

**Year 10**

**Year 11**  
**KS4**

### Key Stage 4 Curriculum Intent

The WJEC Level 1/2 award in Hospitality and Catering course is delivered over a 2-year KS 4. Learners complete the course over a 2-year period which builds in the opportunity to meet the new assessment rules around the 1-resit option for external assessments. The 2 component course structure and associated content lend themselves well to support Learners development of skills and knowledge, completion of assessment tasks and the likely impact on the external component as well as end of component and course outcomes..

#### Year 10 Curriculum Implementation

HT 1	Unit 1 The Hospitality and Catering Unit is externally assessed.  LO4—Know how food can cause ill health: Students learn about food related illnesses and their symptoms (food poisoning, allergies and intolerances), food safety and legislation and the role of the Environmental Health Officer.	HT 4	LO3—Understand how hospitality and catering provision meets health and safety requirements: Students learn about personal safety control methods, risks to personal safety and options available to hospitality and catering provisions.
HT 2	LO1—Understand the environment in which hospitality and how catering providers operate: Students will learn about the structure of the hospitality industry, the working conditions and job requirements and factors that affect the success across the hospitality and catering industry.	HT 5	LO5—Propose provisions to meet specific needs: Students review options for hospitality and catering provision and recommend options.  Unit 2  LO3—Be able to cook: Students will cook a range of dishes across the year, building on their practical skills.
HT 3	LO2—Understand how hospitality and catering provision operates: Students learn about the operation of front of house and the kitchen and how the hospitality and catering industry meets customer requirements.	HT 6	Final revision and question practice for the Unit 1 exam.  Students will sit the exam in the summer term

#### Year 11 Curriculum Implementation

HT 1	Unit 2  LO1—Understand the importance of nutrition when planning menus: Students will learn about the function of nutrients in the human body, compare nutritional needs of specific groups, explain the characteristics of unsatisfactory nutritional intake and how cooking methods impact on nutritional value.	HT 4	Unit 2 NEA—students will complete their NEA—this will include a 3 hour assessed practical.
HT 2	LO3—Be able to cook: Students will cook a range of dishes across the year, building on their practical skills.  LO2—Understand menu planning: Students will be able to explain factors to consider when proposing dishes and menus, how the dishes address environmental issues and how the dishes meet customer needs.	HT 5	
HT 3	Mock Unit 2 NEA—students will complete a mock NEA	HT 6	

#### Enjoyment / Enrichment / Intervention

Opportunities offered as deemed necessary at suitable times during the year for targeted cohorts.

### Key Stage 4 Curriculum Impact

Since September 2019 – WJEC Level 1/2 Award Hospitality and Catering has been delivered. The is course was chosen as it will allow students of all abilities the opportunity to be engaged and achieve to their full potential.

Skills, knowledge and understanding developed during KS3 such as diet and nutrition, safety and hygiene and practical cooking skills are built upon in the course. Students also gain knowledge of the hospitality and catering industry as a whole, gaining knowledge and understanding of types of establishment, menu planning, job roles with the industry and nutrition. Students also build on their practical skills in cakes, pastry, sauces, main meals and desserts in order for independent working during NEA. Students move onto planning and creating their own menu to meet a given brief.