

# KS4 Hospitality Curriculum

*Subject on a Page*

	Term 1	Term 2	Term 3	Term 4	Term 5	Term 6
Year 10	<p><b>Unit 1.1</b> Hospitality and Catering providers</p> <p><b>Unit 2.1</b> The importance of nutrition</p> <ul style="list-style-type: none"> <li><b>Unit 2.3</b> – The skills and techniques of preparation, cooking and presentation of dishes</li> <li><b>Unit 2.4</b> – Evaluating cooking skills</li> </ul>	<p><b>Unit 2.2</b> Menu planning</p> <p><b>Unit 1.2.2</b> Customer requirements in hospitality and catering</p> <p><b>Unit 1.2.3</b> Hospitality and catering provision to meet specific requirements</p> <p><b>Unit 2.3.3</b> Food safety practices</p> <p><b>Unit 1.3.2</b> Food safety</p>	<p><b>Unit 1.4.1</b> – Food-related causes of ill health</p> <p><b>Unit 1.4.2</b> – Symptoms and signs of food-induced ill health</p> <p><b>Unit 1.4.3</b> – Preventative control measures of food-induced ill health</p>	<p><b>Unit 1.1.2</b> – Working in the hospitality and catering industry</p> <p><b>Unit 1.1.3</b> – Working conditions in the hospitality and catering industry</p> <p><b>Unit 1.1.4</b> – Contributing factors to the success of hospitality and catering provision</p>	<p><b>Unit 1.2.1</b> – The operation of front and back of house</p> <p><b>Unit 1.3.1</b> – Health and safety in hospitality and catering provision</p>	<p><b>Unit 1.4.4</b> – The environmental health officer</p> <ul style="list-style-type: none"> <li><b>Trial NEA</b></li> </ul>
Year 11	<p><b>Eduqas Hospitality &amp; Catering Level 1/2 – Non-Exam Assessment (NEA)</b></p> <hr/> <p><b>The NEA forms</b> a significant part of the Eduqas Level 1/2 Hospitality and Catering qualification. It requires learners to <b>design, plan, prepare, cook and present dishes</b> in response to a <b>set brief provided by the exam board</b>. This practical assessment allows learners to demonstrate their creativity, technical skill, time management and understanding of nutrition, menu planning and hospitality operations.</p>		<p><b>Eduqas Hospitality &amp; Catering Level 1/2 – Revision</b></p> <hr/> <p><b>You will develop a range of valuable skills</b> that are attractive to employers, colleges and universities. These include communication, confidence, the ability to learn independently, organisation, problem solving, research, self-discipline, stamina, taking on responsibility and effective time management.</p>			

## What will I study?

This qualification is made up of 2 units

### Unit 1: The Hospitality and Catering industry

Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

### Unit 2: Hospitality and Catering in action

Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

## How will I be assessed?

You will be assessed through a written examination and an assignment. Unit 1 will be assessed through an exam, which is worth 40% of your qualification. In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.