

CoDA Curriculum Hospitality & Catering Vocational Award (WJEC)



Improving the life chances of all students

Why study Hospitality and Catering?

The hospitality and catering industry is a large local provider of jobs and careers, we have a city rich in hospital and catering provision and aim to improve the life chances of our students by preparing them for the hospitality and catering sector within Derby and the wider world. We aim to provide our students with a rich and meaningful curriculum by guiding them through the workings of the hospitality industry, equipping them with practical skills such as the Level 2 Food Hygiene Certificate, the opportunity to perfect their practical skills in regular practical sessions that challenge their skill level and by enabling our students to explore relevant hospitality and catering experiences through visits and in lesson experiences.

| The curriculum will include: | | | | | | |
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| A study of the hospitality and catering industry including job roles, working conditions and industry structure. | The health and safety requirements of the hospitality and catering sector. | An exploration of how food can cause ill health including an insight into the role of an Environmental Health Officer. | The practise of practical skills of how to plan menus and cater for a variety of customer needs. | A study of the importance of nutrition and how to consider this in menu planning. | Practical cooking skills using a range of techniques and ingredients and the demonstration of high quality food presentation techniques. | Practical health and safety skills including a certified Food Hygiene Certificate. |

Hospitality & Catering Curriculum INTENT Y10-11

| Students will be taught and assessed on their ability to... | |
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| Unit 1 | <p>The Hospitality and Catering Industry – External exam</p> <p><i>LO1 Understand the environment in which hospitality and catering providers operate</i> <i>LO2 Understand how hospitality and catering provision operates</i> <i>LO3 Understand how hospitality and catering provision meets health and safety requirements</i> <i>LO4 Know how food can cause ill health</i> <i>LO5 To propose a hospitality and catering provision to meet specific requirements</i></p> |
| Unit 2 | <p>Hospitality and Catering in Action – Practical</p> <p>LO1 Understand the importance of nutrition when planning menus LO2 Understand menu planning LO3 Be able to cook dishes</p> |

Y10

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| <p>Unit 1 The Hospitality and Catering Industry</p> <p><i>LO4 Know how food can cause ill health</i></p> <p>AC4.1 describe food related causes of ill health</p> <p>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>Assessment – Casa Roma</p> <p>AC4.3 describe food safety legislation</p> <p>AC4.4 describe common types of food poisoning</p> <p>AC4.5 describe the symptoms of food induced ill health</p> <p>Unit 2 Hospitality and Catering in Action – Practical development</p> <p><i>LO1 understand the importance of nutrition when planning menus</i></p> <p>AC1.1 describe functions of nutrients in the human body</p> <p>AC3.3 use techniques in cooking of commodities</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>Presentation techniques</p> <p>AC3.5 use food safety practices</p> <p>Practical tasks: Knife skills Coleslaw</p> | <p>Unit 1 The Hospitality and Catering Industry</p> <p><i>LO1 Understand the environment in which hospitality and catering providers operate</i></p> <p>AC1.1 describe the structure of the hospitality and catering industry</p> <p>Hospitality and catering industry</p> <ul style="list-style-type: none"> • Types of provider • Commercial establishments • Non-commercial catering establishments • Types of service • Services provided • Suppliers • Where hospitality is provided at non-catering venues • Standards and ratings • Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration) <p>Quiz assessment</p> <p>Unit 2 Hospitality and Catering in Action – Practical development</p> <p>AC3.3 use techniques in cooking of commodities</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>Presentation techniques</p> <p>AC3.5 use food safety practices</p> <p>Practical tasks: Knife skills Baking</p> <p>Swan apples – Assessment – Self Evaluation</p> <p>Pastry</p> <p>Yule logs – Staff judging Wk commencing 9th Dec</p> | <p>Unit 1 The Hospitality and Catering Industry</p> <p>Level 2 Food Safety Certificate – IT required. EXAM.</p> <p>AC1.2 analyse job requirements within the hospitality and catering industry</p> <p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry</p> <p>Working conditions</p> <ul style="list-style-type: none"> • Different types of employment contracts • Working hours, rates of pay, holiday entitlement and remuneration (tips, bonus payments, rewards) <p>AC1.4 explain factors affecting the success of hospitality and catering providers</p> <p>Assessment</p> <p><i>LO2 Understand how hospitality and catering provision operates</i></p> <p>AC2.1 describe the operation of the kitchen</p> <ul style="list-style-type: none"> • Layout • Work Flow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security <p>AC2.2 describe the operation of front of house</p> <p>AC2.3 explain how hospitality and catering provision meet customer requirements</p> <p>MOCK EXAM 1</p> <p>Unit 2 Hospitality and Catering in Action – Practical development</p> <p>AC1.4 explain how cooking methods impact on nutritional value</p> <p>Practical tasks:</p> <ul style="list-style-type: none"> • Boiling potatoes • Blanching • Poaching eggs • Braising steak • Steaming vegetables | <p>Unit 1 The Hospitality and Catering Industry</p> <p><i>LO3 Understand how hospitality and catering provision meets health and safety requirements</i></p> <p>AC3.1 describe personal safety responsibilities in the workplace</p> <p>Responsibilities</p> <ul style="list-style-type: none"> • Of employees • Of employers <p>In relation to</p> <ul style="list-style-type: none"> • Health and Safety at Work Act • Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) • Control of Substances Hazardous to Health Regulations (COSHH) • Manual Handling Operations Regulations • Personal Protective Equipment at Work Regulations (PPER) <p>Assessment – TEST</p> <p>AC3.2 identify risks to personal safety in hospitality and catering</p> <p>Risks</p> <ul style="list-style-type: none"> • To health • To security • Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers <p>Peer Assessment – Case study</p> <p>AC3.3 recommend personal safety control measures for hospitality and catering provision</p> <p>Assessment</p> <p>Unit 2 Hospitality and Catering in Action – Practical development</p> <p>AC3.5 use food safety practices</p> <p>Practical tasks: AC1.4 explain how cooking methods impact on nutritional value</p> <p>Practical tasks:</p> <ul style="list-style-type: none"> • Roasting - Mediterranean vegetables • Grilling (griddling) – steak/chicken breast • Frying - stir fry | <p>Unit 1 The Hospitality and Catering Industry</p> <p>RECAP: <i>LO4 Know how food can cause ill health</i></p> <p>AC4.1 describe food related causes of ill health</p> <p>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 describe food safety legislation</p> <p>AC4.4 describe common types of food poisoning</p> <p>AC4.5 describe the symptoms of food induced ill health</p> <p>Assessment</p> <p><i>LO5 Be able to propose a hospitality and catering provision to meet specific requirements</i></p> <p>AC5.1 review options for hospitality and catering provision</p> <p>Review</p> <ul style="list-style-type: none"> • Summarise different options • Advantages/disadvantages of different options • Use of supporting information which justify how this meets specified needs <p>AC5.2 recommend options for hospitality provision</p> <p>Assessment</p> <p>Unit 2 Hospitality and Catering in Action – Practical development</p> <p>AC3.5 use food safety practices</p> <p>Practical tasks: AC1.4 explain how cooking methods impact on nutritional value</p> <p>Practical tasks:</p> <ul style="list-style-type: none"> • Chilling • Cooling • Hot holding <p>External trip – Cosmo/Slice of India to observe hot holding/chilling etc.</p> | <p>Unit 1 The Hospitality and Catering Industry</p> <p>External Exam: Unit 1 The Hospitality and Catering Industry</p> <p>Unit 2 Hospitality and Catering in Action – Practical development</p> <p>AC3.2 assure quality of commodities to be used in food preparation</p> <p>Quality</p> <ul style="list-style-type: none"> • Smell/Aroma • Touch • Sight • Storage • Packaging <p>AC3.3 use techniques in cooking of commodities</p> <p>Techniques</p> <ul style="list-style-type: none"> • Boiling • Blanching • Poaching • Braising • Steaming • Baking • Roasting • Grilling (griddling) • Frying • Chilling • Cooling • Hot holding <p>AC3.4 complete dishes using presentation techniques</p> <p>Presentation techniques</p> <ul style="list-style-type: none"> • Portion control • Position on serving dish • Garnish • Creativity • <p>AC3.5 use food safety practices</p> <p>Community involvement - Homeless shelter – Providing meals for the homeless. Can we cook for the local homeless shelter and work with ASDA?</p> <p>External Visit – Birmingham NEC - BBC – Good Food Show</p> |
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| | Autumn 1 | Autumn 2 | Spring 1 | Spring 2 | Summer 1 | Summer 2 |
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| Y11 | <p>Unit 2 Hospitality and Catering in Action</p> <p>LO1 understand the importance of nutrition when planning menus</p> <p>AC1.1 describe functions of nutrients in the human body</p> <p>Nutrients</p> <ul style="list-style-type: none"> • Protein • Fat • Carbohydrate • Vitamins • Minerals • Water • Dietary fibre (NSP) <p>AC1.2 compare nutritional needs of specific groups</p> <p>Assessment – Case study</p> <p>AC1.3 explain characteristics of unsatisfactory nutritional intake</p> <p>AC1.4 explain how cooking methods impact on nutritional value</p> <p>Assessment – Mini test</p> | <p>Unit 2 Hospitality and Catering in Action</p> <p>LO2 understand menu planning</p> <p>AC2.1 explain factors to consider when proposing dishes for menus</p> <p>Factors</p> <ul style="list-style-type: none"> • Time of year e.g. seasonality of commodities, seasonal events • Skills of staff • Equipment available • Time available • Type of provision e.g. service, location, size, standards • Finance e.g. costs, customer needs • Client base <p>Assessment – Case study</p> <p>AC2.2 explain how dishes on a menu address environmental issues</p> <p>AC2.3 explain how menu dishes meet customer needs</p> <p>Needs</p> <ul style="list-style-type: none"> • Nutritional • Organoleptic • Cost e.g. premium priced dishes, value for money <p>AC2.4 plan production of dishes for a Menu</p> <p>Assessment – Mock menu</p> | <p>Unit 2 Hospitality and Catering in Action</p> <p>LO3 be able to cook dishes</p> <p>AC3.1 use techniques in preparation of Commodities</p> <p>AC3.2 assure quality of commodities to be used in food preparation</p> <p>Quality</p> <ul style="list-style-type: none"> • Smell/Aroma • Touch • Sight • Storage • Packaging <p>Assessment – Mini test</p> <p>AC3.3 use techniques in cooking of commodities</p> <p>Techniques</p> <ul style="list-style-type: none"> • Boiling • Blanching • Poaching • Braising • Steaming • Baking • Roasting • Grilling (griddling) • Frying • Chilling • Cooling • Hot holding <p>Assessment – Evidence based evaluations of skills</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>Presentation techniques</p> <ul style="list-style-type: none"> • Portion control • Position on serving dish • Garnish • Creativity <p>Self- Assessment Evaluations</p> <p>AC3.5 use food safety practices</p> | <p>Unit 2 Hospitality and Catering in Action</p> <p>Controlled assessment time.</p> <p>Students must have time to:</p> <p>Research</p> <p>Plan menu</p> <p>Plan timings</p> <p>Plan ingredients</p> <p>Cook</p> <p>Present</p> <p>Evaluate</p> <p>Coursework Deadline Formal Assessment. 2021 Deadline TBC.</p> | <p>Unit 1 The Hospitality and Catering Industry revision – if required.</p> <p>Menu planning and developing independent planning and cooking skills.</p> | <p>Exam Resit if required: Unit 1 The Hospitality and Catering Industry</p> |