

Eduqas Hospitality and Catering Level 1/2 Award- KS4 High-Level Plan

TERM	YEAR 10	YEAR 11
	<i>Giving students the knowledge to access Unit 1 The Hospitality and Catering Industry (Exam Core Content 40%) and begin their preparation for the controlled assessment Unit 2 Hospitality and Catering in Action.</i>	<i>Giving students the knowledge to access Unit 2 Hospitality and Catering in Action (coursework and practical 60%) and then students will revisit Unit 1 The Hospitality and Catering Industry (Exam Content)</i>
1	<p>Autumn 1 - Unit 1 The Hospitality and Catering Industry (Exam Core Content 40%)</p> <p><i>Theory Booklets will be completed for each of the Learning objectives and assessment criteria. Booklets will cover a variety of learning techniques; internet research, tables, exam questions, mind maps, designing and Q&A's</i></p> <p>LO1 Understand the environment in which H&C catering providers operate. AC1.1 describe the structure of the H&C industry AC1.2 analyse job requirements within the H&C industry AC1.3 describe working conditions of different job roles across the H&C industry AC1.4 explain factors affecting the success of H&C providers</p> <p>LO2 Understand how hospitality and catering provisions operate AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p> <p>(Practical lessons will be intertwined with theory work)</p>	<p>Exam Brief set by Eduqas (Controlled Assessment 60%)</p> <p>Students will be given the exam brief and use their coursework preparation to complete the written elements of the CA along with a blank proforma.</p> <p>Students will work through the CA LO's and type up their coursework.</p> <p>LO1 understand the importance of nutrition when planning menus</p> <p>AC1.1 describe functions of nutrients in the human body AC1.2 compare nutritional needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value</p> <p>LO2 understand menu planning</p> <p>AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu</p> <p>(There will be 4 practical's of high skill dishes teacher led then students will practice dishes of their choice)</p>
2	<p>LO3 Understand how hospitality and catering provision meets health and safety requirements</p> <p>AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision.</p> <p>LO4 Know how food can cause ill health</p> <p>AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health</p> <p>(Practical lessons will be intertwined with theory work)</p>	<p>LO3 be able to cook dishes (Practical element 3 hours to plan, prepare and cook 2 dishes)</p> <p>AC3.1 use techniques in preparation of commodities AC3.2 assure quality of commodities to be used in food preparation AC3.3 use techniques in cooking of commodities AC3.4 complete dishes using presentation techniques AC3.5 use food safety practices</p> <p>Evaluation</p>
3	<p>LO5 Be able to propose a hospitality and catering provision to meet specific requirements</p> <p>AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision</p> <p>This will be the beginning of the CA preparation (Unit 2 60%)</p> <p>(Practical lessons will be intertwined with theory work)</p>	<p>Students will refer back to <i>Unit 1 The Hospitality and Catering Industry (Exam Core Content 40%) – Recap and revise all topics</i></p> <p>Students will use their folders and revision guides to complete tasks and exam style questions, past papers in preparation for their exam in June</p>