



Curriculum Narrative

| Subject: WJEC Hospitality & Catering | Year: 10 & 11 | Author: Mrs J Stewart |
|--|---|--|
| Key Knowledge <i>Pupils will know</i> | | Key Skills <i>Pupils will be able to</i> |
| <p align="center">Key Threshold Concepts:</p> <p>Key stage 4</p> <p>Exam in June of year 11.</p> <p><u>Unit 1: The Hospitality and catering industry</u> Written examination: 1 hour 20 minutes 40% of qualification.</p> <p>This exam consists of some questions based on stimulus material. Whilst others are structured, short and extended response questions to assess content related to the Hospitality and catering industry.</p> <p><u>Unit 2: Hospitality and Catering in action</u> A 3 hour practical and coursework over 12 hours in total: 60% of the pupils final grade.</p> <p>The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.</p> <p><i>TOPIC</i></p> <p><i>2.1 The importance of nutrition</i></p> <p><i>2.2 Menu planning</i></p> <p><i>2.3 The skills and techniques of preparation, cooking and presentation of dishes</i></p> <p><i>2.4 Evaluating cooking skills</i></p> | <p align="center">Subject Skills:</p> <p>In Years 11, learners will complete the Non Exam Assessment (NEA) task in school. These will be timed and will make up 60% of the pupils final grade.</p> <p>The coursework brief will be set externally by the exam board in the year of teaching. This is released to staff on 1st September.</p> <p><u>Unit 2 : Hospitality and Catering in action</u> The Food Preparation Assessment Prepare, cook and present a menu which assesses the learner's knowledge, skills and understanding in relation to the planning, preparation, cooking and presentation of food.</p> <p>Within the 12 hours allocated for this the students will cover:</p> <p>They must demonstrate within the coursework the following units.</p> <p>2.1.1 Understanding the importance of nutrition</p> <p>2.1.2 How cooking methods can impact on nutritional value</p> <p>2.2.1 Factors affecting menu planning</p> <p>2.2.2 How to plan production</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 practices</p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance.</p> <p>Within these units there is a 3 hour practical exam.</p> | |

Subject Specific Knowledge and Sequencing:Term

1 September -January

Topic: Unit 2 Hospitality in Action

Key Concepts:

Key Knowledge:

Term 2&3 – October-February

Topic: Assessment 2.

Key concepts: Food preparation and nutrition in action

Key knowledge: Pupils will complete the second controlled assessment project. It is worth 35% of their final grade. Pupils will use their practical skills to produce a 3 course meal and must support their choices with clear justifications and evaluations

Term 4 & 5 February-May

Topic: Exam Revision

Key concepts: Pupils will revise for the written exam which is worth 40% of the total grade **Key**

knowledge; Pupils will need a good understanding of the following

Revision focus

Past papers/activities

1.1.1 Hospitality and catering providers

1.1.2 Working in the hospitality and catering industry

1.1.3 Working conditions in the hospitality and catering industry

1.1.4 Contributing factors to the success of hospitality and catering provision

MAY: Controlled assessment marked and sent for moderation to the WJEC

Revision focus

Past papers/activities

1.2.1 The operation of the front and back of house

1.2.2 Customer requirements in hospitality and catering

1.2.3 Hospitality and catering provision to meet specific requirements

Past papers/activities

1.3.1 Health and safety in hospitality and catering provision

1.3.2 Food Safety

Prerequisites and Spiral Teaching:

- Pupils will be able to competently make a range of dishes that include high end skills such as doughs, pastries and sauces.
- They will be able to joint a chicken and fillet fish
- They will have a good understanding of a widerange of ingredients that will enable them to complete both pieces of coursework.

Cross-Curricular Knowledge Links:

- **English** – Literacy – following differentiated methods
- **Maths** – weighing and measuring
- **Science** – the function of food in our bodies
- **Geography** – Understanding what factors effect where produce is produced
- **Citizenship** – Food provenance. Reduce, reuse, recycle

Reading Lists / Sources / Reading around the subject recommendations:

Ministry of food by Jamie Oliver, Jamie's Dinners by Jamie Oliver, How to bake by Paul Hollywood, www.bbcfood.co.uk www.bbcbitesize.co.uk

Resources - [Food – a fact of life](#) and [British Nutrition Foundation](#) [Food Standards Agency](#) [NHS Live Well](#)