

	Term 1: Sept –Dec Content	Term 2: Jan-April Content	Term 3: April - July Content	Desired end of year outcomes
Year 11	<p>WJEC Hospitality & Catering L1/2 Unit 2: Hospitality & Catering in action Students will work on a mock brief. The focus is on nutrition, dietary needs and special diets. Students also look at cooking methods and their effect on nutrients. Function of nutrients and nutrient needs of different groups. Deficiency symptoms. Sources of nutrients. Balanced diet and Eat well guide. Diet related illness, food intolerance, special diets and allergies. Sources of food reared, caught and grown. Food miles, carbon footprint, fair trade. Environmental issues, conservation of water and energy, recycling. Food choice and impact of seasons on availability. Sensory analysis of food. Recipe suggestions for the brief and reasons for choice of dishes for mock practical exam. Time Plan</p>	<p>Mock practical exam, done in two parts. Review of Mock and resource check for the controlled assessment. Introduction of ‘real brief’ and controlled assessment begins. The time allowed in 11 hours 15 minutes so this will be run over the whole term with the practical exam in one session within the last 3 weeks before Easter.</p>	<p>Students coursework for Unit 2 will be submitted and students will work on a series of ‘Bake off’ style practical challenges. Students will then have an opportunity to revise for a resit of the Unit 1 exam if they failed it in Yr10 or alternatively study towards their Food Hygiene certificate with CIEH.</p>	<p>Students will build on their practical skills and ability to follow a recipe independently in the mock. Students will develop their knowledge of health and safety. Students will develop knowledge of healthy eating and balanced diets. Students will build knowledge of diet related illness and special diets. Students will develop awareness of Food Provenance and environmental issues.</p>
				Key Contact Name & Email
Assessment	<p>Mock work regularly checked and feedback given. Recipes evaluated and adapted to suit food choice and dietary needs as well as availability. Teacher observations of practical mock.</p>	<p>Controlled assessment marked by teacher. Teacher observations of practical examination. Photographic evidence of practical.</p>	<p>Final assessment of all units and external moderation. Coursework sent off to moderator. Practice papers for retakes of unit 1 if needed. Testing and practice papers for Food Hygiene certificate. Food Hygiene test.</p>	<p>Mrs N Holmes nholmes@glebe.bromley.sch.uk</p>