

## Year 11 Technology Department: Programme of Study

### WJEC Hospitality and Catering

Term	Unit of work	Intent
<b>Overall</b>	Unit 1 and Unit 2	All the assessments will take place this year. Dates will be confirmed for the following: Internal practical assessment Internal coursework assessment External examination
<b>Autumn Term 1</b>	Unit 1: LO1: Understand the environment in which hospitality and catering providers operate. LO2: understand how hospitality and catering providers operate.	Practice internal practical examination: complete a portfolio of evidence to back up the choice of dishes made with reference to the specific nutritional needs to the target group. Students should also include environmental issues and food safety.
<b>Autumn Term 2</b>	LO3: Understand how Hospitality and Catering provision meets health and safety requirements. Students will be looking at local hotels, restaurants, food suppliers, event services.	The meal/selection of dishes should include accompaniments and show excellent presentation skills. This should include: <ul style="list-style-type: none"> <li>• Meat/poultry/fish/vegetarian alternatives</li> <li>• Eggs and dairy produce</li> <li>• Cereals, rice, pasta, or flour</li> <li>• Fruit and vegetables</li> </ul>
<b>Spring Term /Summer Term</b>	This term would be used to further develop their practical skills, finish any content not covered and complete the internal assessments for the course. Students may be given the task chosen, along with the mark scheme for unit 2 so they are aware of how marks are given. They should be given a breakdown of the time allowed to complete the tasks set. Preparation time should also be allowed along with opportunity for them to study exemplar work so that candidates are fully aware of the requirements of the task.	