

WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)

Curriculum Rational - The Vocational Award in Hospitality and Catering has been designed to support learners in schools who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment.

Overview

Year 10 - Pupils are taught Unit 2 (the controlled assessment) in tandem with Unit 1 (the external exam - Learning Objectives (LOs 4 & 3)) to fulfil due diligence prior to commencing practical work. The content of unit 2 will be taught in half term 1 and then assessed in half term 2, to enable Unit 2 to be submitted in year 10 to allow pupils the opportunity to resubmit unit 2 again in year 11. Once unit 2 is complete (February half term, pupils have 9 hours, plus access arrangements, maximum to complete both the written and practical element of the assessment) Unit 1, LOs 1 & 2 are taught, to enable pupils to sit a mock exam at the end of year 10 (or start of year 11).

Year 11 - After the results are published in August a decision will then be made as to how to progress depending upon the results of Unit 2 (Unit 2 if it needs to be resubmitted it will need to be based on a new task, this may have to be carried out, depending on numbers, as intervention). Usually Unit 1 (LOs 3 & 4) will be revised in term 1, prior to the Christmas holidays. In November, a decision will be made with regards to which pupils will sit the Unit 1 exam in January and which will wait until June. Results from the January series will then allow a decision as to whether pupils who sat the exam in January need to re-sit the exam in June. In term 2 Unit 1 LOs 1&2 will be revised, and Unit 2 will be resubmitted (for those pupils, if needed). In term 3 revision will cover the whole of Unit 1 to enable pupils to sit the exam in June

Skills

Unit 2 - Recipes are designed as in KS3 to introduce and practise skills using a range of commodities, techniques, and equipment encouraging pupils to develop complex skills to give them the opportunity to access the highest mark boundaries for the practical assessment element of Unit 2.

Unit 1 - Recipes linked to learning objectives 1 & 2 give pupils the opportunity to explore and develop recipes that would be suitable for specific hospitality and catering provisions and service styles. They are designed to support and enhance the knowledge gained in Unit 1

Assessment

Unit 2 - Controlled assessment completed within 12hours, 3 hours of which is a practical assessment. This is based on a board approved task which is available from 1st September each year. This can be completed and submitted in year 10 and the grade banked, pupils can retake the assessment in year 11, however, they would need to use the new task from the exam board.

Unit 1 - Written exam 1hour 20 minutes, Pupils could sit the exam in January and/or June (dependant on likely grade as it is the most recent grade that counts not the best grade.)

Year 10					
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Food Safety in Hospitality & Catering (LO1.4) Food Safety (LO1.3.2) <p>Unit 2:</p> <ul style="list-style-type: none"> The Importance of Nutrition (LO2.1) 	<p>Sections covered?</p> <p>Unit 2:</p> <ul style="list-style-type: none"> The Importance of Nutrition (LO2.1) Menu Planning (LO2.2) The skills and techniques of preparation, cooking and presentation of dishes (LO2.3) Evaluating cooking skills (LO2.4) 	<p>Sections covered?</p> <p>Unit 2:</p> <ul style="list-style-type: none"> Menu Planning (LO2.2) The skills and techniques of preparation, cooking and presentation of dishes (LO2.3) Evaluating cooking skills (LO2.4) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Food Safety in hospitality & catering (LO1.4) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Health and safety in hospitality & catering (LO1.3) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Hospitality and catering provision (LO1.1)
<p>What?</p> <p>Knowledge & Skills</p> <ul style="list-style-type: none"> Food related causes and symptoms of ill health (AC1.4.1 - AC1.4.2) Preventative control measures of food induced ill health (AC1.4.3) Understand the importance of nutrition (AC2.1.1) <p>Why? / How?</p> <ul style="list-style-type: none"> Retrieval and extension of food safety and health & safety knowledge from KS3 Retrieval and extension of nutritional knowledge from KS3 - Nutrients, Eatwell guide Introduction of nutrition for different life stages Introduction of nutrition for different diets Retrieval of practical skills from KS3 and introduction of basic, medium and complex dishes, using practical work to support knowledge Develop an understanding of Hazard Analysis and Critical 	<p>What?</p> <p>Knowledge & Skills</p> <ul style="list-style-type: none"> Understand the importance of nutrition (AC2.1.1) How cooking methods can impact on nutritional value (AC2.1.2) Factors affecting menu planning (AC2.2.1) How to plan production (AC2.2.2) How to prepare and make dishes (AC2.3.1) Food safety practices (AC2.3.3) Reviewing of dishes (AC2.4.1) <p>Why? / How?</p> <ul style="list-style-type: none"> Develop in depth knowledge of macro and micronutrients Relate nutrition to other factors affecting menu planning Develop an understanding of the production of a dovetailed timeplan Be able to confidently explain why dish choices have been made in relation to other factors. 	<p>What?</p> <p>Knowledge & Skills</p> <ul style="list-style-type: none"> How cooking methods can impact on nutritional value (AC2.1.2) Presentation techniques (AC2.3.2) Reviewing of own performance (AC2.4.2) <p>Why? / How?</p> <ul style="list-style-type: none"> Develop complex, medium and basic practical skills to complete the practical assessment Develop an understanding of different techniques to present restaurant quality dishes Develop skills in evaluating and improving practical work <p>Assessment</p> <ul style="list-style-type: none"> Unit 2 practical assessment will take place prior to February half term Unit 2 controlled assessment completion deadline 	<p>What?</p> <p>Knowledge & Skills</p> <ul style="list-style-type: none"> The Environmental Health Officer (EHO) (AC1.4.4) Food related causes and symptoms of ill health (AC1.4.1 - AC1.4.2) Preventative control measures of food induced ill health (AC1.4.3) <p>Why? / How?</p> <ul style="list-style-type: none"> Understand the difference between the role and the responsibilities of the Environmental Health Officer (EHO) Consolidate learning from (AC1.4.1 - 1.4.4) <p>Assessment</p> <ul style="list-style-type: none"> Questions to relating to the separation of the role and responsibility of the EHO 	<p>What?</p> <p>Knowledge & Skills</p> <ul style="list-style-type: none"> Health and safety in hospitality and catering provision (AC1.3.2) <p>Why? / How?</p> <ul style="list-style-type: none"> Be able to produce a HACCP chart and recognise and explain different control measure for different hazards Be able to produce risk assessments and understand controls <p>Assessment</p> <ul style="list-style-type: none"> Unit 2 controlled assessment will be sent to the exam board by 5th May 	<p>What?</p> <p>Knowledge & Skills</p> <ul style="list-style-type: none"> Hospitality and catering providers (1.1.1) Working in the hospitality and catering industry (1.1.2) Working conditions in the hospitality and catering industry (1.1.3) Contributing factors to the success of hospitality and catering provision <p>Why? / How?</p> <ul style="list-style-type: none"> Develop prior knowledge of types of hospitality and catering provision. Introduce the concepts of commercial, non-commercial, residential and non-residential. Introduce different contract types and working conditions Develop prior knowledge of the environmental impact of the hospitality and catering industry and how this can be reduced. Develop prior knowledge of how media can be used to support and develop the

<p>Assessment</p> <ul style="list-style-type: none"> Food safety consolidation assessment 	<p>Assessment</p> <ul style="list-style-type: none"> Unit 2 controlled assessment start 				<p>hospitality and catering industry.</p> <p>Assessment</p> <ul style="list-style-type: none"> Exam style questions to consolidate learning
Year 11					
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Hospitality and catering provisions (LO1.1) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> How hospitality and catering provisions operate (LO1.2) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Hospitality and catering provision (LO1.1) How hospitality and catering provision operate (LO1.2) Health and safety in hospitality & catering (LO1.3) Food Safety in hospitality & catering (LO1.4) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Food Safety in hospitality & catering (LO1.4) Health and safety in hospitality & catering (LO1.3) 	<p>Sections covered?</p> <p>Unit 1:</p> <ul style="list-style-type: none"> Hospitality and catering provision (LO1.1) How hospitality and catering provision operate (LO1.2) Health and safety in hospitality & catering (LO1.3) Food Safety in hospitality & catering (LO1.4) 	<p>Sections covered?</p> <ul style="list-style-type: none"> Revision
<p>What?</p> <p>Knowledge and skills:</p> <ul style="list-style-type: none"> Hospitality and catering provisions (LO1.1) <p>Why? / How?</p> <ul style="list-style-type: none"> Retrieve knowledge gained at the end of year 10. Develop application of knowledge so pupils understand how to identify and select different provisions for different situations. <p>Assessment</p> <ul style="list-style-type: none"> Long answer questions based on identification and selection of hospitality and catering provisions 	<p>What?</p> <p>Knowledge and skills:</p> <ul style="list-style-type: none"> How hospitality and catering provision operate (LO1.2) <p>Why? / How?</p> <ul style="list-style-type: none"> Introduce the workings of 'front of house' and 'back of house' operations Develop prior knowledge of personal hygiene standards. Introduce the differences between needs, rights and requirements in terms of customers Expand pupils' knowledge of services provided by the wider hospitality and catering industry and how this relates to customer needs, rights and requirements <p>Assessment</p>	<p>What?</p> <p>Knowledge and skills:</p> <ul style="list-style-type: none"> Recap of (LO1.1 - LO1.4) <p>Why? / How?</p> <ul style="list-style-type: none"> Retrieve and build upon knowledge throughout KS4. Consolidate learning and check understanding Develop application of knowledge when answering questions. Develop revision strategies for the written exam <p>Assessment</p> <ul style="list-style-type: none"> Consolidation questions focusing on short answers 	<p>What?</p> <p>Knowledge and skills:</p> <ul style="list-style-type: none"> HACCP Risk Assessment Personal Hygiene Legislation <p>Why? / How?</p> <ul style="list-style-type: none"> Retrieve and build upon knowledge throughout KS4. Consolidate learning and check understanding Develop application of knowledge when answering questions. Develop revision strategies for the written exam <p>Assessment</p> <ul style="list-style-type: none"> Consolidation questions focussing on Food Safety and Health & Safety 	<p>What?</p> <ul style="list-style-type: none"> Knowledge and skills: Hospitality & catering provisions Back and front of house Personal hygiene Legislation Working in the hospitality industry. Customers rights, needs and requirements <p>Why? / How?</p> <ul style="list-style-type: none"> Retrieve and build upon knowledge throughout KS4. Consolidate learning and check understanding Develop application of knowledge when answering questions. Develop revision strategies for the written exam <p>Assessment</p>	<p>What?</p> <ul style="list-style-type: none"> In class revision Online/remote support <p>Why? / How?</p> <ul style="list-style-type: none"> Support pupils to revise whilst on exam leave Answer questions/clarity anything that pupils are unsure of

	<ul style="list-style-type: none"> • Exam style questions based on customers needs, rights and requirements in different scenarios • Practical assessment to take place prior to Christmas (Timetable dependant) 			<ul style="list-style-type: none"> • Consolidation questions focussing on long answer questions based on hospitality provision. • Controlled assessment task submitted/resubmitted to exam board by 5th May • Written assessment will take place in June 	
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Note

If pupils wish to resit the Unit 2 assessment then how they do so will be explained at the start of year 11, extra-curricular sessions will be included in order for pupils to produce the written work and a practical exam session will be added in half term 2.