

Vocational Award: Hospitality and Catering Curriculum Overview

Year 11

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Qualification	Level 1 / 2 Vocational Award in Hospitality and Catering (Technical Award)					
Exam Board	WJEC					
Unit(s)	Unit 2: Hospitality and Catering in Action			Unit 1: The Hospitality and Catering Industry (continued)		
Unit Summary	This unit equips learners with practical and theoretical knowledge of how hospitality and catering providers operate. It covers roles, responsibilities, safety, customer needs, and environmental considerations, enabling students to plan, deliver, and evaluate provision in various settings.			This unit provides an understanding of the hospitality and catering industry, focusing on nutrition, menu planning, cooking techniques, food safety, and presentation. Students learn to plan, prepare, and evaluate dishes while considering environmental factors, safety, and hygiene practices.		
Unit Objectives	<ul style="list-style-type: none"> Understand hospitality and catering providers, services, and standards Explore roles, working conditions, and customer requirements Learn about operational requirements for front and back of house Apply food safety and health practices Evaluate factors influencing success 			<ul style="list-style-type: none"> Understand the role of macro and micronutrients and the importance of a balanced diet Evaluate cooking methods and their impact on nutritional value Plan and produce menus considering environmental, safety, and organisational factors Review and reflect on dishes and personal performance 		
Acquired Knowledge/ Skills	<ul style="list-style-type: none"> Types of hospitality providers (commercial/non-commercial) Employment roles, responsibilities, and conditions Costs, profits, and environmental impacts Operational requirements for front/back of house Health and safety laws, HACCP, food safety, and allergen management 			<ul style="list-style-type: none"> Nutritional knowledge for various life stages and dietary needs Cooking methods and their effects on nutrition Menu planning and production techniques (e.g., mise en place, timing, safety) Food safety and hygiene practices Presentation and review of dishes 		

Assessments	<p>Controlled assessment: approximately 12 hours - 60% of qualification</p> <p>(An assignment brief will be provided by WJEC which will include a scenario and several tasks available via the WJEC Secure Website)</p> <p>Learners will be required to use stimulus material to respond to questions.)</p>	<p>Written examination: 1 hour 20 minutes - 40% of qualification</p> <p>(Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.)</p>
Other Links (e.g. SMSC, FBV, Greener Curriculum)	<p>Greener Curriculum: Focus on environmental needs and impacts.</p> <p>Fundamental British Values: Promotes safety, equality, and customer rights.</p> <p>Pride in the Solent: Encourages local awareness in catering provision.</p> <p>UNCRC: Articles 24 and 28 on health and education.</p>	<p>Greener Curriculum: Focus on environmental factors in menu planning.</p> <p>Fundamental British Values: Promotes teamwork, safety, and personal responsibility.</p> <p>Pride in the Solent: Encourages the use of locally sourced ingredients.</p> <p>UNCRC: Articles 24 and 29 on health and education.</p>