

EPCHS Art and Technology Department: Year 11 Programme of Study

WJEC Hospitality and Catering

Year/Term	Unit of work	Intent
Overall		<p>The intent is to have achieved at target level or beyond for each student in their examination grade.</p> <p>Examination classes will be determined by the grades and this is something that we will consider when the class move into year eleven.</p> <p>The majority of the year will be taken up with the controlled assessment in both practical and written lessons.</p>
Autumn Term 1	Controlled Assessment/Medium to High Level Practical	<p>To assess where the group are up to with their work and issue them with feedback for the work that has been completed so far.</p> <ul style="list-style-type: none"> • Factors to consider when proposing dishes for a menu – Powerpoint AC2.1 with speaker notes. • Environmental issues – carbon emissions, food miles, food sources, recycling, wastage, food provenance. • Pledge for how you will address environmental issues. AC2.2 <p>To be considering what practical they will make for their assessment. They will need to consider their practical skills by choosing dishes which show a growth in their progression.</p> <ul style="list-style-type: none"> • Medium to High Level Skills – cheesecake with a gelatine topping and baked, Pannacotta, Rich yeast doughs, 1 or 2 complex accompaniments/garnishes. Choux buns, homemade puff pastry, Tiramisu with home-made sponge, Homemade pasta dishes, Roux based sauces, Lyonnais, Dauphinoise potatoes, Meat and fish dishes that require the changing shape of the meat, e.g. chicken Kiev
Autumn Term 2	Controlled Assessment/ High Level Practical	<p>To analyse the set controlled task. To identify dishes that would be suitable for the controlled task.</p> <ul style="list-style-type: none"> • State how the dishes selected will suit the individual needs of the target audiences. • Select dishes that will show a high level of skills. Four dishes will be selected. Two mains, one starter and one dessert. • Put together a menu of the chosen dishes that will identify what they are making. <p>High Level Practical Skills -</p>
Spring Term 1	Controlled Assessment/ High Level Practical	<p>To be prepared for their Controlled Practical Assessment:</p> <ul style="list-style-type: none"> • To consider timings when deciding on their controlled assessment. • Selected dishes need to be put together into a fully detailed production plan. • Bringing together of all of the written controlled assessment. <p>Practical Assessment: 3 hour practical for preparation, cooking and serving.</p>
Spring Term 2	Controlled Assessment/ High Level Practical	<p>To revise and renew their information on examination techniques:</p> <ul style="list-style-type: none"> • Go through the difficult areas that were identified from their PPE • Example past papers with various wording of questions to allow them to see a difference in examination techniques.
Summer Term 1	Examination	Examination