



CHRIST'S COLLEGE

Emmanuel Schools Foundation

Hospitality and Catering COURSE OVERVIEW

KEY STAGE 4 COURSE GUIDE

Introduction

Welcome to Hospitality and Catering

This course offers you the unique opportunity to bridge academic principles with real-world experiences, making it one of the most practical and useful subjects you can study. Hospitality and Catering is so much more than 'cooking' it is a subject that invites you to explore the world around you and gain practical skills and knowledge to help you gain employment in the future. The industry we study employs over 3.8 million people in the UK alone. It is a worldwide industry with numerous career paths available from serving staff to food critic, sous chef to hotel director, Barista to Innovation chef, or receptionist to Food Technologist your learning journey could take you anywhere.

Mrs English
Lead Teacher of Food



COURSE OVERVIEW

- Our Vocational Award in Hospitality and Catering will develop students' knowledge and understanding of the Hospitality and Catering sector and provide them with opportunities to develop associated practical skills. It covers the hospitality and catering industry and hospitality and catering in action.
- Hospitality and catering is a dynamic, vibrant and innovative sector delivering vital jobs, growth and investment in the heart of our local communities - important culturally, socially and economically. The sector is a major contributor to the UK economy, employing 2.9 million people and generating £130bn in economic activity, while paying £38bn in taxation to fund important local and national services. Hospitality is the 3rd largest private sector employer in the UK; double the size of financial services and bigger than automotive, pharmaceuticals and aerospace combined.¹ Businesses which make up the hospitality sector include hotels, restaurants, coffee shops, pubs and bars, leisure parks, stadia, nightclubs, contract caterers, food service operators, entertainment and visitor attractions. Employment can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers, and food technologists working for supermarket chains. Some of these roles require further education and training either through apprenticeships or further and higher education.

Prior learning requirements

- Although there are no formal entry requirements, learners would find the following learning skills and aptitudes helpful: basic proficiency in literacy and numeracy, some aptitude for working with computers and motivation to work independently



COURSE CONTENT

This qualification is made up of 2 units

Unit 1: The Hospitality and Catering industry You will:

- 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 You will:

- 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



COURSE CONTENT

WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award) consists of 2 units:

	Unit title	Type of Assessment	Weighting
Unit 1	The hospitality and catering industry	External	40%
Unit 2	Hospitality and catering in action	Internal	60%

Both units are compulsory.

Unit 1 is assessed with a 1 hour 20 minute written exam

Unit 2 is assessed with a piece of coursework over 12 hours in school, 4 hours of cooking and 8 hours to write about nutrition, planning and evaluation. You will analyse customer needs, plan suitable dishes, make 2 meals independently and then reflect on your practice and performance.

This course consists of approximately 70% practical lessons in year 1 and 40% practical lessons in year 2

Further Education Pathways

After completing the WJEC Vocational Award in Hospitality and Catering you may be interested in progressing to other qualifications relevant to working in the sector, such as: WJEC Level 3 Applied Certificate/Diploma in Food Science and Nutrition Level 2/Level 3 Diplomas in Hospitality and Catering Level 2/Level 3 Diplomas in Professional Cooking Level 3 Diploma in Hospitality and Tourism Management.



REVISION AND HOMEWORK

Revision Material

- Revision material will be provided for each student, these are in the form of knowledge organisers, revision tasks and practice papers students will also be directed to use
- Textbook practice questions
- Revision book (revision guide)
- BBC Bite size quiz's
- Seneca tasks

Homework and Independent Study

Homework

Homework tasks will be set every week these will consist of:

Practical Reflections
Making flash cards
Exam Style Questions
Revision tasks
Retrieval activities

Publisher	Title	IBSN
CGP	Hospitality and Catering Revision Guide	978 1 83774 144 1
CGP	Hospitality and Catering Exam Practice Work Book	978 1 83774 144 1



LITERACY REQUIREMENTS

GCSE literacy skills are crucial for success across all subjects, not just Hospitality and Catering.

Developing strong reading comprehension, vocabulary and writing skills will help students to understand exam questions, analyse information and articulate their knowledge effectively. Daily reading, across a wide range of texts, will assist students to build these skills.

In Year 10, students are required to read Accelerated Reader books daily and pass quizzes (books can be borrowed from the College library). In Year 11, the reading focus is on revision material.

The coursework element of this course contains 8 hours of written work so there will be a lot of theory during lessons; students must understand that extended writing is a large part of the overall assessment .



ESSENTIAL VOCABULARY

Key Word	Definition
Provider	a person or thing that provides something
Establishment	The action of establishing something or being established. A business such as Wetherspoons is an establishment.
Commercial	Making or intending to make a profit
Non commercial	An establishment not intending to make a profit ie; Hospital
Suppliers	a person or entity that is the source for goods or services. Restaurants will get their ingredients from a supplier
Profit	a financial gain, especially the difference between the amount earned and the amount spent in buying, operating, or producing something
Economy	The state of a country or region in terms of the production and consumption of
Trends	The general direction in which something is developing or changing. Trends include
Political	relating to the government or public affairs of a country.
Seasonal	Relating to or characteristic of a particular season of the year. Different fruits can
Demographic	Particular sector of the population. The demographic of Lego land would be families with young children.
Sustainable	Something able to be maintained at a certain rate or level. Red meat is not sustainable; we will eventually run out of this.
Stock Control	The fact or process of ensuring that appropriate amounts of stock are maintained by a business, so as to be able to meet customer demand without delay while keeping the costs associated with holding stock to a minimum.
Hierarchy	A system in which members of an organization or society are ranked according to relative status or authority. The kitchen Hierarchy is an example where the head chef is in charge (at the top) and the kitchen porter is at the
Equality	The state of being equal, especially in status, rights, or opportunities
COSHH	Stands for the Control of Substances Hazardous to Health Regulations. These Regulations require employers to control exposure to hazardous substances to prevent ill health. Hazardous substances include: certain
RIDDOR	Is the Reporting of Injuries, Diseases and Dangerous Occurrences Regulations 2013. These Regulations require employers, the self-employed and those in control of premises to report specified workplace incidents
PPER	Refers to protective clothing, helmets, goggles, or other garments or equipment designed to protect the wearer's body from injury or infection. The hazards addressed by protective equipment include physical, electrical,
Risk	A situation involving exposure to danger
Bacteria	Microscopic living organisms, found in high risk foods that can cause illness.
Intolerances	An inability to eat a food without negative effects. Gluten and Lactose are both types of intolerance
EHO	Environmental Health Officers are responsible for carrying out measures for protecting public health, including enforcing legislation related to environmental health and providing support to minimize health and safety
Food Safety Act	The Food Safety Act 1990 is an Act of the Parliament of the United Kingdom. It is the statutory obligation to treat food intended for human

Curriculum Map

FOOD & HOSPITALITY LEARNING JOURNEY



Y11

- Unit 1:
 - The Environmental Health Officer
 - Customer Requirements
 - Hospitality & Catering Provision to Meet Specific Requirements
 - Revision
 - Written Exam
- Unit 2:
 - Preparation for Controlled Assessment
 - Controlled Assessment

Y10

- Unit 1:
- Hospitality & Catering Providers
 - Food Safety & Food Related Causes of Ill Health
 - Symptoms & Signs of Food Induced Ill Health
 - Preventative Control Measures for Food-Induced Ill Health
 - Health & Safety in Hospitality & Catering Provision
 - Working Conditions & Working in the Hospitality & Catering Industry
 - Contributing Factors to the Success of Hospitality & Catering Provision
 - Operation of Front & Back of House

- Unit 2:
- Understanding the Importance of Nutrition
 - Fish/Poultry Cookery
 - Pastry Cookery
 - Menu Planning
 - Evaluating Cooking Skills
 - Producing Full Meals

Learning Checklist

HOSPITALITY & CATERING PERSONAL LEARNING CHECKLIST				
Exam Board	WJEC			
Qualification	Level 1/2 Vocational Award in Hospitality & Catering			
Useful Resources	CGP Revision Guide	Confidence of knowledge		
	CGP Exam Practise Workbook			
UNIT 1: SECTION 1	Hospitality and Catering Provision			
	Non-Commercial provision			
	Commercial Provision			
	Types of Food Service			
	Standards and Ratings			
	Employment Roles – Front of House			
	Employment Roles – Housekeeping			
	Employment Roles – Kitchen Brigade			
	Employment Roles – Management			
	Qualifications and Experience			
	Contracts and Working Hours			
	Pay and Benefits			
	Costs and Profit			
	Economic Impacts			
	Environmental Impacts			
	The Impact of Technology			
	The Impact of Media			
UNIT 1: SECTION 2	How Providers Operate			
	Operational Requirements			
	Equipment and Materials			
	Equipment, Materials and Dress Code			
	Administration and Documents			
	Meeting Customer Needs			
	Customer Expectations			
	Customer Demographics			
UNIT 1: SECTION 3	Health and Safety			
	Health and Safety Laws			
	Accident Forms			
	Risk Assessments			
	Hazard Analysis and Critical Control Point			
UNIT 1: SECTION 4	Food Safety			
	Food Hazards and Symptoms			
	Food Intolerances			
	Food Allergies and Food Poisoning			
	Preventing Food-Induced Ill-Health			
	Catering and the Law			
	Role of the EHO			
UNIT 2: SECTION 1	The Importance of Nutrition			
	Nutrients and Fats			
	Proteins and Carbohydrates			
	Fibre, Water and Minerals			
	Vitamins			
	A Balanced Diet			
	Nutrition at different Life-Stages			
	Special Dietary Needs – Lifestyle			
	Special Dietary Needs – Medical Conditions			
	Special Dietary Needs – Personal Beliefs			



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