

| | Term 1: Sept –Dec Content | Term 2: Jan-April Content | Term 3: April - July Content | Desired end of year outcomes |
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| Year10 | <p>WJEC vocational award in Hospitality and Catering L1/2.</p> <p>Unit 1: The Hospitality & Catering Industry</p> <p>The focus is on health and safety in the kitchen and development of basic skills. Students develop knowledge of personal hygiene and preparation for cooking. Students prepare a range of recipes both sweet and savoury and will use a range of small and large kitchen equipment. They will look at safe use, care and storage of a range of kitchen equipment and also some of the more specialist equipment they would find in the Hospitality Industry.</p> <p>Students look at food poisoning, a range of bacteria, high risk foods, key temperatures and contamination types and general knowledge of Food Safety. Food storage and procedures around delivery of food are also covered.</p> <p>Students look at a variety of Hospitality settings and job roles as well as qualities they might need for the different roles, uniform, hours of work and salaries.</p> <p>They will look at customer service and the star rating system. Commercial and non-commercial services.</p> | <p>Students continue to develop their practical skills with a range of low, medium and highly skilled dishes. They look at Food safety legislation and the Food Safety Act.</p> <p>The Role of an Environmental Health Officer is an important part of their training around food safety and control. Hazard analysis and critical control point procedures are analysed.</p> <p>COSHH labelling and safe use of cleaning chemicals are looked at and discussed as well as potential accidents in the workplace and how these should be reported and prevented.</p> | <p>The focus will be on preparation for the external examination paper. Students take this exam in June of Yr10 and will have the opportunity to re sit in June of Yr11 if necessary.</p> <p>Looking at types of hospitality provision and criteria for success of a business including knowledge of client markets. How businesses make a profit. Environmental effects on business. Customer demographics and use of Technology to improve business. Lifestyle and expectations. Trends, media and political factors. Types of low budget accommodation. Roles and responsibilities within the industry.</p> <p>Contracts and rates of pay. Training needs, qualifications, personal attributes and job requirements. Working conditions, working hours, holiday entitlement. Effect of service provision type on menu. Effect of staff, budget, time and equipment on menu design.</p> <p>There will be a trip to the Selsdon Park Hotel to look at the various job roles and departments and their target market.</p> | <p>Students will build on their practical skills and ability to follow a recipe independently. Students will develop their knowledge of health and safety.</p> <p>Students will understand hazard, risk and controls. Students will build on knowledge of food poisoning and contamination as well as temperature control.</p> <p>Students will develop an awareness of the Hospitality industry roles and responsibilities.</p> |
| | | | | Key Contact Name & Email |
| Assessment | <p>Students record details of each recipe they make and these are checked regularly. All notes and folder tasks are marked regularly and feedback given. Teacher observations of practical tasks. Students take an end of unit written test.</p> | <p>Students continue to write up recipe records. Students take notes on various topics and carry out a variety of written tasks. Folders are checked regularly and feedback given. Students take an end of unit written test.</p> | <p>Students will undertake a variety of folder tasks to help understand theory topics. These will be regularly checked and feedback given. Practice papers will be used to support learning. Students will take their first external written exam paper in June.</p> | <p>Mrs N Holmes nholmes@glebe.broley.sch.uk</p> |