



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Techniques used in Commodities preparation: 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 Practical Element:	Techniques used for Presentation: To investigate and discuss the various techniques used when presenting foods. - Spun Sugar - Melting Chocolate - Chocolate leaves - Vegetables garnishes - Fruit garnishes - Portion control Practical Element: Practice the cutting techniques used in food presentation	Revision for end of year assessment and end of year assessment. To revise topic covered during year 10 and complete a formal assessment on those topic.	Preparation for Unit 2 internal assessment: Analysis of Learning assessment brief and the implications for student's choices.	Preparation for Unit 2 internal assessment: Produce a written proposal understanding the importance of nutrition in dishes chosen when planning a menu. AC1.1, AC1.2, AC1.3, AC1.4	Preparation for Unit 2 internal assessment: Produce a written proposal understanding the importance of nutrition in dishes chosen when planning a menu. AC1.1, AC1.2, AC1.3, AC1.4
Solidworks instruction and practice.						
Knowledge: Homework and 'Do Nows' using Component 2 Learning Aims.						
Knowledge & Skills development	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					

Assessment / Feedback Opportunities	<p>Cold calling to check for understanding.</p> <p>Visual check on note taking.</p> <p>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.</p> <p>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>