

Year 10												
WJEC Hospitality & Catering Technical Award												
Term 1				Term 2				Term 3				
Unit 1 - LO1: Hospitality & Catering Provision		Unit 1 - LO2: How Hospitality & Catering Provision Operate		Unit 1 - LO3: Health and Safety in Hospitality and Catering Industry		Unit 2 - LO1 - Understand Importance of Nutrition		Unit 2 - LO1 - Understand Importance of Nutrition & LO2 - Menu Planning		Unit 2 - LO1 & LO2 - MOCK NEA		
Year 10 Theory	AC1.1: Hospitality and catering providers	Types of providers, types of service, commercial and non-commercial establishments, services, suppliers, venues, standards and ratings	AC2.1: The operation of the front and back of house	Types of providers, types of service, commercial and non-commercial establishments, services, suppliers, venues, standards and ratings, job roles	AC3.1 Health & Safety Provision	Personal safety: employers and employees (COSHH, HASAWA, MHOR, PPER, RIDDOR) --- Level of risk and security, employers, employees, suppliers and customers ---- Accident forms and risk assessments	AC1.1 - Understand Importance of Nutrition (Nutrients)	Macronutrients: carbohydrates, fat & protein --- Micronutrients: vitamins, minerals, NSP & water	AC1.1 Understand Importance of Nutrition (dietary needs)	Special dietary needs - lifestyle, medical conditions, religions, vegans, vegetarian	MOCK: AC1.1	Analyse the assignment brief and recommend one dish for each customer. Assess how the dish meets the nutritional needs of the customer. Show understanding of the following: macro and micronutrients
	AC1.2: Working in the hospitality and catering industry	Supply and demand, jobs for specific needs, rates of pay, qualifications and experience, personal attributes	AC2.2: Customer requirements in hospitality and catering	Supply and demand, jobs for specific needs, rates of pay, qualifications and experience, training, personal attributes					AC1.2 How cooking methods impact nutritional value	How cooking methods change nutritional value of food: boiling, frying, grilling, poaching, roasting, steaming, baking & stir-frying	MOCK: AC1.2	Explain the impact of cooking methods on the nutritional value of chosen dishes
	AC1.3: Working conditions in the hospitality and catering industry	Different types of contracts, working hours, rates of pay, holiday entitlement, remuneration	AC2.3: Hospitality and catering provision to meet specific requirements	Different types of contracts, working hours, rates of pay, holiday entitlement, remuneration	AC3.2: Food Safety	HACCP: identify critical control points to ensure that risks are removed or reduced to safe levels - decide what action to take if something goes wrong - complete a HACCP document - complete records to show that procedures are working	AC1.1 - Understand Importance of Nutrition (Dietary Needs)	Nutritional needs (life stages) - adults: early, middle & elderly - children: babies, toddlers & teenagers	AC2.1 - Factors effecting menu planning	Factors to consider: cost, portion, equipment, skills, time, type of establishment, dietary needs of customers	MOCK: AC1.3	Discuss the factors which affected your choice of dishes. You should demonstrate your knowledge of the factors that affected your choice of dishes.
	AC1.4: Contributing factors to the success of hospitality and catering provision	Costs, profits and economy. The environment, emerging cooking techniques, customer demographics, customer service, competition, trends and media, overheads		Costs, profits and economy. The environment, emerging cooking techniques, customer demographics, customer service, competition, trends and media					AC2.1 - Factors effecting menu planning	Environmental issues, seasonality, organoleptic needs	MOCK: AC1.2	Plan to produce your two dishes
Year 10 Practical	AC3.1: How to prepare and make dishes	Knife skills, methods of cake making, yeast doughs, pastry making and sauces - emphasis on food safety and food hygiene	Cooking different commodities; meat, fish, poultry, eggs and dairy. To include: portioning skills, temperature checks, different cooking methods, how to identify commodities in food	Focus on presentation techniques and accompaniments for the following dishes: vegan, vegetarian, gluten free, low fat and healthy school meals	AC3.2: Presentation techniques	MOCK NEA	Unit 2 NEA Starts	Unit 2 NEA Deadline and Revision	Exam Resits & NEA Deadline Window			
	AC3.4: Food safety practices											
	AC4.1: Reviewing of dishes											
	AC4.2: Reviewing of own performance											
Year 11												
WJEC Level 1/2 Hospitality & Catering												
Term 1				Term 2				Term 3				
Unit 2: LO1: Understand the importance of nutrition when planning menus		Unit 2: LO2: Understand menu planning		MOCK NEA		Unit 2 NEA Starts		Unit 2 Deadline and Revision				
Year 11 Theory	AC1.1: Describe function of nutrients in the human body	Nutrients: protein, fat, carbohydrates, vitamins, minerals, water and NSP (dietary fibre)	AC2.1: Explain factors to consider when proposing dishes for menus	Time of year, e.g. seasonality of commodities, seasonal events etc. Skills of staff, equipment available, time available, type of provision (service, location etc) finance (costs and customer needs) and client base	Mock NEA to be complete using the brief 'flip flops' - to be done in exam conditions. Internet access will be permitted for the mock NEA and therefore additional information can be added to class notes	Computer based: complete sections for LO1 - LO2	Unit 2 Deadline in first two weeks back. The rest of term will be used to revise Unit 1 (LO1, LO2, LO3, LO4 & LO5) if students are re-sitting the exam. If students are not this time can be used to revise for CORE subjects.	Exam Resits & NEA Deadline Window				
	AC1.2: Compare nutritional needs of specific groups	Specific groups: different life stages, childhood, adulthood, later adulthood, special diets, medical conditions, activity levels	AC2.2: Explain how dishes on a menu address environmental issues	Dishes: preparation and cooking methods, ingredients used and packaging. Environmental issues: conservation of energy and water, reduce, reuse, recycle and sustainability e.g. food miles and provenance								
	AC1.3: Explain characteristics of unsatisfactory nutritional intake	Characteristics - visible and non-visible. Unsatisfactory - nutritional deficiencies and excess	AC2.3: Explain how menu dishes meet customer needs	Needs: nutritional, organoleptic and cost								
	AC1.4: Explain how cooking methods impact on nutritional value	Cooking methods: boiling, steaming, baking, grilling, stir-frying, roasting and poaching	AC2.4: Plan production of dishes for a menu	Plan: sequencing, timing, mis en place, cooking, cooling, hot holding, serving								
Year 11 Practical	AC3.1: Use techniques in preparation of commodities	Focus on high level/high skilled dishes with accompaniments: filleting fish, portioning chicken, making own pasta (ravioli) baked cheesecakes, gelatine set cheesecakes, meringues, sweet pastries	Focus on high presentation and garnishing techniques: spun sugar, tempered chocolate, different knife cuts, plating, using foams, using dehydrated fruit and vegetables on a plate etc.	NEA PRACTICAL EXAM	AC3.2: Assure quality of commodities to be used in food preparation	MOCK NEA	Unit 2 NEA Starts	Unit 2 NEA Deadline and Revision	Exam Resits & NEA Deadline Window			
	AC3.3: Use techniques in cooking of commodities											
	AC3.4: Complete dishes using presentation techniques											
	AC3.5: Use food safety practices											