

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. Theory lessons will be delivered alongside small focused practical tasks to further embed knowledge to prepare them for the written examination.

Autumn

Theory

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

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

Unit 1 LO3: Understand how Hospitality and catering provision meets health and safety requirements

- AC3.1 describe personal safety responsibilities in the workplace
- AC3.2 identify risks to personal safety in hospitality and catering
- AC3.3 recommend personal safety control measures for hospitality and catering provision

Unit 1 LO4 - Know how food can cause ill health

- Food-related causes of ill health
- Common types of food poisoning
- Symptoms of food induced ill health
- Food safety hazards in different situations
- Risks to food safety
- Food safety regulations
- Development of practical skills, In Preparation, cooking and presentation

Assessment:

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

Mock Exam on Unit 1 LO1-4

Spring

Theory

Unit 1 LO5: Be able to propose a hospitality and catering provision to meet specific requirements.

- AC5.1 review options for hospitality and catering provision
- AC5.2 recommend options for hospitality provision

Exam Revision

- Practical
- Development of practical skills in preparation, cooking and presentation

Assessment:

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

External Exam (40%)
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.