Curriculum overview: Y10 Hospitality & Catering

Mixed ability classes	5 lessons per fortnight	1 assessment each half term

The Vocational Award in Hospitality and Catering will develop students' knowledge and understanding of the Hospitality and Catering sector and provide them with opportunities to develop associated practical skills. It covers the hospitality and catering industry and hospitality and catering in action. Students will learn through practical skills and theory booklets. Students are expected to provide ingredients every week

What examination are we preparing for?

Qualification: Level 1 / 2	**Exam board:** WJEC	**Number of units:** 2
Key information: Unit 1 is a written exam where the students will study: 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 Unit 2 is controlled assessment where students research and plan a meal for a chosen customer.		
Unit 1: **The Hospitality and Catering industry** **40% Written examination 1hr 20 mins** 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:** **Hospitality and Catering in action** **60% Controlled assessment: approximately 12 hours** 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	