



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Introduction to Hospitality and Catering: Discuss course content and assessment criteria and the learning outcomes for all pupils. Discuss level descriptors Level 1 – Pass Level 2 – Pass Level 2 – Merit Level 2 – Distinction (star) Practical Element: Rubbing-in Method - Apple Crumble	Hygiene: Food Poisoning. Discuss Food poisoning bacteria with emphasis on - Campylobacter - Salmonella - E-Coli - Clostridium Perfringens - Listeria - Bacillus Cereus - Staphylococcus aureus Practical Element: Use of The Oven - Fajitas	Hygiene: Bacterial Growth. Discuss the conditions required for bacterial growth: - Warmth - Moisture - Food source - Time - Neutral pH - Oxygen Discuss each condition and stress how each condition maybe stopped in order to curtail bacterial growth. Practical Element: Creating a Sauce and use of thickening agents – Bolognaise Sauce	Hygiene: Growth of Moulds and Yeasts. Discuss the difference between moulds and yeasts and the differencing growth conditions required. Discuss uses of moulds and yeasts in cookery – positive and negative results. Practical Element: Meat cookery and Pane' coating – Chicken Nuggets	Hygiene: Food Allergies and Intolerances. Discuss the difference food of an allergy and Food intolerance. Discuss the outcomes if eaten by an affected individual. Discuss food that can cause an allergy Discuss foods that can cause intolerance Discuss possible legal implication of not following guidance. Practical Element: Stir-Fry technique – Chicken Chow Mein	Hygiene – Food Legislation. - Food safety Act - Food Hygiene Regulations - Responsibilities of Food Handlers - Food Premises Legislation. Practical Element: Use of corn flour as a thicken agent – Sweet and Sour Chicken
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 This term student will focus on; Food bacteria					

	Moulds and yeast Allergies and intolerances Food safety
Assessment / Feedback Opportunities	Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.
Key Vocabulary	Bacteria; Campylobacter, Salmonella, E-Coli, Clostridium Perfringens, Listeria, Bacillus Cereus, Staphylococcus aureus, intolerance, yeast, Food Safety Act
Literacy/Reading opportunities	Reading research on Hospitality and Catering sectors and organisations.
Cross curricular themes	Science – bacteria and cells Maths – weighing and measuring
Personal Development (including British values, RSE, Citizenship)	Patience and tolerance of others whilst following social distancing rules. Career opportunities that are available to diligent pupils. Students develop understanding of Hospitality and Catering sectors and roles involved.
Careers	Food hygienist, Food Safety Inspector, Chef, Sous chef, Food technologist, Food Scientist, Nutritionist