



HALF TERM	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6
TOPIC (S)	Task 2: Production plan for 2 dishes. Write a detailed production plan for the 2 dishes to be made of the practical assessment. This should include: - Preparation - Timings - Temperatures - Equipment Needs - Cleaning - presentation notes	Task 2: Practical Assessment Detailed practice of the practical assessment to include all elements required for the highest grades.	Task 2: Practical Assessment Detailed practice of the practical assessment to include all elements required for the highest grades.	Task 2: Practical Assessment Detailed assessment of the practical element to include all required parts for the highest grades.	Task 2: Practical Assessment Detailed assessment of the practical element to include all required parts for the highest grades	Task 2: Practical Assessment: Completion of all assignment paperwork for submission and final marking.
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 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	Cold calling to check for understanding. Visual check on note taking. Verbal formative and summative feedback.					
Key Vocabulary	Portion control, Position on serving dish, Garnish, Creativity					
Literacy/Reading opportunities	Reading research on Hospitality and Catering sectors and organisations.					
Cross curricular themes	Maths – weighing and measuring English – extended writing NEA					

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. Pupils develop understanding of Hospitality and Catering sectors and roles involved.
Careers	Chef, food technologist, hotel manager, bar manager, receptionist, catering assistant, food manufacturing