	Through creative and practical activities, KS3 taught students the knowledge, understanding and skills needed to access FPN at KS4. The course equipped students with the skills and knowledge of food, diet and health and further developing their practical skills in food preparation and different cooking techniques enabling them to make informed decisions about their own diet and food choice.								
Statement of Intent	The Hospitality and Catering curriculum is designed to develop and progress within 8 key concepts of knowledge which underpin our subject; Hospitality and Catering Provision, How Hospitality and Catering, Providers Operate, Health and Safety in Hospitality and Catering, Food Safety in Hospitality and Catering, The Importance of Nutrition, Menu Planning, The Skills and Techniques of Preparation, Cooking and Presentation of Dishes, Evaluating Cooking Skills and these are progressed over the two years, building on prior knowledge. Our knowledge rich curriculum fosters a love of learning and high aspirations in an environment of positive support, whereby students are actively encouraged to reach their full potential.								
Timeline	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6			
	The curriculum is divided Unit 1 and Unit 2. Unit 1 is split into 5 theory topics, which are delivered throughout year 10. Practical skills for each topic are developed and assessed alongside end of term assessments.  Additional practical skills are taught in order to prepare students for their NEA in year 11.								
sow			Health and Safety in Hospitality and Catering	Food Safety in Hospitality and Catering	Consolidating Learning/Revision	Exam Format			
Assessment Type & Unit Focus	In this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision  AO1 Demonstrate knowledge and ur AO2 Apply skills (including practical s	In this topic learners will gain knowledge and understanding of the following areas:  1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering requirements  1.2.4 Hospitality and catering provision to meet specific requirements	In this topic learners will gain knowledge and understanding of the following areas:  1.3.1 Health and safety in hospitality and catering provision  1.3.2 Food Safety	In this topic learners will gain knowledge and understanding of the following areas:  1.4.1 Food related causes of ill health  1.4.2 Symptoms and signs of food-induced ill health  1.4.3 Preventative control measures of food-induced ill health  1.4.4 The Environmental Health  Officer (EHO)		Each external examination will: • be set and marked by WJEC • consist of a 1 hour, 20 minute paper • assess content from each topic in the unit each series • include 80 marks • include a balance of short and extended answer questions, based on stimulus material and applied contexts • only use the command verbs listed in the Assessment Guide (Chapter 4) • be graded Level 1 Pass, Level 1 Merit, Level 1 Distinction*, Level 2 Pass, Level 2 Merit, Level 2 Distinction, Level 2 Distinction*.			
	Statement of Intent Timeline Year Overview SOW  Assessment Type & Unit Focus	Statement of Intent  The Hospitality and Catering curricul Operate, Health and Safety in Hospit Evaluating Cooking Skills and these a whereby students are actively encounted.  Timeline  Term 1  The curriculum is divided Unit 1 and Additional practical skills are taught in this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision  Assessment Type & Unit Focus  AO1 Demonstrate knowledge and un AO2 Apply skills (including practical splanning and carrying out investigation in the success of planning and carrying out investigation in the planning and carrying out investigation in the success of hospitality and catering provision	Statement of Intent  The Hospitality and Catering curriculum is designed to develop and progroperate, Health and Safety in Hospitality and Catering, Food Safety in Hospitality and Catering Progressed over the two years, but whereby students are actively encouraged to reach their full potential.  Timeline  Term 1  Term 2  The curriculum is divided Unit 1 and Unit 2. Unit 1 is split into 5 theory to Additional practical skills are taught in order to prepare students for their Nowledge and understanding of the following areas:  1.1.1 Hospitality and Catering Providers Operate  In this topic learners will gain knowledge and understanding of the following areas:  1.1.1 Hospitality and catering providers Operate  In this topic learners will gain knowledge and understanding of the following areas:  1.1.2 Working in the hospitality and catering providers of the success of hospitality and catering industry  1.1.3 Working conditions in the hospitality and catering provision to meet specific requirements  Assessment Type & Unit Focus  AO1 Demonstrate knowledge and understanding from across the specific requirements  AO2 Apply skills (including practical skills), knowledge and understanding planning and carrying out investigations and tasks.	The Hospitality and Catering curriculum is designed to develop and progress within 8 key concepts of knowled Operate, Health and Safety in Hospitality and Catering, Food Safety in Hospitality and Catering, The Important Evaluating Cooking Skills and these are progressed over the two years, building on prior knowledge. Our know whereby students are actively encouraged to reach their full potential.  Timeline  Term 1  Term 2  Term 3  The curriculum is divided Unit 1 and Unit 2. Unit 1 is split into 5 theory topics, which are delivered throughou Additional practical skills are taught in order to prepare students for their NEA in year 11.  SOW  Hospitality and Catering Provision  In this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision  Assessment Type & Unit Focus  ASSESSMENT Type & Unit Focus  AO1 Demonstrate knowledge and understanding from across the specification.  AO2 Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in	further developing their practical skills in food preparation and different cooking techniques enabling them to make informed decisions about their  The Hospitality and Catering curriculum is designed to develop and progress within 8 key concepts of knowledge which underpin our subject; Hosp Operate, Health and Safety in Hospitality and Catering, Food Safety in Hospitality and Catering, The Importance of Nutrition, Menu Planning, The Sevaluating Cooking Skills and these are progressed over the two years, building on prior knowledge. Our knowledge rich curriculum fosters a love of whereby students are actively encouraged to reach their full potential.  Timeline  Term 1  Term 2  Term 3  Term 4  The curriculum is divided Unit 1 and Unit 2. Unit 1 is split into 5 theory topics, which are delivered throughout year 10. Practical skills for each topic Additional practical skills are taught in order to prepare students for their NEA in year 11.  SOW  Hospitality and Catering Provision  In this topic learners will gain knowledge and understanding of the following areas:  1.1.1 Hospitality and catering provision showledge and understanding of the following areas:  1.2.1 The operation of the front and back of house  1.2.2 Working in the hospitality and catering provision to meet specific requirements in hospitality and catering industry  1.3.2 Morking conditions in the hospitality and catering industry  1.4.3 Morking conditions in the hospitality and catering industry  1.4.3 Morking conditions in the hospitality and catering provision to meet specific requirements  ASSESSMENT Type & Unit Focus  ADI Demonstrate knowledge and understanding of the following areas:  ADI Demonstrate knowledge and understanding from across the specification.  AOI 2 Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.	further developing their practical skills in food preparation and different cooking techniques enabling them to make informed decisions about their own diet and food choice.  The Hospitality and Catering curriculum is designed to develop and progress within 8 key concepts of knowledge which underpin our subject, Hospitality and Catering, Food Safety in Hospitality and Catering, The importance of Nucrition, Menu Planning, The Skills and Techniques of Preparation, Evaluating Cooking Skills and these are progressed over the two years, building on prior knowledge. Our knowledge rich curriculum fosters a love of learning and high aspirations in an whereby students are actively encouraged to reach their full potential.  Timeline  Term 1  Term 2  Term 3  Term 4  Term 5  The curriculum is divided Unit 1 and Unit 2. Unit 1 is split into 5 theory topics, which are delivered throughout year 10. Practical skills for each topic are developed and assessed alongs additional practical skills are taught in order to prepare students for their NEA in year 11.  SOW  Hospitality and Catering Provision Additional practical skills are taught in order to prepare students for their NEA in year 11.  How Hospitality and Catering Provision Providers  In this topic learners will gain knowledge and understanding of the following areas: 11.1 Hospitality and catering industry 11.2 Working in the hospitality and catering industry 11.3 Working conditions in the hospitality and catering industry 11.3 Working conditions in the hospitality and catering industry 11.3 Working conditions in the hospitality and catering provision to meet specific enguirements in hospitality and catering industry 11.3 Working conditions in the hospitality and catering provision to meet specific enguirements  Assessment Type & Unit Focus  ADI Demonstrate knowledge and understanding from across the specific enguirements  ADI Demonstrate knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.			

		Year Overview	Students will complete their NEAs in year 11. The NEA 1 investigation is 15% of their overall GCSE grade and will be completed during terms 1 and 2. The NEA 2 is a food preparation task which is 35% of their overall GCSE and will be completed in terms 3 and 4.							
Curriculum	ır 11)	sow	The Importance of Nutrition	Menu Planning	The Skills and Techniques of Preparation, Cooking and Presentation	Evaluating Cooking Skills	Mock NEA	NEA		
	Implementation (Yea	Assessment Type & Unit Focus	In this topic learners will gain knowledge and understanding of the following areas: 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value	In this topic learners will gain knowledge and understanding of the following areas: 2.2.1 Factors affecting menu planning 2.2.2 How to plan production	In this topic learners will gain knowledge and understanding of the following areas: 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices	In this topic learners will gain skills knowledge and understanding of: 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance	Students will apply their knowledge and understanding to a scenario given in a mock exam.	Non Exam Assesment including practical.		
<b>Catering</b> rview			The exam and non-exam assessment (NEA) will measure how students have achieved the following assessment objectives.  AO1 Demonstrate knowledge and understanding from across the specification.  AO2 Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.  AO3 Analyse and evaluate information, making reasoned judgements and presenting conclusions.							
Z. Cat		Topic Texts	WJEC Hospitality and Catering Text Book (Technical Specification)							
⊗ Š		Year Tracking	Yr 10 RP1:	Yr 10 RP2:	Yr 10 RP3: Yr 10 RP4: PPE	Yr 11 RP1: Yr 11 RP2: PPE	Yr 11 RP3:	Yr 11 RP4:		
		literacy and Numeracy links	Literacy: Researching on the internet studying from books recipes magazines and websites is essential for WIFC Hospitality and Catering (Technical Specification). Students must be able to apply their knowledge in							
Hospitality C	Impact	How It Is Used / Skills Set Developed / Outcomes	Research and Evaluation Skills for NEA Creativity - Designing Own Food Menu t Independent skills - Independent Project Skills Practical skills - Becoming an Independent Cook Healthy eating - How to make informed choices about diet							
KS4 H	•	Links to Higher Education	Students will have achievement a Level 1/2 in Hospitality and Catering and will be able to apply this to Sports or Catering based KS5 qualifications. This course will also prepare the students with the skills and knowledge of healthy eating.  Students will be able to go on to study Food science, Hospitality and Catering Sports Science at A Level, BTEC Art and Design course and the skills learnt in their Level 1/2 course will apply to Further Education Studies.							
		Careers in the Curriculum	Hospitality and Catering can lead into many different avenues of possibilities, the careers that it can lead to range from Chef, Nutritionist, Dietician, Food Scientist, Restaurant Manager, Front of House Staff, Nutrition Analyst, Consumer Product Manager, Food Marketing, Environmental Health Officer.							