

Year 10 SUBJECT - Hospitality and Catering WJEC Level 1 / 2

Students develop the key skills that they have started in year 9, developing the range of materials knowledge specifically around the course requirements of WJEC Hospitality. Through these modules retrieval questioning will be carried out through google quizzes either in lesson or as a homework task. Brain in Gear tasks to help retrieval of information.

Year 10 Curriculum	Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Hospitality	<p><u>Hospitality</u></p> <p>The students will study the following areas of the Hospitality specification:</p> <p>The structure of the hospitality industry - job roles and job contracts, establishments supplies of equipment and the hierarchy of the kitchen</p> <p>All practical work is taught within a restaurant context.</p>	<p>The students will continue to study health and safety law and procedures alongside health and safety in food preparation.</p> <p>The knowledge is applied to kitchen planning, the large scale equipment required in a catering establishment and documentation.</p> <p>The students will learn about risk assessment and HACCP applying it to their practical work.</p>	<p>Students will learn about special diets and how to cater for these within the hospitality industry. The course will allow students to evaluate the effectiveness of a business and the opportunities needed to be competitive. The needs of customers are addressed and how to prepare and implement an event to meet various customer's needs.</p>	<p>Students will learn about special diets and how to cater for these within the hospitality industry. The course will allow students to evaluate the effectiveness of a business and the opportunities needed to be competitive. The needs of customers are addressed and how to prepare and implement an event to meet various customer's needs.</p>	<p>Students will begin to apply knowledge in contexts so that they practise applying skills and techniques.</p> <p>A mock piece of coursework is undertaken and class notes are prepared for coursework undertaken in Yr 11</p> <p>Students will study Food hygiene and safety - looking at spoilage, good personal hygiene and kitchen practises. Risk assessment will be studied and EHO and their role in the hospitality industry.</p>	<p>Students will begin to apply knowledge in contexts so that they practise applying skills and techniques.</p> <p>A mock piece of coursework is undertaken and class notes are prepared for coursework undertaken in Yr 11</p>

Assessment	End of module test L01- Hospitality industry	End of module test L02 - Hotel and kitchen operations	End of module test L03 Health and Safety		End of Unit test L04 Food hygiene and safety	Mock coursework graded. Feedback given.
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Independent Work

Revision for tests
Making aid memories as they study to help revision. Google classroom projects to work at your own pace. Quizzes and tests - Google Classroom.