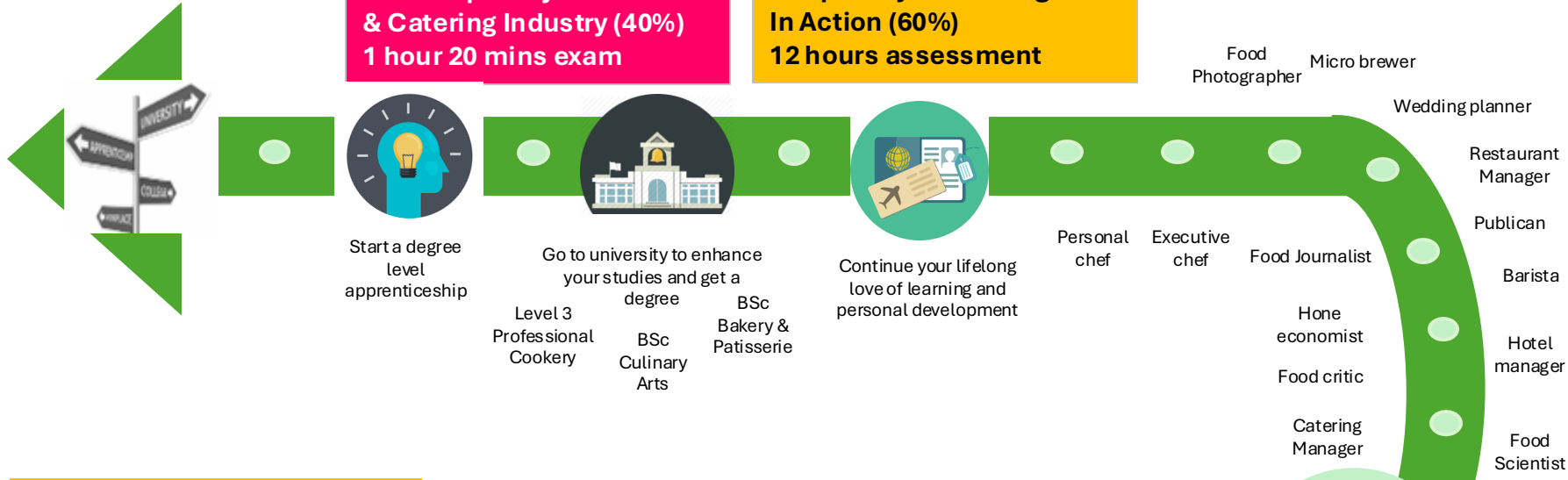


**KS4 L1/L2 Hospitality and Catering**

**Unit 1**  
**The Hospitality & Catering Industry (40%)**  
**1 hour 20 mins exam**

**Unit 2**  
**Hospitality & Catering In Action (60%)**  
**12 hours assessment**



**Unit 2 Assignment Tasks 4**

- **Assignment task 4:** assess the production of the presented dishes; review own performance.
- Food preparation, cooking, analysis and evaluation

**Term Three**

- Revision of all topics studied.
- Food preparation, cooking, analysis and evaluation.

**Unit 1 - 1 hour 20 minutes written exam**

**Completion of course**

**Career Opportunities**

**Unit 2**  
**3.5 hour Practical exam**

**Unit 2 Assignment Tasks 3 & 4**

- **Assignment Task 3:** preparation, cooking and presenting 3 dishes selected for the assignment brief.

**Unit 2 Assessment**

Year 11 Mock Practical Mock Exam

**Term Two**

**Unit 2 Assignment Tasks 1 & 2:**

- Analyse the assignment brief.
- Explain the impact of cooking methods.
- Address nutritional factors.
  - Production planning.
- Food preparation, cooking, analysis and evaluation.

**Unit 2 Assessment**

**Term Three**

- Operation of Front and Back of House; safety and security.
- Catering for customers' needs, requirements and expectations.
- Customer rights.
- Local residents.
- Health & Safety laws.
- Food Safety Act.
- The Environmental Health Officer.
- Food preparation, cooking, analysis and evaluation.

**Term Three**

- The importance of nutrition.
- Menu planning.
- Revision of material studied.
- Preparation for year 11's assessment tasks.
- Food preparation, cooking, analysis and evaluation.

**YEAR 11**

**Term One**

**Term Two**

- Structure of the Hospitality & Catering Industry.
- Job roles; skills, attributes and dress code.
- Working conditions & employment rights.
- Factors that make successful businesses.
- Environmental factors.
- Health and Safety in H&C.
- Food Safety in H&C.
- Food preparation, cooking, analysis and evaluation.

**Term One**

**YEAR 10**

**GCSE Course**

**Curriculum links**

- **Numeracy** – measuring and weighing ingredients
  - Literacy – reading recipes
- **Business** – legislation in the Hospitality & Catering sector
  - **Science/STEM** - Healthy eating and Nutrition
    - MFL – Catering terminology
    - RE – cultural foods and dietary needs
  - **Geography** – Food miles and cultural recipes