



OVERVIEW

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. In Year 10 students will further develop previous knowledge and gain a deeper understanding of all theory aspects of the course in preparation for the Non-Exam Assessment and external exam. Theory lessons will be delivered alongside small focused practical tasks to further embed knowledge.

Aut

Theory

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.
- explain the factors affecting the success of providers

Unit 1 LO2: Understand how Hospitality and catering providers operate.
AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house
AC2.3 explain how hospitality and catering provision meet customer requirements

Practical

- Development of practical skills, In Preparation, cooking and presentation

Assessment:

NEA – feedback from teacher
Theory – exam questions marked using exam board marking criteria to prepare students for the written exam.

Spr

Theory

Unit 1 LO3: Understand how Hospitality and catering provision meets health and safety requirements

AC3.1 describe personal safety responsibilities in the workplace
AC3.2 identify risks to personal safety in hospitality and catering
AC3.3 recommend personal safety control measures for hospitality and catering provision

Unit 1 LO4 - Know how food can cause ill health

- 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
- food safety regulations

Practical

- Development of practical skills, In Preparation, cooking and presentation

Assessment:

NEA – Verbal feedback from teacher **as per JCQ guidelines**
Theory – exam questions marked using exam board marking criteria to prepare students for the written exam.

Mock Exam on Units 1, LO1-4

Sum

Theory

Unit 1 LO5: Be able to propose a hospitality and catering provision to meet specific requirements.

AC5.1 review options for hospitality and catering provision
AC5.2 recommend options for hospitality provision

Exam Revision

Practical

- Development of practical skills, In Preparation, cooking and presentation

Assessment:

NEA – Verbal feedback from teacher **as per JCQ guidelines**
Theory – exam questions marked using exam board marking criteria to prepare students for the written exam.

External Exam (40%) June/July

Useful resources for supporting your child at home:

WJEC hospitality and catering
BBC bitesize

Homework:

Week 1. Exam style questions set via MS Forms

Week 2. Recipe Design based around different target groups.