

WJEC Level 1/2 Hospitality and catering

Year 10:

	Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
Theory	<p>1.4 1.4 Food safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas: 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health</p>	<p>1.4 1.4 Food safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas: 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO)</p>	<p>1.1 1.1 Hospitality and catering provision In this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry</p>	<p>1.1 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision</p> <p>1.2 1.2 How hospitality and catering provisions operate In this topic learners will gain knowledge and understanding of the following areas: 1.2.1 The operation of the front and back of house 1.2.2</p>	<p>1.3 1.3 Health and safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas: 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety</p>	<p>Revision for Mock exam in all areas.</p>

				Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements		
Practical	Vegetable soup iced buns Shepherds pie	Vegan cake Burgers meringues	Homemade Pastry Apple pie Puff pastry tart	Profiteroles Victoria sponge	No practicals Mock preparation	Cheesecake

Year 11:

	Autumn term 1	Autumn term 2	Spring term 1	Spring term 2	Summer term 1	Summer term 2
Theory	<p>2.1 The importance of nutrition In this topic learners will gain knowledge and understanding of the following areas: 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value</p> <p>2.2 Menu planning In this topic learners will gain knowledge and understanding of the following areas: 2.2.1</p>	<p>Brief to be given.</p> <p>Write up a controlled assessment.</p>	<p>Practical exams to be run over 3 weeks.</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes In this topic learners will gain knowledge and understanding of the following areas: 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p> <p>2.4 Evaluating cooking skills In this topic learners will gain skills knowledge and understanding of:</p>	<p>Revision on theory content from year 10 for an external exam in June.</p>	Study Leave	Study Leave

	Factors affecting menu planning 2.2.2 How to plan production		2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance			
Practical	Skills practicals for Practical exam	Practice of exam practicals.	Exams to support Unit 2.			