

EPCHS Technology Department: Year 10 Programme of Study

WJEC Hospitality and Catering

Year/Term	Unit of work	Intent	Skills
Overall	WJEC Level 1/2 Vocational Award in Hospitality and Catering	Unit 1 enables students to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Unit 2 enables students to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus.	
Autumn Term 1	Unit 1: LO4: Know how food can cause ill health.	One of the first things students should be aware of prior to cooking food is safety. Students will take an external food safety course online. Students should be aware of and be able to analyse, identify explain or describe: • Food-related causes of ill-health • Common types of food poisoning • Symptoms of food induced ill-health. • Food safety hazards in different situations • Risks to food safety • Control measures • Food safety regulations	Making Time management Organisation Work independently Attention to detail with regards to being safe with food preparation and food presentation.
Autumn Term 2	Unit 2: LO3: Be able to cook dishes. Developing and improving skills learnt at KS3.	Basic skills would be taught this half term: • Knife skills e.g., soups, salads, vegetable cuts • Methods of cake making • Yeast doughs • Pastry making • Sauces With emphasis on food safety and hygiene. Candidates should prepare and cook a range of high-risk dishes and follow the principles they have learnt in the theory lessons. Candidates should prepare skills by planning and preparing a range	Knife skills Cake skills Pastry making skills. Sauce making skills. Yeast doughs – kneading, proving, shaping.

		of dishes e.g., a starter one week, then a main course, then a dessert.	
Spring Term 1	Unit 2: LO1: Understand the importance of nutrition when planning meals. LO2: Understand menu planning.	Students should be able to: • Describe the functions of nutrients. • Compare the nutritional needs of specific groups. • Explain what happens if you do not have a balanced diet. • Know how the different cooking methods impact on the nutritional value of foods. • Know the factors to consider when planning menus. • Be aware of environmental issues when cooking. • Explain how the dishes meet the customer needs. • Produce time plans for practical outcomes. • Be aware of how to check ingredients are of good quality.	Researching Reading Listening Making Planning Discussion tasks
Spring Term 2	Use of commodities	Producing dishes using a range of commodities: • Meat, fish, poultry, eggs, dairy, vegetarian alternatives. When working with commodities links could be made to the needs of specific groups, including special dietary needs and allergies. Students should continue to use a range of cooking techniques when preparing the dishes.	Cultural awareness Reading Listening Making Researching
Summer Term 1	Unit 1: LO1: Understand the environment in which hospitality and catering providers operate.	Gain an understanding of the different types of establishments and the types of foods that the produce for customers. • Describe the structure of the hospitality and catering industry. • Be aware of and be able to describe the job roles and working conditions.	Listening Reading Discussions Teamwork Evidence Evaluation

		• Explain the factors affecting the success of providers.	
Summer Term 2	Produce dishes to be served on a range of different menus	They could also look at presentation techniques and accompaniments for a range of dishes including: • Vegetarian, vegan dishes • Dairy free • Gluten free • Low fat diets • Healthy school meals	Making Time management Organisation Work independently Attention to detail with regards to being safe with food preparation and food presentation.