



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	<b>Revision:</b> Hygiene: Food Poisoning. Hygiene: Bacterial Growth. Hygiene: Growth of Moulds and Yeasts.	<b>Revision:</b> Hygiene: Food Allergies and Intolerances. Hygiene – Food Legislation.	<b>Revision:</b> Nutrition: Impact of cooking techniques on Nutritional Intake (positives and Negatives). Hospitality and Catering Industry:	<b>Revision:</b> Job requirements and working conditions: Factors effecting the success of Hospitality and Catering providers The Operation of a Kitchen: The operation of 'Front of House' operations	<b>Revision:</b> Meeting Customer requirements: - Customer wants, requirements and expectations - Trends and changes in requirements. - Customer wants, requirements and expectations - Customer rights and equality - Leisure/business/Corporate requirements and how they can differ. - Local customers	<b>Revision:</b> Risks in the Hospitality and Catering Industry Food Safety Legislation: HACCP and Food Labelling. Role and Responsibilities of an Environmental Health Office (EHO):
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>	Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.					

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