

OCL D&T: Long Term Plan KS4 (WJEC H&C)

WJEC Vocational Award in Hospitality and Catering: https://www.wjec.co.uk/qualifications/level-12-vocational-award-in-hospitality-and-catering/#tab_keydocuments

Brief overview of Year 10

In Year 10 students focus on gaining and developing comprehensive knowledge and understanding of the hospitality and catering industry, including provision, Health and Safety, and Food Safety. Alongside learning the practical skills needed to prepare, cook and present dishes, students also explore the nutritional science of food and dishes.

The Vocational Award in Hospitality and Catering has been designed to support learners in schools who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment.

Unit 1 enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. **Unit 2** enables learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively

Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit title	1.1 Hospitality and Catering provision	1.2 How hospitality and Catering providers operate	1.3 Health and Safety in Hospitality and Catering	1.4 Food safety in Hospitality and Catering	2.3 The skills and techniques of preparation, cooking and presentation of dishes	2.1 The importance of nutrition
	12 weeks	7 weeks	6 weeks	10 weeks	Bread 4 weeks Pastry 7 weeks Sauces 3 weeks Desserts 6 weeks Dovetailing 7 weeks	
Relevant core concepts	Promoting and applying nutrition – nutrients in dishes, suitability of dishes for life stages, adaptations for dietary needs. Applying aspects of consumer awareness – environmental impact in H&C industry, seasonality, sustainability and the 3 R's. Environmental factors customer expectations and trends. Implementing good food safety and hygiene – Food safety in the Hospitality and catering industry. Cooking- developing practical skills; bread making, pastry products, savoury sauces, desserts and dovetailing.					

Relevant end points	Promoting and applying nutrition - Know the nutrients found in a recipe - Describe how a recipe meets the needs of a specific life stage. - Explain how to adapt a recipe to improve nutritional content. Applying aspects of consumer awareness - know and understand environmental needs and the environmental impact within the hospitality and catering industry. - describe how environmental factors impact a hospitality and catering provision. Implementing good food safety and hygiene - know and understand the best ways of preventing illnesses which are related to food - describe the role of the environmental officer and how they implement food safety, health and hygiene legislation. Cooking - To competently cook a repertoire of high skilled dishes with increasing complexity dishes. - Demonstrate knowledge when selecting and using a wide range of equipment competently, safely and efficiently, with some precision.					
Core declarative knowledge <i>facts or information stored in the memory</i>	Students need to learn about - the types of commercial, non-commercial, residential and residential provisions. - The types of food service in commercial and non-commercial provisions; table, counter, personal and residential. - standards and rating in the H&C industry and their importance.	Students need to learn about - Workflow in the front of house and the catering kitchen. - Different types of equipment used and managed in catering provisions/kitchens; large equipment, materials for cleaning, first aid kit and safety materials, small equipment and utensils.	Students need to learn about - Laws for personal safety in the workplace; COSHH, HASAWA, MHOR, PPER, RIDDOR, risks to health and security. - Accident forms and risk assessment. - Employers are responsible for H&S training needs of staff.	Students need to learn about - Causes of food related ill health; allergies, bacteria, chemicals and intolerances - Food labelling laws and food safety legislation. - Visible and non-visible symptoms of food-induced ill health. - Control measures to prevent food-induced ill health; cross-contamination,	Students need to learn about - Types of skills and skill levels when making dishes; basic*, medium** and complex*** - Preparation techniques, knife techniques and cooking techniques. - Presentation techniques; creativity, garnish and decoration, portion control and accompaniments.	Students need to learn about - Nutrients in dishes - Dishes suitable for different life stages. Adaptations for dietary requirements.

	• Employment roles and responsibilities in the industry; front of house, housekeeping, kitchen brigade and management. • Qualifications and experience required to fulfil job roles. • Personal attributes • Employment contracts and working hours; casual, full-time permanent, part-time, seasonal and zero hours contracts. • Remunerations and benefits: salary, wage, holiday entitlement, pension, sickness pay, rates of pay, tips, bonuses and rewards. • Fluctuating needs of the industry; Supply and demand. • Basic costs within the industry;	• Different types of documentation and administration requirements used in a catering kitchen. • Dress codes front and back of house. • Customer needs, customer rights and inclusion and equality. How H&C industry can adapt to customer climate; customer requirements/needs, customer expectations, customer demographics.	• HACCP; critical control points, actions, documentation and records.	correct temperature, physical contamination. EHO their role and responsibilities.	• Working safely, correct personal and food safety and hygiene practices.	
--	---	---	---	---	---	--

	labour, material and overheads. • How to calculate gross profit and net profit. • Economic impact on a business; strength of the economy, VAT, and value of the pound and exchange rate. • Environmental needs and impact within the H&C industry; seasonality, sustainability: reduce, reuse, recycle. • Negative and positive media has on the industry; printed media, broadcast, internet and competitive.					
Core procedural knowledge <i>the knowledge exercised in the performance of a task</i>	Hospitality and catering providers A. know and understand the two different types of hospitality and catering provision:	The operation of the front and back of house. A. be aware of the operational requirements front of house and the catering kitchen.	Health and safety in hospitality and catering provision A. be aware of the responsibilities for personal safety in the workplace of	Food related causes of ill health A. know how food related ill health could be caused B. Know food poisoning causes.	How to prepare and make dishes be able to identify types of skills and skill levels when selecting dishes to produce.	Understanding the importance of nutrition E. know and understand the function of the nutrients and have an

	commercial and non-commercial. B. know and understand the types of service in commercial and non-commercial provision. C. know and understand the importance of the standards and ratings. Working in the hospitality and catering industry D. know and understand the following types of employment roles and responsibilities within the industry Working conditions in the hospitality and catering industry E. know and understand specific personal attributes,	B. be aware of equipment and materials required, used and managed within catering provision/kitchens C. know and understand the documentation and administration requirements used in a catering kitchen D. be aware of the typical dress code requirements for front and back of house of hospitality and catering establishments Customer requirements in hospitality and catering E. know and understand how hospitality and catering provision meets customer requirements. -	employers and of employees in relation to the laws. B. know the importance of and be able to complete documentation. C. know that employers are responsible for the health and safety training needs of all staff. Food safety D. know and understand the principles of Hazard Analysis and Critical Control Points (HACCP). To be able to: E. identify any critical control points and ensure that risks are removed or reduced to safe levels	C. know and understand the following food related causes of ill health Symptoms and signs of food-induced ill health D. Know and understand the symptoms of food-induced ill health Preventative control measures of food induced ill health E. Be aware of food labelling laws F. Be aware of food safety regulations. Know and understand control measures to prevent food-induced illness. The Environmental Health Officer (EHO) - know and understand the role of the Environmental	know and understand that some dishes require the use of more complex, skills than other dishes. - able to demonstrate a range of the following food preparation and cooking techniques to produce dishes	awareness of the need for a balanced/varied diet F. apply their knowledge of nutrition How cooking methods can impact on nutritional value. know and understand how cooking methods impact on nutritional value
--	---	---	--	---	--	---

	qualifications and experience an employer would look for to fulfil job roles F. know and understand the types of employment contracts and working hours. G. be aware of the remuneration and benefits in the industry. H. be aware of the fluctuating needs of the industry Contributing factors to the success of hospitality and catering provision I. know and understand the basic costs incurred within the hospitality and catering industry J. know and understand the basic calculation of gross profit and net profit within		F. decide on what actions to take if something goes wrong G. complete a HACCP document complete records to show that procedures are working.	Health Officer (EHO) and their responsibilities		
--	--	--	---	---	--	--

	the hospitality and catering industry K. be aware of how the economy can impact business in the following ways L. be aware of the importance of environmental needs and the environmental impact within the hospitality and catering industry. M. know and understand how new technology impacts the hospitality and catering service industry in a positive way through - know and understand the positive and negative impacts that the following media types can have on the hospitality and catering industry					
--	--	--	--	--	--	--

Assessment	LO1 KC after A KC after C, D. Assessment 2 after E KC after F, J, K, L Assessment 3 after N, Final assessment: End of unit. LO2 KC after A Assessment 1 after B KC after D Final assessment: End of unit. LO3 Assessment 1 after C Assessment 2 after H Final assessment: End of unit. LO4 KC after C, D Assessment 1 after D KC after E. Assessment 2 after F, Assessment 3 after G. Final assessment: End of unit.
------------	---

Brief overview of Year 11

In Year 11 students will develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will continue to develop skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.

Summary of Assessment

Unit 1: The hospitality and catering industry

Written examination: 1 hour 20 minutes

40% of qualification

80 marks

Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.

Unit 2: Hospitality and catering in action

Controlled assessment: approximately 12 hours

60% of qualification

120 marks

An assignment brief will be provided by WJEC which will include a scenario and several tasks available via the WJEC Secure Website.

Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Unit title	2.1 The importance of Nutrition	2.2 Menu Planning	2.3 skills and techniques of preparation, cooking and presentation of dishes	2.4 Evaluating cooking skills	Revision Unit 1	Revision
	5 weeks	7 weeks	4 weeks overlapped	2 weeks		5 weeks

Relevant core concepts	Promoting and applying nutrition – analysis of a scenario 2 life stages recommendation of dishes to meet nutritional needs and how cooking methods impact on nutritional value. Applying aspects of consumer awareness – menu planning – consideration of environmental issue of chosen dishes. Seasonality of commodities. Implementing good food safety and hygiene – Applying knowledge of how to work safely and hygienically in food handling, storage, preparation, cooking, and personal safety, evaluating performance concerning the application of health, safety and hygienic practices. Cooking – cooking complex dishes suitable for a given scenario					
Relevant end points	Promoting and applying nutrition N1.11: Know the nutrients within a chosen recipe for a given scenario. N2.11: Describe bodily developments in specific life stage in a given scenario. N3.11 Explain how a recipe meets the nutritional needs and lifestyle of specific life stages for a given scenario. Applying aspects of consumer awareness CA1.11: Know and understand environmental issues affecting menu planning. CA2. 11: describe how you have considered environmental issues when planning dishes. Implementing good food safety and hygiene H1.11: know and understand how to work safely and hygienically in food handling, storage, preparation, cooking, and personal safety. H2.11: describe your own performance concerning the application of health, safety and hygienic practices. Cooking C1.11: To competently cook a repertoire of complex dishes. C2.11: Demonstrate knowledge when selecting and using a wide range of equipment competently, safely and efficiently, with precision.					
Core declarative knowledge <i>facts or information stored in the memory</i>	Students need to Know how to analyse a brief. Recall knowledge	Students need to Recall knowledge	Students need to Recall knowledge of food preparation and cooking skills to produce complex dishes.	Students need to Recall knowledge	Students need to Recall unit 1 knowledge Know how to answer exam questions	Students need to Know how to analyse a brief. Recall knowledge
Core procedural knowledge <i>the knowledge exercised in the performance of a task</i>	To be able to apply knowledge and understanding of the function of micro and macronutrients and the need for a balanced diet.	To be able to - Apply knowledge of factors to consider when planning menus. - Apply knowledge and understanding to plan dishes for a menu.	To be able to Apply knowledge and understanding of food preparation and cooking skills to produce complex dishes.	To be able to review their planning, preparation and cooking, highlighting areas of success and of potential further development.	To be able to Apply knowledge and understanding of the Hospitality and Catering.	To be able to apply knowledge and understanding of the function of micro and macronutrients and the need for a balanced diet.

	• Apply knowledge of nutritional needs at each life stage and special dietary needs. • Apply knowledge and understanding of how cooking methods impact nutritional value. -		Apply knowledge and understanding of the importance of appropriate presentation techniques.	- Review and identify personal strengths and weaknesses.		• Apply knowledge of nutritional needs at each life stage and special dietary needs. • Apply knowledge and understanding of how cooking methods impact nutritional value.
Hinterland knowledge <i>the extra contextual knowledge needed to be able to understand key concepts or vocabulary</i>	-	-			-	-
Assessment	Teachers can only review candidates' work and provide oral and written advice at a general level in order to secure a functional outcome. AP1: holistic students current performance in controlled assessment. Final ½ term: Exam questions, AP2: Mock paper, Additional Mock paper					