

Hospitality and Catering (Level 1/2 Vocational Award)

	Year 10	Year 11
Autumn 1	<ul style="list-style-type: none"> ● 1.3 Health and Safety in Hospitality and Catering: Focusing on the legal requirements and best practices to ensure a safe working environment in hospitality settings. <p>Assessment: end of unit test</p>	<ul style="list-style-type: none"> ● Preparation and revision for NEA task. ● Start NEA task (worth 60% of overall mark). ● Mock exam revision of 1.1 to 1.4.
Autumn 2	<ul style="list-style-type: none"> ● 1.4 Food Safety in Hospitality and Catering: Covering essential food safety practices to prevent foodborne illnesses, such as proper food storage, cooking, and hygiene protocols <p>Assessment: end of unit test</p>	<ul style="list-style-type: none"> ● Continue NEA task - research, planning and trial dishes. <p>Assessment: Mock exam</p>

Spring 1	<ul style="list-style-type: none"> ● 1.1 Hospitality and Catering Provision: Exploring the different types of hospitality and catering services, from restaurants and hotels to healthcare and education catering. <p>Assessment: end of unit test</p>	<ul style="list-style-type: none"> ● Continue NEA task - practical assessment and evaluation.
Spring 2	<ul style="list-style-type: none"> ● 1.2 How Hospitality and Catering Providers Operate: Understanding the internal and external factors that affect how providers function, including customer needs, staffing, and trends in the industry. <p>Assessment: end of unit test</p>	<ul style="list-style-type: none"> ● Revision of 1.1 to 1.4 in preparation for the exam.
Summer 1	<ul style="list-style-type: none"> ● 2.1 The Importance of Nutrition: Understanding macronutrients (carbohydrates, proteins, and fats), micronutrients (vitamins and minerals), and their importance in maintaining health. <p>Assessment: end of unit test</p>	<ul style="list-style-type: none"> ● Revision of 1.1 to 1.4 in preparation for the exam.
Summer 2	<ul style="list-style-type: none"> ● 2.2 Menu Planning: Learning how to plan balanced, nutritious menus that meet specific dietary requirements and customer preferences. ● Revision for mock exam. <p>Assessment: Mock exam</p>	<p>Written exam: 1 hour 30 minutes</p> <ul style="list-style-type: none"> ● 90 marks ● 40% of overall grade <p>Questions based on sections 1.1 to 1.4 - 'the hospitality and catering industry'.</p>