

**Subject – WJEC Hospitality and Catering**

**Core skill focus**

<b>Year group: 11</b>		<b>Module title: Unit 1 – Theory/Unit 2 Coursework</b>		<b>Length of module: 35 weeks</b>	
<p>Module intent / knowledge to be gained                  Aim – Unit 1- LO3 – Understand how hospitality and catering provision meets health and safety requirements                  LO5 – Be able to propose a hospitality and catering provision to meet specific requirements                  Unit 2 - LO1 understand the importance of nutrition when planning menus                  LO2 understand menu planning                  LO3 be able to cook dishes</p>		<p>Sequence – where does this module fit? Links to past and future learning</p> <p>Final section of the Level 2 qualification. Students will complete the learning outcomes for unit 1, this will then form the revision sessions after the completion of the coursework. The written examination will form 40% of the final grade. Students must gain at least a level 1 pass to achieve an overall grade.</p> <p>Students will also complete the coursework element of the course worth 60% of the final grade. Students will complete paperwork and practical work to complete Unit 2. The course work is completed over 9 hours under examination conditions. Each section will be timed. This will include a 3-hour practical session which will involve two complete dishes that answer a brief. Dishes must be presented; health and safety routines must always be followed.</p>			
<p>Key words:                  Risk assessments                  Personal safety                  Compare nutritional Information                  Nutritional intake                  Environmental issues</p>					
<b>Week number</b>	<b>Learning activity / intention of knowledge</b>	<b>Stretch &amp; Support activities</b>		<b>Homework</b>	
1	AC3.1 Describe personal safety responsibilities in the workplace No Practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch		Examination questions Decide on dish for practical	
2	AC3.1 Describe personal safety responsibilities in the workplace Practical – trial possible dishes for coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions		Examination questions How will dish meet customer needs	

3	AC3.1 Describe personal safety responsibilities in the workplace No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions Decide on dish for practical
4	AC3.2 Identify risks to personal safety in hospitality and catering Practical – trial possible dishes for coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Examination questions How will dish meet customer needs
5	AC3.2 Identify risks to personal safety in hospitality and catering No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions Decide on dish for practical
6	AC3.3 Recommend personal safety control measures for hospitality and catering provision Practical – trial possible dishes for coursework	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Examination questions How will dish meet customer needs
7	AC3.3 Recommend personal safety control measures for hospitality and catering provision No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions Decide on dish for practical
8	Unit 2 Coursework element – theory knowledge AC1.1 Describe functions of nutrients in the human body No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch Recipe sheets, peer support for practical sessions	Examination questions How will dish meet customer needs
9	AC1.2 Compare nutritional needs of specific groups No practical	Use of booklet/ revision guide.	Examination questions

		Range of questions – scaffolded/ open to support and stretch	
10	AC1.3 Explain characteristics of unsatisfactory nutritional intake No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions
11	AC1.4 Explain how cooking methods impact on nutritional values No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions
12	AC2.1 Explain factors to consider when proposing dishes for menus No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions
13	AC2.2 Explain how dishes on a menu meet customer needs No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions
14	AC2.3 Explain how menu dishes meet customer needs AC2.4 Plan production of dishes for a menu No practical	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	Examination questions
15 -21	Unit 2 Coursework – 9 hours including a 3-hour practical exam. Students to work independently and in examination conditions. Each element will have an individual allotted amount of time AC1.1 Describe functions of nutrients in the human body AC1.2 Compare nutritional needs of specific groups AC1.3 Explain characteristics of unsatisfactory nutritional intake AC1.4 Explain how cooking methods impact on nutritional values AC2.1 Explain factors to consider when proposing dishes for menus AC2.2 Explain how dishes on a menu meet customer needs AC2.3 Explain how menu dishes meet customer needs	Students will all work independently. They will use their own notes from previous lessons to complete the coursework.	Practice dishes including presentation – garnishing and decorations. Identify serving plates needed for the final examination

	AC3 Be able to cook Dishes		
22	AC5.1 review options for hospitality and catering provision	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	
23	AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	
24	AC5.2 recommend options for hospitality provision	Use of booklet/ revision guide. Range of questions – scaffolded/ open to support and stretch	
25 - 35	Revision for final examination Unit 1 Revision sessions, practice papers and examination questions	One to one session's for students needing additional support. Large bank of questions available for all students. Individual revision guides for students to work independently	Revision for exam Revision questions Use of revision guide