

Curriculum Plan for Parents – Year 9

Subject	Hospitality and Catering http://www.wjec.co.uk/qualifications/hospitality-and-catering/hospitality-and-catering-level-1-2-award.html	Contact Person	Mr D. Hinson/ Ms S Gilbert
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Half term and topic	Your child will learn....	Key Homework	Assessment
Autumn 1	<p>Food safety WJEC work book food/health & safety, HACCP system, COSHH, complete a food safety audit in training kitchen.</p> <p>Sensory taste testing</p> <p>6 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes.</p> <p>Evaluating all dish</p>	<p>Test your Knowledge and understanding of The Eatwell Guide</p> <p>Exam style questions</p>	<p>Assessment of theory work in line with school making policy.</p> <p>Assessment against Level 1 /2 award marking criteria.</p> <p>30 minute theory exam</p>
Autumn 2	<p>Health & safety</p> <p>Health & safety act. Risk assessment, HACCP, COSHH, PPE, warning signs, fire safety</p> <p>6 demonstration, with students completing practical's on sweet & savoury dishes Level 1 & 2 dishes.</p>	<p>Find out how much sugar there is in your food cupboard or fridge at home.</p> <p>Exam style questions Theory</p>	<p>Assessment of theory work in line with school making policy.</p> <p>Assessment against Level 1 /2 award marking criteria.</p> <p>Practical assessment</p>
Spring 1	<p>Plan a seasonal dish, look at food millage, seasonal trends, free range, organic and intensive farming methods. Food miles carbon footprint</p> <p>5 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes.</p>	<p>Use of Revision booklet to record information</p>	<p>Assessment of theory work in line with school making policy.</p>
Spring 2	<p>Food & nutrition WJEC work book, functions of foods nutrients.</p> <p>Healthy eating eat well plate, allergies & tolerances.</p> <p>5 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes</p>		<p>Assessment against Level 1 /2 award marking criteria.</p> <p>Combined theory & practical assessment</p>

Summer 1	Job roles and the industry 5 demonstration, with students completing practical's on sweet & savoury dishes, Level 1 & 2 dishes		
Summer 2	Teamwork & communication Combined theory & practical assessment	Exam preparation. Past papers.	End of year exam

Curriculum Plan for Parents – Year 10

Half term and topic	Your child will learn....	Key Homework	Assessment
Autumn 1	Food/health & Safety, Food Laws WJEC work book food/health & safety, HACCP system, COSHH, Training kitchen tour , Introduction into health & safety in new kitchen, All demos in new kitchen, Complete food safety audit Practical's is both kitchens 3 Practical's demonstrations , 2 theory lessons,	Exam style questions Revision	Assessment of theory work in line with school making policy. 1 hour theory exam Assessment against Level 1 /2 award marking criteria.
Autumn 2	Food Presentation skills Garnishes and presentation 3 practical's lessons trialling dishes for controlled assessment. Theory lessons	Exam style questions	Assessment of theory work in line with school making policy. Practical assessment Assessment against Level 1 /2 award marking criteria.
Spring 1	Costing/ Menu planning Gross profit (GP) percentage, portion control, quality checks, menu trends, time management. Theory lessons	Exam style questions	Assessment of theory work in line with school making policy. Mock controlled assessment Produce healthy dishes
Spring 2	Menu planning Time plan Food & nutrition		Assessment against Level 1 /2 award marking criteria.

Summer 1	Culinary terms and understanding French in foods. Demonstrations on international cuisine		Assessment of theory work in line with school making policy. Theory assessment
Summer 2	Revision topics Online exam	Exam preparation. Past papers.	On line external exam

Curriculum Plan for Parents – Year 11

Half term and topic	Your child will learn....	Key Homework	Assessment
Autumn 1	Customer service NEA task , planning, investigation, questionnaires, Reason for choice, final menu Healthy eating, shopping list, equipment list, taster	Revision Exam preparation. Past papers.	Assessment of theory work in line with school making policy. Assessment against Level 1 /2 award marking criteria.
Autumn 2	Reason for choice, final menu Healthy eating, shopping list, equipment list, taster	Revision Exam preparation. Past papers.	Assessment of theory work in line with school making policy. Assessment against Level 1 /2 award marking criteria.
Spring 1	NEA task Revision	Revision Exam preparation. Past papers.	Assessment of theory work in line with school making policy.
Spring 2	NEA task Revision	Revision Exam preparation. Past papers.	Assessment against Level 1 /2 award marking criteria.