



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	<b>Menu Planning:</b> Meeting customer needs. - Nutritional - Organoleptic - Cost <b>Practical Element:</b>	<b>The production of dishes for a menu:</b> Planning the production of a menu. - Using a time line and production plan techniques <b>Practical Element:</b>	<b>Commodities:</b> Description of differing commodities, the quality points of each and what to look for when buying. - Poultry - Meat - Fish <b>Practical Element:</b>	<b>Commodities:</b> Description of differing commodities, the quality points of each and what to look for when buying. - Eggs - Dairy Products - Cereals <b>Practical Element:</b>	<b>Commodities:</b> Description of differing commodities, the quality points of each and what to look for when buying. - Vegetables - Fruits - Soya products <b>Practical Element:</b>	<b>Techniques used in Commodities preparation:</b> To investigate and discuss the various techniques used when preparing ingredients. - Measuring (weights and volume) - Knife skills (Bridge, Claw, Slice) - Peeling - Melting - Whisking - Rubbing-in - Sieving - Shaping - Blending - Hydrating - Reducing
Solidworks instruction and practice.						
Knowledge: Homework and 'Do Nows' using Component 2 Learning Aims.						
<b>Knowledge &amp; Skills development</b>	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. 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					

<b>Assessment / Feedback Opportunities</b>	<p>Cold calling to check for understanding.</p> <p>Visual check on note taking.</p> <p>Verbal formative and summative feedback.</p>
<b>Cultural Capital</b>	<p>Pupils develop understanding of Hospitality and Catering sectors and roles involved.</p>
<b>SMSC / Promoting British Values</b> (Democracy, Liberty, Rule of Law, Tolerance & Respect)	<p>Patience and tolerance of others whilst following social distancing rules.</p> <p>Career opportunities that are available to diligent pupils.</p>
<b>Reading opportunities</b>	<p>Reading research on Hospitality and Catering sectors and organisations.</p>
<b>Key Vocabulary</b>	<p>Portion control   Position on serving dish   Garnish   Creativity</p>
<b>Digital Literacy</b>	<p>Use internet to help research.</p>
<b>Careers</b>	<p>Hospitality and Catering establishments, Food industry and Supermarket industry</p>