

# HOSPITALITY AND CATERING



Curriculum Hours		Class Details			Assessments	Exam Board
LS	2 periods per week (T2 only)	G1=7	G2=7	G3= 7	AoL – End of Unit Assessment AfL – Practical & Peer/self-assessment	N/A
		AM	AM	AM		
US	Opt groups only: 3 periods per week	G4=3 (Yr9)		G5=4 (Yr9)	Unit 1 – Written exam Unit 2 – Coursework presentation + Practical exam	EDUQAS
		AM		AM		
		G6=3 (Yr10)		G7=3 (Yr10)		
	AM		AM			
N/A		G8= (Yr11)	G9=(Yr11)	G10= (Yr11)		

## LS Curriculum

ADT focuses on allowing KS3 pupils to explore a range of practical subjects and topics prior to selecting and specialising in higher years. The variety of topics covered in ADT allows pupils to gain a basic understanding of life-long skills and processes, to then develop as they progress.

In Term 2 students are then introduced to Food Technology, this allows for students' knowledge practical making skills to be developed into skills that can aid students further along in life.

ADT aims to give all pupils the confidence to work creatively and apply skills from various subjects to a practical topic or theme.

Textiles <i>Sensory cushions</i>	Textiles <i>Sensory cushions</i>	Food Technology <i>Nutrition</i>	Food Technology <i>Healthy Eating</i>	Resistant Materials <i>Outdoor Deco</i>	Resistant Materials <i>Outdoor Deco</i>
		Mixed Media <i>Insects</i>	3D Sculptures <i>Insects</i>	Paint Skills <i>Pop Art</i>	3D Sculptures <i>Pop Art</i>
Textiles <i>Apparel &amp; Accessories</i>	Textiles <i>Apparel &amp; Accessories</i>	Food Technology <i>Dietary Needs</i>	Food Technology <i>Cultural Foods</i>	Resistant Materials <i>CAD/CAM</i>	Resistant Materials <i>CAD/CAM</i>
		Photography <i>Advertisement</i>	Graphic Skills <i>Advertisement</i>	Collage <i>Cubism</i>	3D Sculpture <i>Cubism</i>
Textiles <i>Soft toys</i>	Textiles <i>Soft Toys</i>	Food Technology <i>Food Sourcing</i>	Food Technology <i>Presenting Dishes</i>	Resistant Materials <i>Sustainability</i>	Resistant Materials <i>Sustainability</i>
		3D Sculpture <i>Surrealism &amp;</i>	Clay Work <i>Surrealism &amp;</i>	Paint Skills <i>Topic focus TBC</i>	Mixed Media <i>Topic focus TBC</i>

## US Curriculum

Hospitality and Catering will offer students the opportunity to develop their ability to plan, prepare and present food in line with the hospitality and catering industry. The WJEC Vocational Award in Hospitality and Catering will equip pupils with theoretical knowledge about the industry as well as enabling them to develop practical skills in planning, preparing and cooking a variety of dishes.

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Theory	Unit 1 LO4: Know how food can cause ill health.	Unit 2 LO1: Understand the importance of nutrition when planning meals. LO2: Understand menu planning.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate.	Unit 1 LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how Hospitality and catering providers operate. LO3: Understand how Hospitality and catering provision meets health and safety requirements.	Theory Revision – Unit 1 exam Unfinished topics	Address misconceptions.
Practical	Unit 2 LO3: Be able to cook dishes. Developing and improving skills learnt at KS3.	Unit 2 LO3: Use of commodities.	Unit 2 LO3: Produce dishes to be served on a range of different menus.	Unit 2 LO3: plan, trial, prepare, cook and serve food dishes. Complete a portfolio of evidence	Unit 2 LO3: NEA Y11 / Recap/practice Y10 Career Development	Unit 2 LO3: NEA Y10 Enterprise: Fundraising in H&C
Assessme	Baseline	Unit 1 Mock	Unit 1 Exam (Y10 only) Unit 2 Mock	Interim Baseline	Unit 2 NEA (Y11) Unit 1 Mock	Unit 1 Exam (Y10 + Y11 resits) Unit 2 NEA (Y10)

## Other Info

**Course Leader:** Ashleigh Moir  
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**Exam Board:** WJEC/Eduqas

### What will I study?

Hospitality and Catering will offer you the opportunity to develop your ability to plan, prepare and present food in line with the hospitality and catering industry. The WJEC Vocational Award in Hospitality and Catering will equip you with theoretical knowledge about the industry as well as enabling you to develop practical skills in planning, preparing and cooking a variety of dishes.

## How will I be assessed?

You will undertake 2 units of assessment:

Hospitality and catering industry; external examination unit (40%)

- focuses on learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector

Hospitality and catering in action; internal controlled assessment unit (60%)

- develops your practical skills for planning, preparing, cooking and presenting nutritional dishes meeting the client needs

## To do well, you will need to...

Show that you have:

the ability to work efficiently and keep calm, under pressure, stamina and enthusiasm, ability to work quickly but efficiently, ability to work well in a team, good communication skills, high standards of personal hygiene...

... and, of course, a strong interest in food and catering.

## Any other information

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector.

After completing the WJEC Vocational Award in Hospitality and Catering you might be interested in progressing to other qualifications, such as: WJEC Level 3 Applied Certificate / Diploma in Food Science and Nutrition, Level 2/Level 3 Diplomas in Hospitality and Catering, Level 2/Level 3 Diplomas in Professional Cooking, or Level 3 Diploma in Hospitality and Tourism Management.

