

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			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	
				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	AC2.2 How to plan production	Commodity list with quantities, contingencies, equipment list, health, safety & hygiene, quality points, dove-tailing, timing, mis en place, cooking, cooling, hot holding, serving, storage	MOCK AC1.2	Plan to produce your two dishes
Year 10 Practical											
Term 1				Term 2				Term 3			
AC3.1: How to prepare and make dishes				Unit 2: LO3: Be able to cook dishes & LO4: Evaluating cooking skills							
AC3.2: Presentation techniques											
AC3.4: Food safety practices				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			
AC4.1: Reviewing of dishes								Focus on presentation techniques and accompaniments for the following dishes: vegan, vegetarian, gluten free, low fat and healthy school meals			
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		Exam Resits & NEA Deadline Window	
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.			
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								
Term 1				Term 2				Term 3			
				Unit 2: LO3: Be able to cook dishes							
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.			
AC3.2: Assure quality of commodities to be used in food preparation											
AC3.3: Use techniques in cooking of commodities											
AC3.4: Complete dishes using presentation techniques											
AC3.5: Use food safety practices											
								NEA PRACTICAL EXAM			