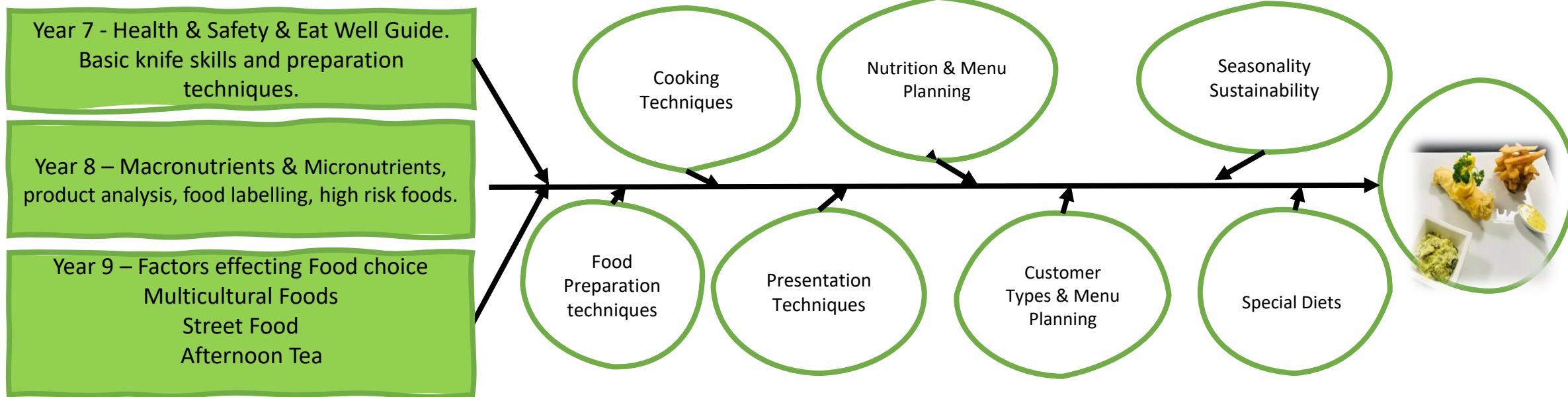


Year 10 Hospitality & Catering - Why do we study it?

By studying Hospitality & Catering Level 1 / 2 Vocational Award students will gain an insight into the Hospitality and Catering industry, the 3rd largest sector in the UK. Students will learn how this multi-billion-pound industry works and what makes businesses within it successful. Students will gain knowledge of customer care, the operation of a restaurant kitchen, the front of house service area, food preparation, time management and food presentation skills. A genuine interest in cooking is essential as students will undertake numerous practical tasks during the course.

WHAT? NEA – Unit 2. In year 10 Hospitality & Catering builds on from KS3 knowledge and practical skills. You will study nutrition, the Eat Well Guide principles, nutritional menu planning for specific customers with special dietary needs, environmental concerns and the issues around making food sustainable.

WHY NOW? In September, you will be given a Learner Assignment Brief (LAB) by the exam board asking you to prepare, cook and present a final menu of two dishes with accompaniments to meet the needs of a specific context. You will complete practical dishes to showcase 3 skills in preparation and 3 skills in cooking which you will cook in a 3-hour practical assessment. You will produce a written portfolio of 15-20 pages focusing on the importance of nutrition when menu planning for a specific customer with photographic evidence of your dishes. This will be produced under controlled conditions (NEA).



Year 11 Hospitality & Catering - Why do we study it?

By studying Hospitality & Catering Level 1 / 2 Vocational Award students will gain an insight into the Hospitality and Catering industry, the 3rd largest sector in the UK. Students will learn how this multi-billion-pound industry works and what makes businesses within it successful. Students will gain knowledge of customer care, the operation of a restaurant kitchen, the front of house service area, food preparation, time management and food presentation skills. A genuine interest in cooking is essential as students will undertake numerous practical tasks during the course.

WHAT? Exam – Unit 1. In year 11 Hospitality & Catering builds on from year 10 knowledge and practical skills. You will study working conditions in the hospitality industry, front and back of house operations and job roles, health and safety legislation and food safety, food related causes of ill health as well as the Environmental Health Officers role and responsibilities.

WHY NOW? 40% of the course is Exam based. You will have two opportunities to sit this in year 11: one in January and one in June. However, it is the final grade that will count (not the best grade). The exam is 1hr 20 minutes and worth 80 marks and can be administered on paper or through an online platform. The course is graded Level 1 pass, merit, distinction and Level 2 pass, merit and distinction. Grades are cumulative and taken from Unit 1 (exam) and Unit 2 (coursework) marks added together.

Year 9

- Factors effecting Food choice
- Multicultural Foods
- Street Food
- Afternoon Tea

Year 10

- Cooking, preparation & presentation techniques
- Nutrition
- Customer types & Special Diets
- Seasonality & Sustainability
- Menu Planning

