

BTEC Hospitality and Catering – Current Year 11 only 2022-23

Year 11	Autumn Term 1	Autumn Term 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Topics Studied in WJEC Level 2 Hospitality and Catering</p>	<p>Unit 1: LO1: The Structure of the Hospitality & catering industry</p> <p>Unit 2: Key knowledge; Ingredients and the role they play in cooking</p> <p>Develop existing Practical skills: re-cap knowledge of health, safety, hygiene and independent working practice following and building on key basic skills</p> <p>By focusing on the main ingredients, factors which influence and understanding their impact on the dish and the intended user needs, students will be able to write with confidence when proposing their dishes</p>	<p>Unit 1: A live brief: School Kitchen: Understand how hospitality and catering provision operates</p> <p>Extend Unit 2: Key skills, re-cap of content and presentation of controlled assessment tasks using a 'MOCK' LAB (learner assignment brief) focusing on how to link their assessment criteria back to a brief.</p> <p>Develop Practical: continue to build on independence using knowledge of health, safety, hygiene building on key basic skills e.g. Decorative Pastry work, Festive treats.</p>	<p>Controlled Assessment</p> <p>Learner Assessment Brief analysis</p> <p>Recipe sections</p> <p>Factors</p> <p>Nutritional Information</p> <p>Dietary requirement</p>	<p>Controlled Assessment</p> <p>Practical session</p> <p>Focus on Topics for Unit 1</p>	<p>Revision for Unit 1</p> <p>Exam</p>	<p>x</p>

Skills and Key Knowledge Taught	<ul style="list-style-type: none"> • Extended writing • Responding to a LAB • Practical cooking skills 					
Links for Support/ Help at Home	<p>Use of student resources located within WHS SharePoint for students</p> <p>Building upon interests that form throughout the topics studied by practising more at home</p> <p>Completion of home learning activities</p> <p>Gallery Visits/Attend artist workshops</p> <p>Cooking and baking at home, especially practising the skills developed in school</p> <p>Practising the skills developed in 2D and 3D design</p> <p>Use of YouTube tutorials for further practice on skills covered</p> <p>Participation within national competitions promoted by the Technology Department alongside School-based competitions via social media/Posters</p> <p>Participating in enrichment opportunities and clubs (in school and out of school)</p>					