

# HIGHFIELDS SCHOOL

CURRICULUM OVERVIEW 2023-24



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**SUBJECT: LEVEL 1 / 2 HOSPITALITY & CATERING EXAMINATION BOARD: WJEC**

AUTUMN TERM - YEAR 10	SPRING TERM - YEAR 10	SUMMER TERM - YEAR 10
<p><b>Autumn 1</b> Introduction to the job requirements and working conditions in the Hospitality &amp; Catering industry.</p> <p><b>Autumn 2</b> The operation of the kitchen and the operation of the Front of House Factors affecting the success of Hospitality &amp; Catering producers</p> <p><b>Practical work</b> Crème Patisserie Tarts Quiche Lemon Tart Bakewell Tart Steak, Hassle Back Potatoes and Peppercorn Sauce Festive Cheesecake Katsu Curry and Rice</p>	<p><b>Spring 1</b> Meeting customer requirements Health &amp; Safety responsibilities of employers and employees Risks and control measures for personal safety in the Food related causes of ill health</p> <p><b>Spring 2</b> The role of the Environmental Health Officer Food Safety Legislation Food allergies and intolerances</p> <p><b>Practical Work</b> <b>Developing high skills for controlled assessment</b> Asian Cod (fish preparation) with Steamed Greens Vietnamese Noodles Thai Spring Rolls with Thai Slaw Butter Chicken (jointing chicken) with Chapati Black Forest Gateau Smoked Salmon Risotto Panna Cotta with honeycomb Loaded Mac and Cheese Vegetable Soup and Bread Roll</p>	<p><b>Summer 1</b> <b>June Exam Unit 1</b> Coursework Unit 2 Preparation Nutrients Macro and Micro Nutritional needs of specific groups of people Unsatisfactory intake Impact of cooking methods on nutritional value</p> <p><b>Summer 2</b> Coursework Unit 2 Preparation Menu Planning Environmental issues and menu planning Menu planning meeting customer needs</p> <p><b>Practical work</b> Developing high skills for controlled assessment Students will choose their own dishes to develop high level skills</p>

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<p><b>ASSESSMENT</b> Students in Hospitality &amp; Catering are assessed using a range of techniques to assess their knowledge, practical skills and application of knowledge to practice exam style questions.</p> <p><b>Autumn 1</b> Lemon tart - Students will be assessed on their making skills.</p> <p><b>Autumn 2</b> Unit 1 - Practice exam paper based on job requirements, factors affecting the success of Hospitality &amp; Catering providers.</p>	<p><b>ASSESSMENT</b> <b>Spring 1</b> Written assessment - Health &amp; Safety and Food Safety legislation.</p> <p><b>Spring 2</b> Past examination paper Unit 1: The Hospitality &amp; Catering Industry. Students will be assessed on a previous exam paper. This will assess their retrieval skills.</p>	<p><b>ASSESSMENT</b> <b>Summer 1</b> Unsatisfactory Nutritional write up – Students will be assessed on their nutritional knowledge.</p> <p><b>Summer 2</b> Time plan for a multi part meal – students will be assessed for their planning skills.</p>
<p><b>AUTUMUN TERM - YEAR 11</b></p>	<p><b>SPRING TERM - YEAR 11</b></p>	<p><b>SUMMER TERM - YEAR 11</b></p>
<p><b>Autumn 1</b> <b>Unit 2 Hospitality and catering in Action</b> Producing a multi part meal in preparation for Unit 2 Hospitality &amp; Catering in action</p> <p><b>Autumn 2</b> Unit 1 - Year 11 Mock Exams DEC Past Examination paper all students</p> <p><b>Practical Work</b> High level skilled practical work in preparation for Unit 2. Student's own choice</p>	<p><b>Spring 1</b> <b>Unit 2 Hospitality &amp; Catering in Action</b> Coursework worth 60% of final grade</p> <p><b>Spring 2</b> Revision for Unit 1 exam</p> <p><b>Practical Work</b> Final Unit 2 controlled assessment practical. (Student's own choice in relation to released brief)</p>	<p><b>Summer 1</b> Unit 1 - June 2024: Written examination paper 40% of the final qualification.</p>
<p><b>ASSESSMENT</b> <b>Autumn 1</b> Practical assessment - own choice dish chosen to make as part Unit 2 coursework</p> <p><b>Autumn 2</b> Unit 1 - Mock exams - students will sit a past examination paper</p>	<p><b>ASSESSMENT</b> <b>Spring 1</b> Unit 2 - controlled assessment practical 3½ hours</p> <p><b>Spring 2</b> Unit 1 - past examination paper for all students</p>	<p><b>ASSESSMENT</b></p>