

Vocational Award: Hospitality and Catering Curriculum Overview

Year 10

	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 1: The Hospitality and Catering Industry					
Unit Summary	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 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"> • 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	Written examination: 1 hour 20 minutes - 40% of qualification. (Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.)					
Other Links (e.g. SMSC, FBV, Greener Curriculum)	<p>Greener Curriculum: Focus on environmental factors in menu planning, food waste, food miles and sourcing locally.</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>					