

Hospitality and Catering

Half Term 1

	Year 10	Year 11
Topic	Unit 1 LO1 - Understanding the Environment in which Hospitality and Catering Providers Operate.	
Assessment	Key tasks which assess pupils' ability to design make and evaluate, in addition to their technical understanding of the topics covered.	Key tasks which assess students' ability to design make and evaluate, in addition to their technical understanding of the topics covered.

Half Term 2

	Year 10	Year 11
Topic	Unit 1 LO2 - Understand How H&C Providers Operate and Unit 1 LO4 - Know How Food Can Cause Ill Health.	
Assessment	Key tasks which assess students' ability to design make and evaluate, in addition to their technical understanding of the topics covered.	Key tasks which assess students' ability to design make and evaluate, in addition to their technical understanding of the topics covered.

Half Term 3

	Year 10	Year 11
Topic	Understand how the kitchen and the front of house operates in a hospitality provider. Understand how hospitality providers met the need of different clients.	Students complete their mock Non-Examined Assessment (NEA) and prepare the menu for the actual Assessment.
Assessment	Key tasks which assess pupils' ability to design make and evaluate, in addition to their technical understanding of the	Key tasks which assess students' ability to design make and evaluate, in addition to their technical

	topics covered.	understanding of the topics covered.
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Half Term 4

	Year 10	Year 11
Topic	Analyse Job requirements in the hospitality industry. Describe different working conditions in different job roles and explain different factors that effect the success of establishments in the industry.	Students undertake their Non-Examined Assessment (NEA).
Assessment	Key tasks which assess pupils' ability to design make and evaluate, in addition to their technical understanding of the topics covered.	The NEA is the method of assessment for the practical side of the course and makes up 60% of the student's final mark.

Half Term 5

	Year 10	Year 11
Topic		Revision on all topics - exam prep.
Assessment	Key tasks which assess pupils' ability to design make and evaluate, in addition to their technical understanding of the topics covered.	Practice exam questions will be used to test and refine knowledge, exam technique and exam preparation.

Half Term 6

	Year 10	Year 11
Topic		
Assessment	Key tasks which assess pupils' ability to design make and evaluate, in addition to their technical understanding of the topics covered.	

Exam Specification

[Level 1/2 Vocational Award in Hospitality and Catering \(wjec.co.uk\)](http://wjec.co.uk)

How I can support my child?

Discuss your child's homework and help them with any issues that they find. Encourage students to revisit knowledge organisers to help embed skills and knowledge taught in the classroom. Students have been provided with read and watch list and knowledge organisers to aid revision.