

### OVERVIEW

In the Technology faculty we develop students into independent problem solvers, by teaching the students how to independently produce bespoke products in response to a given design brief. In Year 10 students will further develop previous knowledge and gain a deeper understanding of all theory aspects of the course in preparation for the Non-Exam Assessment. Students will produce a menu for a restaurant aimed at a specific target group, from one of the design contexts shared by the exam board.

### Autumn

#### Theory

##### Unit 1 LO1: Understand the environment in which hospitality and catering providers operate.

Gain an understanding of the different types of establishments and the types of foods that they produce for customers.

- describe the structure of the hospitality and catering industry
- be aware of and be able to describe the job roles and working conditions
- explain the factors affecting the success of providers

##### Unit 1 LO2: Understand how Hospitality and catering providers operate.

- AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house
- AC2.3 explain how hospitality and catering provision meet customer requirements practical
- Development of practical skills, In preparation, cooking and presentation

#### Assessment:

**NEA** – feedback from teacher

**Theory** – exam questions marked using exam board marking criteria to prepare students for the written exam.

### Spring

#### NEA

##### Unit 2 LO1: Understand the importance of nutrition when planning meals

- AC1.1 describe functions of nutrients in the human body
- AC1.2 compare nutritional needs of specific groups
- AC1.3 explain characteristics of unsatisfactory nutritional intake
- AC1.4 explain how cooking methods impact on nutritional value

##### Unit 2 LO3 Be able to cook dishes

- Knife skills e.g., soups, salads, vegetable cuts
- Methods of cake making, yeast doughs, pastry making, sauces with emphasis on food safety and hygiene
- Producing dishes using a range of commodities: meat, fish, poultry, eggs, dairy, vegetarian alternatives
- Presentation techniques and accompaniments for a range of dishes including vegetarian, vegan dishes, dairy free, gluten free and low-fat diets

#### Assessment:

**NEA** – Verbal feedback from teacher as per JCQ guidelines

### Summer

#### NEA

##### Unit 2 LO2: Understand menu planning

- AC2.1 explain factors to consider when proposing dishes for menus
- AC2.2 explain how dishes on a menu address environmental issues
- AC2.3 explain how menu dishes meet customer need
- AC2.4 plan production of dishes for a menu

##### Unit 2 LO3 Be able to cook dishes

- Knife skills e.g., soups, salads, vegetable cuts
- Methods of cake making, yeast doughs, pastry making, sauces with emphasis on food safety and hygiene
- Producing dishes using a range of commodities: meat, fish, poultry, eggs, dairy, vegetarian alternatives
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#### Assessment:

**NEA** – Verbal feedback from teacher as per JCQ guidelines

**External Exam** in June/July

#### Useful resources for supporting your child at home:

WJEC hospitality and catering  
BBC bitesize

#### Homework:

Week 1. Exam style questions set via MS Forms  
Week 2. Recipe Design based around different target groups.