. Nutritional value and cooking methods. Nutritional needs of specific groups. Related practical sessions – advanced skills. 	<ul style="list-style-type: none"> Mock practical session. Test. Range of nutrition related GCSE questions. NEA section on nutrition.
<u>Unit 2</u> <u>LO2</u> Menu planning (NEA prep.)	4 weeks	<ul style="list-style-type: none"> Factors to consider when menu planning. Environmental issues. Meeting customer needs. Related practical sessions – advanced skills. 	<ul style="list-style-type: none"> Test. Range of nutrition related GCSE questions. NEA section on menu planning.
<u>Unit 2</u> NEA	7 weeks	<ul style="list-style-type: none"> Written and practical NEA task. 	<ul style="list-style-type: none"> NEA task.
<u>Unit 1</u> <u>LO1</u> Hospitality and Catering providers	2 weeks	<ul style="list-style-type: none"> Working conditions in hospitality and catering. Factors affecting the success of a hospitality and catering provider. Catering provision operations. Customers and needs. 	<ul style="list-style-type: none"> Test. Range of nutrition related GCSE questions.
<u>Unit 1</u> <u>LO3</u> Health and Safety	2 weeks	<ul style="list-style-type: none"> Employee/Employer responsibilities. Safety law. Risk and controls. 	<ul style="list-style-type: none"> Test. Range of nutrition related GCSE questions.
<u>Revision</u> Unit 1 LO1-LO5	5 weeks	<ul style="list-style-type: none"> LO1 – LO5 	<ul style="list-style-type: none"> Exemplar exam questions.