George Stephenson High School Secondary Scheme of Work: Key Stage 4 WJEC Level 1/2 Award in Hospitality and Catering

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| **Unit** | **Lessons - Guided Learning Hours** | **Key Progression Indicators Knowledge, Understanding and Skills** |
| **Unit 1: The Hospitality and Catering Industry** | 48 | **Unit 1: Exam Unit**   * The structure of the Hospitality and Catering Industry * Commercial and non-commercial sectors * Job roles * Standards and ratings * Job requirements and working conditions. * Personal attributes * Employment rights and contracts * Factors affecting the success of hospitality and catering providers * Costs and profit and the economy * Innovative cooking techniques * Customer demographics and lifestyle and expectations * Competition, the media, political factors. * The operation of the Kitchen- equipment, materials, stock control, documentation and administration, workflow and layout. * The operation of front of house- operational activities, workflow, equipment, materials, stock control, dress code, safety and security. * Meeting customer requirements- needs, requirements and expectations, trends, rights and equality, leisure requirements, business. * Health and Safety laws and legislation. * Risks and control measures for personal safety * Food related causes of ill health, Food allergies and intolerances. * Food safety legislation * The role and responsibilities of the Environmental Health Officer. * Hospitality and catering provision for specific requirements. |

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| **Unit 2: Hospitality and Catering in Action** | 72 | **Unit 2: Coursework unit involving practical elements**   * The functions of the nutrients in the body * Nutritional needs of specific groups of people * Unsatisfactory nutritional intake * The impact of cooking methods on nutritional value * Menu planning * Environmental issues and menu planning * The production of dishes for a menu * Commodities * Techniques used in the preparation of commodities. * The cooking methods * Presentation techniques * Recipes for different commodities |

# YEAR 10

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| **Week 1** | **Week 2** | **Week 3** | **Week 4** | **Week 5** | **Week 6** | **Week 7** | **Week 8** | **Week 9** | **Week 10** | **Week 11** | **Week 12** | **Week 13** |
| Unit 1: **The Hospitality and Catering Industry** / Unit 2: **Hospitality and Catering in Action taught simultaneously** | | | | | | | | | | | | |

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| **Week 14** | **Week 15** | **Week 16** | **Week 17** | **Week 18** | **Week 19** | **Week 20** | **Week 21** | **Week 22** | **Week 23** | **Week 24** | **Week 25** | **Week 26** |
| Unit 1: **The Hospitality and Catering Industry** / Unit 2: **Hospitality and Catering in Action taught simultaneously** | | | | | | | | | | | | |

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| **Week 27** | **Week 28** | **Week 29** | **Week 30** | **Week 31** | **Week 32** | **Week 33** | **Week 34** | **Week 35** | **Week 36** | **Week 37** | **Week 38** | **Week 39** |
| Unit 1: **The Hospitality and Catering Industry**/ Unit 2: **Hospitality and Catering in Action taught simultaneously** | | | | | | | | | | | | |

**YEAR 11**

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| **Week 1** | **Week 2** | **Week 3** | **Week 4** | **Week 5** | **Week 6** | **Week 7** | **Week 8** | **Week 9** | **Week 10** | **Week 11** | **Week 12** | **Week 13** |
| **Mock coursework** | | | | | | | | | | | **Mock exams** | |

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| **Mock coursework** | | **Revision: Nutrition** | | **COURSEWORK** | | | | **Mock Exams** | | | **Unit 1: The Hospitality and Catering Industry revision** | | |

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| **Week 27** | **Week 28** | **Week 29** | **Week 30** | **Week 31** | **Week 32** | **Week 33** | **Week 34** | **Week 35** | **Week 36** | **Week 37** | **Week 38** | **Week 39** |
| **Unit 1: The Hospitality and Catering Industry revision** | | | | | | | | | | | | |