

HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Meeting Customer requirements: Discuss the requirements of customers in a hospitality and catering setting and how to meet those wants and expectations. - Customer wants, requirements and expectations - trends and changes in requirements. Practical Element: The portioning of a whole chicken – BBQ Chicken legs	Meeting Customer requirements: Discuss the requirements of customers in a hospitality and catering setting and how to meet those wants and expectations. - Customer wants, requirements and expectations -Customer rights and equality - Leisure/business/ Corporate requirements and how they can differ. - Local customers Practical Element: Stuffed chicken breast.	Risks in the Hospitality and Catering Industry: Discuss the present risks associated with working in a dangerous place of work. - Risk and the control measured applied - Risk to back of house workers Practical Element: Roux pastry - Choux Pastry Profiteroles	Risks in the Hospitality and Catering Industry: Discuss the present risks associated with working in a dangerous place of work. - Risks to front of house works and customers - Risk to suppliers Practical Element: Setting – No cook cheesecake	Food Safety Legislation: HACCP and Food Labelling. Discuss the legislation governing all aspects of commercial premises; focus on: - HACCP - Manual Handling - COSHH reports - Reporting of injuries (RIDDOR). Practical Element: Homemade Pasta	Role and Responsibilities of an Environmental Health Office (EHO): Discuss the varied role of EHO officers and the role they play in keeping the local community safe. - Food safety inspections - responsibilities to the local community - Legislation associated with EHO officers and their powers. Practical Element: Layering - Lasagne
Solidworks instruction and practice.						
Knowledge: Homework and 'Do Nows' using Component 2 Learning Aims.						

Knowledge & Skills development	<p>The WJEC Level 1/2 Vocational Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.</p> <p>Techniques ; Weighing and measuring ; Chopping ; Shaping ; Peeling ; Whisking ; Melting ; Rub-in ; Sieving ; Segmenting ; Slicing ; Hydrating ; Blending Commodities ; Poultry □;Meat ; Fish ; Eggs ; Dairy products ; Cereals, flour, rice, pasta ; Vegetables ; Fruit ; Soya products</p>
Assessment / Feedback Opportunities	<p>Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.</p>
Cultural Capital	<p>Pupils develop understanding of Hospitality and Catering sectors and roles involved.</p>
SMSC / Promoting British Values (Democracy, Liberty, Rule of Law, Tolerance & Respect)	<p>Patience and tolerance of others whilst following social distancing rules. Career opportunities that are available to diligent pupils.</p>
Reading opportunities	<p>Reading research on Hospitality and Catering sectors and organisations.</p>
Key Vocabulary	<p>Portion control Position on serving dish Garnish Creativity</p>
Digital Literacy	<p>Use internet to help research.</p>
Careers	<p>Hospitality and Catering establishments, Food industry and Supermarket industry</p>