George Stephenson High School Secondary Scheme of Work: Key Stage 4 WJEC Level 1/2 Award in Hospitality and Catering

|  |  |  |
| --- | --- | --- |
| **Unit** | **Lessons - Guided Learning Hours** | **Key Progression Indicators Knowledge, Understanding and Skills** |
| **Unit 1: The Hospitality and Catering Industry** | 48 | **Unit 1: Exam Unit*** The structure of the Hospitality and Catering Industry
* Commercial and non-commercial sectors
* Job roles
* Standards and ratings
* Job requirements and working conditions.
* Personal attributes
* Employment rights and contracts
* Factors affecting the success of hospitality and catering providers
* Costs and profit and the economy
* Innovative cooking techniques
* Customer demographics and lifestyle and expectations
* Competition, the media, political factors.
* The operation of the Kitchen- equipment, materials, stock control, documentation and administration, workflow and layout.
* The operation of front of house- operational activities, workflow, equipment, materials, stock control, dress code, safety and security.
* Meeting customer requirements- needs, requirements and expectations, trends, rights and equality, leisure requirements, business.
* Health and Safety laws and legislation.
* Risks and control measures for personal safety
* Food related causes of ill health, Food allergies and intolerances.
* Food safety legislation
* The role and responsibilities of the Environmental Health Officer.
* Hospitality and catering provision for specific requirements.
 |

|  |  |  |
| --- | --- | --- |
| **Unit 2: Hospitality and Catering in Action** | 72 | **Unit 2: Coursework unit involving practical elements*** The functions of the nutrients in the body
* Nutritional needs of specific groups of people
* Unsatisfactory nutritional intake
* The impact of cooking methods on nutritional value
* Menu planning
* Environmental issues and menu planning
* The production of dishes for a menu
* Commodities
* Techniques used in the preparation of commodities.
* The cooking methods
* Presentation techniques
* Recipes for different commodities
 |

# YEAR 10

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Week 1** | **Week 2** | **Week 3** | **Week 4** | **Week 5** | **Week 6** | **Week 7** | **Week 8** | **Week 9** | **Week 10** | **Week 11** | **Week 12** | **Week 13** |
| Unit 1: **The Hospitality and Catering Industry** / Unit 2: **Hospitality and Catering in Action taught simultaneously**  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Week 14** | **Week 15** | **Week 16** | **Week 17** | **Week 18** | **Week 19** | **Week 20** | **Week 21** | **Week 22** | **Week 23** | **Week 24** | **Week 25** | **Week 26** |
| Unit 1: **The Hospitality and Catering Industry** / Unit 2: **Hospitality and Catering in Action taught simultaneously** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Week 27** | **Week 28** | **Week 29** | **Week 30** | **Week 31** | **Week 32** | **Week 33** | **Week 34** | **Week 35** | **Week 36** | **Week 37** | **Week 38** | **Week 39** |
| Unit 1: **The Hospitality and Catering Industry**/ Unit 2: **Hospitality and Catering in Action taught simultaneously** |

**YEAR 11**

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Week 1** | **Week 2** | **Week 3** | **Week 4** | **Week 5** | **Week 6** | **Week 7** | **Week 8** | **Week 9** | **Week 10** | **Week 11** | **Week 12** | **Week 13** |
| **Mock coursework** | **Mock exams** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Week 14** | **Week 15** | **Week 16** | **Week 17** | **Week 18** | **Week 19** | **Week 20** | **Week 21** | **Week 22** | **Week 23** | **Week 24** | **Week 25** | **Week 26** |
| **Mock coursework** | **Revision: Nutrition** | **COURSEWORK** | **Mock Exams** | **Unit 1: The Hospitality and Catering Industry revision** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Week 27** | **Week 28** | **Week 29** | **Week 30** | **Week 31** | **Week 32** | **Week 33** | **Week 34** | **Week 35** | **Week 36** | **Week 37** | **Week 38** | **Week 39** |
| **Unit 1: The Hospitality and Catering Industry revision** |