



## SUBJECT & QUALIFICATION: KS3 Food and KS4 Hospitality & Catering

### Why is the study of Hospitality & Catering important?

The study of Hospitality & Catering is vital as it offers a diverse range of career opportunities in thriving industries, equipping individuals with practical skills in culinary arts, customer service, and event management. With the hospitality sector continually expanding, this education ensures a robust job market and nurtures adaptability in a globalised world. It also instils an understanding of diverse cultures, promotes entrepreneurship, and upholds critical food safety standards. Moreover, it plays a pivotal role in driving economic growth, underlining its significance both locally and globally. Ultimately, Hospitality & Catering education empowers individuals for fulfilling careers and fosters a strong work ethic, vital traits for success in service-oriented fields.

Employment in this industry can range from chefs, waiting staff, receptionists and managers to food scientists and environmental health officers. According to the British Hospitality Association this is Britain's fourth largest industry, since 2010 over 25% of all new jobs have been in the Hospitality and Catering Industry with a large proportion of new roles going to 18-24 year olds.

Additionally, you will develop your organisational skills, learning how to work as part of a team, becoming a good communicator and time manager. Successful completion of this qualification could support entry to qualifications that develop specific skills for work in hospitality and catering such as:

- Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills
- Level 2 Certificate in Professional Food and Beverage Service Skills
- Level 2 NVQ Diploma in Professional Cookery
- Level 3 Food Science and Nutrition
- Hospitality, Tourism and Event Management Degree
- International Hospitality Management Degree

### What skills will the study of Hospitality & Catering teach you?

The study of Hospitality & Catering will teach you a diverse set of skills essential for success in the industry. These skills include culinary expertise, customer service excellence, event planning and management, food safety and hygiene practices, adaptability in diverse cultural contexts, entrepreneurship, crisis management, and the ability to deliver exceptional guest experiences. Furthermore, you'll develop skills in cost management, teamwork, and effective communication, all of which are highly transferable and valuable in various professional settings beyond the hospitality sector.

### What will you know and understand from your study of Hospitality & Catering?

The course consists of 2 units. Unit 1 - exam revision providing a good understanding of a cross section of the Hospitality and Catering industry. Unit 2 - controlled assessment which has a focus on nutrition, menu planning and cookery skills.



### How can you deepen your understanding of Hospitality & Catering?

Deepening your understanding of Hospitality & Catering involves a multifaceted approach. First, gaining practical experience through internships, apprenticeships, or part-time work in the industry allows you to apply theoretical knowledge to real-world situations. Additionally, seeking mentorship from seasoned professionals can provide invaluable insights and guidance. Staying updated with industry trends, attending workshops, and participating in culinary competitions further enrich your knowledge. Exploring diverse cuisines and cultures through travel and research broadens your perspective.

Examples of organisations that may be approached to help you deepen your understanding include contract caterers, hotels and accommodation providers, catering providers, local authorities, health and safety professionals, tourist attractions, sports venues, kitchen designers, catering suppliers, catering equipment manufacturers.

#### Resources:

[www.hse.gov.uk/catering](http://www.hse.gov.uk/catering)

[www.hodderplus.co.uk/catering/pc/extra1.pdf](http://www.hodderplus.co.uk/catering/pc/extra1.pdf)

[www.slideshare.net/carowilli/types-of-catering-establishments](http://www.slideshare.net/carowilli/types-of-catering-establishments)

[www.greenhotelier.org](http://www.greenhotelier.org)

Green Hotelier – practical solutions for responsible tourism.

[www.instituteofhospitality.org](http://www.instituteofhospitality.org)

The Institute of Hospitality is the professional body for the hospitality, leisure and tourism industries.

[www.people1st.co.uk](http://www.people1st.co.uk)

The sector skills council for hospitality, leisure, travel and tourism.

[www.springboarduk.net](http://www.springboarduk.net)

Springboard UK – hospitality careers and industry information.

[www.bha.org.uk](http://www.bha.org.uk)

The British Hospitality Association is the leading representative organisation in the hospitality industry, representing hotels, restaurants and food service providers.

[www.bighospitality.co.uk](http://www.bighospitality.co.uk)

Comprehensive site including current hospitality news, features, video links and other general information.

[www.catererandhotelkeeper.co.uk](http://www.catererandhotelkeeper.co.uk)

For hospitality news and copies of the Caterer and Hotelkeeper magazine.

[www.food.gov.uk](http://www.food.gov.uk)

This is the official government website for the Food Standards Agency

### How are you assessed in Hospitality & Catering?

There are 3 assessment points each year that we term Praising Stars©. We assess how students at their current stage of study are on track to reach their end of stage targets which are formulated on aspirational expectation from their KS2 starting points. We make an informed prediction from our holistic assessments based on our subject mapping of expectation across the Level 1/2 Hospitality and Catering curriculum.



## OPEN ELEMENT SUBJECT OVERVIEW

WJEC Level 1/2 in Hospitality and Catering				
Unit	Unit Title		Assessment	Guided Learning Hours
1	The Hospitality and Catering Industry - Onscreen/ Paper based assessment	Mandatory	External	48
2	Hospitality and Catering in Action	Mandatory	Internal	72

Key Assessment Objectives	
<b>UNIT 1 (Externally assessed 40% of the overall grade)</b>	<b>UNIT 2 (Internally assessed 60% of the overall grade)</b>
LO1.1: Understand the environment in which hospitality and catering providers operate.	LO2.1: Understand the importance of nutrition when planning menus.
LO1.2: Understand how hospitality and catering provisions operate.	LO2.2: Understand menu planning.
LO1.3: Understand how hospitality and catering provision meets health and safety requirements.	LO2.3: Be able to prepare, cook and present dishes.
LO1.4: Know how food can cause ill health.	LO2.4: Be able to evaluate cooking skills
LO2.3: Be able to prepare, cook and present dishes	

Study of Hospitality & Catering can lead to a wide range of careers:
<p>Possible careers in Hospitality &amp; Catering are:</p> <ul style="list-style-type: none"> <li>● Waiting staff</li> <li>● Chefs (head, sous, pastry etc)</li> <li>● Receptionist</li> <li>● Hotels and bar managers</li> <li>● Environmental health officer</li> <li>● Food technologists</li> </ul>



Hospitality & Catering Course Overview		
Term	Year 1	Year 2
Autumn 1	<p><b>Unit 1.1 Hospitality and catering provision</b></p> <ul style="list-style-type: none"> <li>• Differences between commercial and non-commercial establishments.</li> <li>• Different types of food and residential service.</li> <li>• Job roles within hospitality and catering.</li> <li>• Types of contract</li> <li>• Factors contributing to the success of hospitality &amp; catering establishments</li> </ul>	<p><b>Controlled Assessment:</b></p> <ul style="list-style-type: none"> <li>• Functions of nutrients.</li> <li>• Compare nutritional needs of specific groups.</li> <li>• Characteristics of unsatisfactory intake.</li> <li>• How cooking methods impact upon nutritional value.</li> </ul>
Autumn 2	<p><b>Unit 1.2 How hospitality and catering providers operate</b></p> <ul style="list-style-type: none"> <li>• Recognise the importance of the correct sequence of workflow in the front of house</li> <li>• Identify the documentation and administration requirements used in a catering kitchen.</li> <li>• Describe different customer needs in relation to catering, equipment and accommodation</li> <li>• Describe how to meet customer requirements/needs.</li> </ul>	<p><b>Controlled Assessment:</b></p> <ul style="list-style-type: none"> <li>• Factors to consider when planning menus.</li> <li>• How dishes on a menu address environmental issues.</li> </ul> <p><b>FINAL PRACTICAL EXAM</b></p>
Spring 1	<p><b>Unit 1.3 Health and safety in hospitality and catering</b></p> <ul style="list-style-type: none"> <li>• Explain how health and safety legislation protects employees and employers.</li> <li>• List the five steps to risk assessment</li> <li>• Explain the principles of the Hazard Analysis and Critical Control Point (HACCP) system.</li> <li>• Describe the food related causes of ill health; allergies, bacteria, chemicals and intolerances.</li> <li>• Develop an awareness of the current food labelling laws, food hygiene and food safety regulations.</li> <li>• State the visible and non-visible symptoms of food-induced ill health.</li> <li>• Understand the role and responsibilities of the EHO.</li> </ul>	<p><b>Revision for exam to include:</b></p> <p>LO1- understands the importance of nutrition when planning menus.</p> <ul style="list-style-type: none"> <li>• AC1.1 - structure of the H&amp;C industry.</li> <li>• AC1.2 Job requirements.</li> <li>• AC1.3 Understand how hospitality and catering provision meets health and safety requirements.</li> <li>• AC1.4 Know how food can cause ill health L02 - Understand how hospitality and catering provision operates</li> <li>• Operation of the kitchen.</li> <li>• Operation of the front of house.</li> <li>• How H&amp;C provision meets customer requirements.</li> </ul>
Spring 2	<p>Developing cooking skills linked to Unit 1 content where appropriate.</p> <p><b>Mock controlled assessment:</b></p> <ul style="list-style-type: none"> <li>• L02.1- understand the importance of nutrition when planning menus</li> <li>• L02.2 - understands menu planning.</li> </ul>	<p><b>Revision for exam to include:</b></p> <p>Understand how hospitality and catering provision meets health and safety requirements.</p> <ul style="list-style-type: none"> <li>• Personal safety responsibilities in the workplace.</li> <li>• Risks to personal safety in H&amp;C.</li> <li>• Recommend personal safety control measures for H&amp;C provision.</li> </ul>



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Summer 1	<p>Developing cooking skills linked to Unit 1 content where appropriate.</p> <p><b>Mock controlled assessment:</b></p> <ul style="list-style-type: none"> <li>• L02.1- understand the importance of nutrition when planning menus.</li> <li>• L02.2 - understand menu planning.</li> </ul>	<p><b>Revision for exam to include:</b></p> <p>L01.4 - Know how food can cause ill health.</p> <ul style="list-style-type: none"> <li>• food related causes of ill health.</li> <li>• role and responsibilities of the EHO.</li> <li>• food safety legislation.</li> <li>• common types of food poisoning.</li> <li>• symptoms of food induced ill health.</li> </ul>
Summer 2	<p><b>Mock controlled assessment:</b></p> <ul style="list-style-type: none"> <li>• L02.1- understand the importance of nutrition when planning menus.</li> <li>• L02.2- understand menu planning.</li> <li>• L02.3- cook dishes</li> <li>•L02.4- Evaluate cooking/organisational skills</li> </ul>	<p><b>Revision for exam to include:</b></p> <p>L05 - Be able to propose a hospitality and catering provision to meet specific requirements content includes review and recommending options for hospitality and catering provision.</p> <ul style="list-style-type: none"> <li>• Review options for H&amp;C provision.</li> <li>•Recommend options for hospitality provision.</li> </ul> <p><b>FINAL WRITTEN EXAM</b></p>



Design & Technology (Food) KS3 Course Overview			
Over-view	Students attend a 20 week food programme consisting of 1-hour a week in years 7 & 9 and 2-hours a week in year 8, This ensures that a broad curriculum is achieved where the key focus is gaining skills and knowledge with relation to food and nutrition. Ultimately, this curriculum seeks to foster a lifelong love for cooking, whilst looking deeper into the food industry and mastering culinary techniques.		
Term	Year 7	Year 8	Year 9
Food	<p><b><u>Ready Steady Cook:</u></b> This course is designed to equip students with <b>essential life skills and knowledge related to food</b> preparation, safety, and nutrition. Through a hands-on approach, students will explore various culinary techniques, learn to make nutritious and delicious dishes, and develop an understanding of the significance of a balanced diet. This course aims to foster a lifelong appreciation for healthy eating habits and culinary creativity.</p> <p><b><u>Key Skills and Learning Objectives:</u></b></p> <p><b>Nutritional Awareness:</b> Students will gain a deep understanding of the EatWell Guide, enabling them to make informed dietary choices for a balanced and healthy lifestyle.</p> <p><b>Kitchen Safety:</b> Through hands-on lessons, students will learn the fundamentals of knife safety and oven use, ensuring they can prepare meals safely and confidently.</p> <p><b>Cooking Competence:</b> By participating in practical demonstrations and activities, students will acquire culinary</p>	<p><b><u>Come Fly With Me:</u></b> This course is designed to provide students with <b>in-depth knowledge and practical skills</b> related to dietary choices, nutrition, and culinary creativity. Through a blend of theoretical lessons and hands-on culinary experiences, students will explore the complexities of food science, consumer economics, and the culinary arts. This course aims to empower students to make informed dietary decisions, become skilled culinary artists, and consider careers in the food industry.</p> <p><b><u>Key Skills and Learning Objectives:</u></b></p> <p><b>Nutritional Expertise:</b> Students will delve into the science of nutrients and vitamins, gaining a deep understanding of their roles in maintaining health and well-being.</p> <p><b>Culinary Proficiency:</b> Through practical cooking sessions, students will develop advanced culinary skills, including the creation of a variety of dishes such as Calzone Pizza, Bakewell Tart, Curry, Quiche, and innovative aircraft meals.</p>	<p><b><u>Festival Fever:</u></b> This course is designed to provide students with the knowledge to have a <b>mastery understanding of the importance of food and diet, alongside exceptional practical expertise</b>, particularly in the context of teenage growth and cultural events like music festivals. Through a blend of theoretical knowledge and practical culinary experiences, students will explore food choices, nutrition, and the art of creating festival-worthy dishes. This course aims to master healthy eating, culinary creativity, and an understanding of the food supply chain.</p> <p><b><u>Key Skills and Learning Objectives:</u></b></p> <p><b>Nutrition Mastery:</b> Students will grasp the significance of food and diet in maintaining health and growth during adolescence.</p> <p><b>Cultural Cuisine:</b> Exploring festival food from around the world, students will gain insights into different culinary traditions and flavour profiles.</p> <p><b>Culinary Techniques:</b> Through practical cooking sessions, students will acquire essential</p>



	<p>skills, from making fruit salads to preparing pizza toast, flapjacks, and fruit crumble.</p> <p><b>Critical Evaluation:</b> Students will learn to assess the quality of their culinary creations, developing the ability to rate their dishes based on taste, presentation, and nutritional value.</p> <p><b>Special Diets:</b> Exploring the concept of special diets will enhance students' empathy and understanding of diverse dietary needs and restrictions.</p> <p><b>Food Industry Insight:</b> Students will explore various careers in the food industry, helping them make informed decisions about potential future paths.</p> <p><b>Critical Skills:</b> By understanding the purpose of restaurant reviews, students will refine their communication skills and learn to express their culinary preferences thoughtfully.</p> <p><b>Food Label Literacy:</b> Learning about food labels will empower students to make educated choices when shopping for groceries, considering nutritional content and ingredient information.</p> <p><b>Rationale for Learning:</b> This curriculum is designed to empower students with essential life skills, promoting healthy eating habits, safe food</p>	<p><b>Food Presentation:</b> Students will learn the art of food presentation, understanding how to plate dishes attractively and professionally.</p> <p><b>Consumer Economics:</b> The course will cover effective and economical food consumption, helping students make savvy choices when shopping and dining out.</p> <p><b>Food Service:</b> Students will explore the advantages and nuances of food service, gaining insights into the hospitality and culinary industries.</p> <p><b>Product Development:</b> Through the creation of innovative dishes and an aircraft meal design, students will learn the process of product development, including concept design and cost analysis.</p> <p><b>Food Business:</b> Students will examine the branding and marketing aspects of the food industry, including logo design and product positioning.</p> <p><b>Quality Assessment:</b> Students will develop the ability to assess the quality of their culinary creations and innovative food products, considering industry standards and potential for recognition.</p> <p><b>Rationale for Learning:</b> This advanced curriculum aims to provide students with a comprehensive understanding of</p>	<p>culinary skills, including making festival tapas, samosas, burritos, and other festival-inspired dishes.</p> <p><b>Ingredient Selection:</b> Understanding the role of different ingredients in recipes, promoting creativity and adaptability in the kitchen.</p> <p><b>Supply Chain Understanding:</b> Students will explore the journey of food from farm to table, including the factors affecting food availability.</p> <p><b>Food Label Interpretation:</b> Learning to read and understand food labels to make informed choices while grocery shopping.</p> <p><b>Cost Analysis:</b> Calculating the cost of ingredients and designing festival dishes within budget constraints.</p> <p><b>Culinary Creativity:</b> Encouraging students to design and produce festival food dishes, fostering innovation and culinary entrepreneurship.</p> <p><b>Critical Evaluation:</b> Mastering the ability to critically evaluate their culinary creations, considering taste, presentation, and nutritional value.</p> <p><b>Rationale for Learning:</b> This curriculum is designed to empower students with advanced culinary skills, nutrition knowledge, and a deeper understanding of food in various contexts. By exploring the importance of food</p>
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## OPEN ELEMENT SUBJECT OVERVIEW

	<p>preparation practices, and culinary creativity. By providing a hands-on learning experience, students will not only develop practical skills but also gain a deeper appreciation for the importance of nutrition and food safety in their daily lives. Additionally, this course will broaden their horizons by introducing them to the diverse world of food careers, encouraging them to consider various future possibilities in the food industry. Ultimately, this curriculum seeks to <b>foster a lifelong love for cooking, nutrition, and informed decision-making</b> when it comes to food.</p> <p><b>Key cooking skills learned:</b>          Rubbing In          Knife Skills          Mixing Techniques          Baking          Dough Handling          Measuring and Scaling          Fruit Preparation          Assessment and Evaluation          Food Safety          Understanding Ingredients</p>	<p>food and nutrition, empowering them to make informed dietary choices and pursue careers in the culinary and food industry. By honing their culinary skills and exploring food science, students will be well-prepared to create nutritious and delicious dishes. Understanding consumer economics will help them make prudent choices when it comes to food consumption, and exploring food service will broaden their career horizons. The focus on product development and food business aspects will encourage creativity and entrepreneurship. Ultimately, this curriculum equips students with the knowledge and skills needed to <b>excel in a variety of culinary and food-related endeavours</b> while fostering a deep appreciation for the art and science of food.</p> <p><b>Key cooking skills learned:</b>          Dough Preparation          Sauce Making          Knife Techniques          Baking and Pastry Skills          Spice and Flavor Mastery          Egg-Based Dishes          Food Presentation          Product Development          Cost Analysis</p>	<p>and diet, especially during the critical teenage growth period, students will make informed dietary choices. They will also gain appreciation for the diverse world of festival cuisine, promoting cultural awareness and culinary creativity. Understanding the food supply chain and ingredient selection encourages responsible consumption, while cost analysis and culinary creativity inspire entrepreneurship and problem-solving skills. Ultimately, this curriculum equips students with the knowledge and skills needed to <b>make informed food choices, create delicious complex dishes, and navigate the complex world of food and nutrition.</b></p> <p><b>Key cooking skills learned:</b>          Dough Making          Sauce Mastery          Filling Preparation          Knife Skills          Sautéing          Baking and Pastry          Food Presentation          Flavour Balancing          Frying          Grilling and Roasting          Cost Analysis</p>
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