

Subject- WJEC Hospitality and Catering			
Core skill focus			
<b>Year group: 10</b>	<b>Module title: Unit 1 Theory</b>		<b>Length of module: 39 weeks</b>
Module intent / knowledge to be gained <ul style="list-style-type: none"> <li>• <b>AIM:</b> Unit 1 Theory – LO4 Know how food can cause ill health</li> <li>• LO1 Theory – Understand the environment in which hospitality and catering providers operate.</li> <li>• LO2 Theory – Understand how hospitality and catering provision operates.</li> <li>• Causes of ill health</li> <li>• Role of Environmental Health Officer</li> <li>• Food Poisoning and Symptoms</li> <li>• Unit 2 – Practical skills and use of tools and equipment</li> </ul>	Sequence – where does this module fit? Links to past and future learning  This is the start of the examination year. Information regarding health and safety, food safety and hygiene will be expanded on from years 7-9. This information will all feed into the examination element of unit 1. This is 40% of the final grade. Students must achieve at least a level 1 pass to achieve an overall pass. Students will have opportunities to experience examination questions to prepare them for the final exam. Students will build on practical skills and use of tools, equipment and techniques learnt in years 7-9. They will expand their skills base and develop independence with the ability to follow recipes as all students will be completing a 3-hour practical examination in year 11.		
Key words: Dietary Factors Environmental Health Officer Food Safety Legislation Food poisoning Presentation Garnish Decorate			
Week number	Learning activity / intention of knowledge	Stretch & Support activities	Homework
1	AC 4.1 Describe food related causes of ill health <ul style="list-style-type: none"> <li>• Bacteria</li> </ul> No Practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Equipment and Uses

	Information linked to learning outcomes for the written examination – unit 1.		
2	AC 4.1 Describe food related causes of ill health <ul style="list-style-type: none"> <li>• Microbes</li> </ul> Practical – Vegetable cuts and knife skills Shortcrust pastry Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Write up practical, method, ingredients and equipment
3	AC 4.1 Describe food related causes of ill health <ul style="list-style-type: none"> <li>• Chemical</li> </ul> Practical –Flaky Pastry Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Write up practical, method, ingredients and equipment
4	AC 4.1 Describe food related causes of ill health <ul style="list-style-type: none"> <li>• Metals</li> </ul> Practical – Choux Pastry Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
5	AC 4.1 Describe food related causes of ill health <ul style="list-style-type: none"> <li>• Poisonous Plants</li> <li>• Allergies</li> </ul> Practical – Sauce Making – White/Tomato sauce Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
6	AC4.2 Describe the Role and responsibilities of the EHO <ul style="list-style-type: none"> <li>• Inspecting business for food safety standards</li> </ul> Practical – Sauce Making – White/Tomato sauce Information linked to learning outcomes for the written examination – unit 1	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Information on gelatinisation

	Practical linked to unit 2 - coursework		
7	<p>AC4.2 Describe the Role and responsibilities of the EHO</p> <ul style="list-style-type: none"> <li>Enforcing environmental health laws</li> </ul> <p>Practical – Enriched bread dough</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	Functions of ingredients
8	<p>AC4.2 Describe the Role and responsibilities of the EHO</p> <ul style="list-style-type: none"> <li>Follow up complaints</li> <li>Follow up outbreaks of food poisoning</li> </ul> <p>Practical – Victoria Sponge</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	Creaming method
9	<p>AC4.2 Describe the Role and responsibilities of the EHO</p> <ul style="list-style-type: none"> <li>Collecting samples for testing</li> <li>Giving evidence in prosecutions</li> </ul> <p>Practical – scones</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	Rubbing in Method
10	<p>AC4.2 Describe the Role and responsibilities of the EHO</p> <ul style="list-style-type: none"> <li>Maintaining evidence</li> <li>Submitting reports</li> </ul> <p>Practical – Brownies and fudge topping</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	Melting method
11	<p>AC4.3 Describe food Safety Legislation</p> <ul style="list-style-type: none"> <li>Food Safety Act</li> </ul> <p>Practical – Swiss roll</p> <p>Information linked to learning outcomes for the written examination – unit 1</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	Whisking Method

	Practical linked to unit 2 - coursework		
12	AC4.3 Describe food Safety Legislation <ul style="list-style-type: none"> <li>• Food Safety Act</li> <li>• General food hygiene regulations</li> </ul> Practical – Pasta – ravioli/tortellini etc Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
13	AC4.3 Describe food Safety Legislation <ul style="list-style-type: none"> <li>• General food hygiene regulations</li> </ul> No Practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Exam questions, Unit 4
14	AC4.3 Describe food Safety Legislation <ul style="list-style-type: none"> <li>• Food Labelling regulations</li> </ul> No Practical Information linked to learning outcomes for the written examination – unit 1	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Exam questions, Unit 4
15	AC4.4 Describe common types of food poisoning <ul style="list-style-type: none"> <li>• Salmonella</li> </ul> Practical – presentation skills – savoury garnishes Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Revision for exam
16	AC4.4 Describe common types of food poisoning <ul style="list-style-type: none"> <li>• E-coli</li> </ul> Practical – presentation skills – sweet decorations Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Revision for exam
17	Examination Week		No Homework
18	AC4.4 Describe common types of food poisoning <ul style="list-style-type: none"> <li>• Clostridium perfringens</li> </ul>	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Investigate vegetarian dishes

	<p>Practical – Scenarios – vegetarian</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Recipe sheets, peer support for practical sessions</p>	
19	<p>AC4.4 Describe common types of food poisoning</p> <ul style="list-style-type: none"> <li>• Listeria</li> </ul> <p>Practical – Scenarios – vegetarian</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	<p>Time plan</p>
20	<p>AC4.4 Describe common types of food poisoning</p> <ul style="list-style-type: none"> <li>• Bacillus Cereus</li> </ul> <p>Practical – Scenarios – dairy products</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	<p>Investigate dishes using dairy as main commodity</p>
21	<p>AC4.4 Describe common types of food poisoning</p> <ul style="list-style-type: none"> <li>• Staphylococcus</li> </ul> <p>Practical – Scenarios – dairy products</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	<p>Time plan</p>
22	<p>AC4.4 Describe common types of food poisoning</p> <p>Practical – Scenarios – Low fat diet</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	<p>Investigate low fat dishes</p>
23	<p>AC4.4 Describe common types of food poisoning</p> <p>Practical – Scenarios – Low fat diet</p> <p>Information linked to learning outcomes for the written examination – unit 1</p> <p>Practical linked to unit 2 - coursework</p>	<p>Use of booklet/ revision guide.</p> <p>Range of questions – scaffolded/ open to support and stretch</p> <p>Recipe sheets, peer support for practical sessions</p>	<p>Time plan</p>
24	<p>AC4.5 Describe the symptoms of food induced ill health</p>	<p>Use of booklet/ revision guide.</p>	<p>Investigate gluten free dishes</p>

	<ul style="list-style-type: none"> <li>• Visible Symptoms</li> <li>• Signs – non-visible symptoms</li> </ul> Practical – Scenarios – Gluten Free Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	
25	AC4.5 Describe the symptoms of food induced ill health <ul style="list-style-type: none"> <li>• Length of time until symptoms appear</li> </ul> Practical – Scenarios – Gluten Free Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
26	AC4.5 Describe the symptoms of food induced ill health <ul style="list-style-type: none"> <li>• Intolerances</li> </ul> Practical – Scenarios – alternate proteins Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Investigate alternate proteins recipes
27	AC4.5 Describe the symptoms of food induced ill health <ul style="list-style-type: none"> <li>• Allergies</li> <li>• Food poisoning</li> </ul> Practical – Scenarios – alternate proteins Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
28	AC1.1 Describe the structure of the hospitality and catering industry Practical – Scenarios – children’s menu Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Investigate recipes suitable for children
29	AC1.1 Describe the structure of the hospitality and catering industry Information linked to learning outcomes for the written examination – unit 1	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Investigate recipes suitable for children

		Recipe sheets, peer support for practical sessions	
30	AC 1.2 analyse job requirements within the hospitality and catering industry Practical – Scenarios – children’s menu Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
31	1.3 describe working conditions of different job roles across the hospitality and catering industry Practical – Scenarios – Low Fat Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Investigate low fat options
32	AC1.4 explain factors affecting the success of hospitality and catering providers Practical – Scenarios – Low Fat Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
33	AC2.1 Describe the operation of the kitchen Practical – Scenarios – cakes/desserts Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Investigate cakes and dessert recipes
34	AC2.2 Describe the operation of front of house Practical – Scenarios – cakes/desserts Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
35	AC2.3 Explain how hospitality and catering provision meet customer requirements No Practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions

	Information linked to learning outcomes for the written examination – unit 1		
36	Examination week Practical – Scenarios – Starters Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Investigate starters
37	2.1 describe the operation of the Kitchen Practical – Scenarios – Starters Information linked to learning outcomes for the written examination – unit 1 Practical linked to unit 2 - coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Time plan
38	2.2 Describe the operation of front of house No Practical Information linked to learning outcomes for the written examination – unit 1	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Exam questions
39	2.3 Explain how hospitality and catering provision meet customer needs No Practical Information linked to learning outcomes for the written examination – unit 1	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	No Homework