



What is Parkside aiming to achieve through its Hospitality and Catering curriculum?

The hospitality and catering sector include all businesses that provide food, beverages, and/or accommodation services. This includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering are not their primary service but is increasingly important to their success.

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age group.

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.

# Parkside School Subject Curriculum Plan

## Subject: Hospitality and Catering – KS4



Year	Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
<b>10</b>	<p>Baseline Unit 1 assessment Baseline Unit 2 practical assessment</p> <p><b>Unit 1 Theory</b></p> <ul style="list-style-type: none"> <li>1.4.1 Food related causes of ill health</li> <li>1.4.2 Symptoms and signs of food-induced ill health</li> <li>1.4.3 Preventative control measures of food-induced ill health</li> <li>1.4.4 The Environmental Health Officer (EHO)</li> <li>HT1 Assessment</li> </ul> <p><b>Unit 2 Practical</b> Practical skills development – focus on high skills</p>	<p><b>Unit 2 Theory</b></p> <ul style="list-style-type: none"> <li>2.1.1 Understanding the importance of nutrition</li> <li>Macro &amp; Micronutrients</li> <li>Life Stages</li> <li>Special Dietary Needs</li> <li>2.1.2 How cooking methods can impact on nutritional value</li> <li>HT2 Assessment</li> </ul> <p><b>Unit 2 Practical</b> Practical skills development – focus on high skills/presentation</p>	<p><b>Unit 1 Theory</b></p> <ul style="list-style-type: none"> <li>Hospitality and catering providers</li> <li>Working in the hospitality and catering industry</li> <li>Working conditions in the hospitality and catering industry</li> <li>Contributing factors to the success of hospitality and catering provision</li> <li>HT3 Assessment</li> </ul> <p><b>Unit 2 Practical</b> Practical skills development – focus on high skills/presentation</p>	<p><b>Unit 1 Theory</b></p> <ul style="list-style-type: none"> <li>1.2.1 The operation of the front and back of house</li> <li>1.2.2 Customer requirements in hospitality and catering</li> <li>1.2.3 Hospitality and catering provision to meet specific requirements</li> <li>Mock Exam</li> </ul> <p><b>Unit 2 Practical</b> Practical skills development – focus on high skills/presentation</p>	<p><b>Unit 1 Theory</b></p> <ul style="list-style-type: none"> <li>1.3.1 Health and safety in hospitality and catering provision</li> <li>1.3.2 Food Safety</li> <li>HT5 assessment</li> </ul> <p><b>Unit 2 Practical</b> Practical skills development – focus on high skills/presentation</p>	<p><b>Unit 2 Mock Controlled Assessment</b></p> <ul style="list-style-type: none"> <li>2.1 The importance of nutrition</li> <li>2.2 Menu planning</li> <li>2.3 The skills and techniques of preparation, cooking and presentation of dishes</li> <li>2.4 Evaluating cooking skills</li> </ul>
<b>11</b>	<p><b>Unit 1</b> Recap revision for those entered to Jan exam</p> <p><b>Unit 2</b> Completion of controlled assessment AC1.1-2.4</p> <p>Practical skills development – focus on high skills and presentation in preparation for Unit 2 assessment</p>	<p><b>Unit 1</b> Mock exam preparation Mock exam – end of term</p> <p><b>Unit 2</b> Completion of controlled assessment AC1.1 – 2.4</p> <p>Practical skills development AC2.4 – Time plans Mock practical exam</p>	<p><b>Unit 1</b> Exam – January for those entered</p> <p><b>Unit 2</b> Completion of Controlled Assessment AC1.1-1.4, AC2.1-2.4, AC3.1-3.5</p> <p>Practical exam 4 hours – block (ST to book in).</p>	<p><b>Unit 1</b> Exam Preparation &amp; Mock Exam</p> <p><b>Unit 2</b> Completion of controlled assessment AC1.1-3.5</p>	<p><b>Unit 1</b> Exam preparation based on QLA</p>	<p><b>Unit 1</b> Exam preparation based on QLA</p>