

Hospitality and Catering Level 1/2 WJEC

Year 10	Autumn term	Spring term	Summer term
	<p>In this term learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"> 1.1.1 Hospitality and catering providers <p>Learners should know and understand the two different types of hospitality and catering provision: commercial and non-commercial. Learners should know and understand a variety of types of service. Learners should know and understand the importance of the standards and ratings in both hospitality and catering.</p> <ul style="list-style-type: none"> 1.1.2 Working in the hospitality and catering industry <p>Learners should know and understand the types of employment roles and responsibilities within the industry. Learners should know and understand the specific personal attributes, qualifications and experience an employer would look for to fulfil the roles.</p> <ul style="list-style-type: none"> 1.1.3 Working conditions in the hospitality and catering industry <p>Learners should know and understand the types of employment contracts and working hours. Learners should be aware of the</p>	<p>In this term learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"> 1.2.1 The operation of the front and back of house <p>Learners should be aware of the operational requirements. Learners should be aware of the following equipment and materials required, used and managed within catering provision/kitchens. Learners should know and understand the following documentation and administration requirements used in a catering kitchen. Learners should be aware of the typical dress code requirements for front and back of house of hospitality and catering establishments.</p> <ul style="list-style-type: none"> 1.2.2 Customer requirements in hospitality and catering <p>Learners should know and understand how hospitality and catering provision meets the requirements of customers.</p> <ul style="list-style-type: none"> 1.2.3 Hospitality and catering provision to meet specific requirements <p>Learners should know and understand how hospitality and catering provision</p>	<p>In this term learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"> 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety <p>Learners should be aware of the responsibilities for personal safety in the workplace of employers and of employees in relation to laws and guidelines. Learners should know the importance of and be able to complete the following documentation. Learners should know that employers are responsible for the health and safety training needs of all staff.</p> <ul style="list-style-type: none"> 1.3.2 Food safety <p>Learners should know and understand the principles of Hazard Analysis and Critical Control Points (HACCP).</p> <ul style="list-style-type: none"> 1.4.1 Food related causes of ill health <p>Learners should know the following food poisoning causes. Learners should know that ill health could be caused by allergies, bacteria, chemicals and intolerances.</p> <ul style="list-style-type: none"> 1.4.3 Preventative control measures of food-induced ill health <p>Learners should know and understand the control</p>

	<p>remuneration and benefits in the industry. Learners should be aware of the fluctuating needs of the industry.</p> <ul style="list-style-type: none"> • 1.1.4 Contributing factors to the success of hospitality and catering provision <p>Learners should know and understand the basic costs incurred within the hospitality and catering industry. Learners should know and understand the basic calculation of gross profit and net profit within the hospitality and catering industry. Learners should be aware of the importance of environmental needs and the environmental impact within the hospitality and catering industry. Learners should know and understand how new technology impacts the hospitality and catering service industry in a positive way. Learners should know and understand the positive and negative impacts that the media types can have on the hospitality and catering industry.</p>	<p>adapts to satisfy the following ever-changing customer climate.</p>	<p>measures to prevent food-induced ill health.</p> <ul style="list-style-type: none"> • 1.4.4 The Environmental Health Officer (EHO) <p>Learners should know and understand the role of the Environmental Health Officer (EHO) and their responsibilities.</p>
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Year 11	Autumn term	Spring term	Summer term
	<p>In this term learners will gain knowledge and understanding of the following areas:</p> <ul style="list-style-type: none"> 2.1.1 Understanding the importance of nutrition <p>Learners should know and understand the function of the following nutrients and have an awareness of the need for a balanced/varied diet. Learners should be able to apply their knowledge of nutrition.</p> <ul style="list-style-type: none"> 2.1.2 How cooking methods can impact on nutritional value <p>Learners should know and understand how cooking methods impact on nutritional values.</p> <ul style="list-style-type: none"> 2.2.1 Factors affecting menu planning <p>Learners should be aware of how factors influence when planning menus.</p> <ul style="list-style-type: none"> 2.2.2 How to plan production <p>Learners should be able to plan dishes for a menu.</p>	<ul style="list-style-type: none"> 2.3.1 How to prepare and make dishes <p>Learners should be able to identify types of skills and skill levels when selecting dishes to produce. Learners should know and understand that some dishes require the use of more complex skills than other dishes. Learners should be able to demonstrate a range of the following food preparation and cooking techniques for the production of dishes.</p> <ul style="list-style-type: none"> 2.3.2 Presentation techniques <p>Learners should know and understand the importance of using the appropriate presentation techniques during the production of dishes</p> <ul style="list-style-type: none"> 2.3.3 Food safety practices <p>Learners should know, understand and be able to demonstrate how to work safely, follow correct personal and food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities.</p> <ul style="list-style-type: none"> 2.4.1 Reviewing of dishes <p>Learners should be able to provide a brief review of their planning, preparation and cooking; highlighting areas of success and of potential further development.</p> <ul style="list-style-type: none"> 2.4.2 Reviewing own performance <p>Learners should be able to identify personal strengths and weaknesses.</p>	<p>Revision for final written exam June.</p>