

Hospitality & Catering : KS4



Qualification(s)	Level 2 Technical Award
Exam Board	WJEC
Link to Specification	WJEC ENTRY LEVEL FRAMEWORK SPECIFICATION

	Term 1a	Term 1b	Term 2a	Term 2b	Term 3a	Term 3b
Year 10	Intro into course and what we do over the two years. 1.4 Food safety in Hospitality and Catering. Hodder P 83 - 116	1.1 Hospitality and Catering provision Hodder – p2-28	1.1.3 and 1.1.4 Hodder p29 - 40	1.2 How hospitality and Catering providers operate. Hodder p41 - 66	2.1 The importance of Nutrition Hodder P118- 140 Booklet completed on Teams	2.2 Menu planning Hodder P141 – 157 Booklet completed on Teams.
Practical Lessons	Veg cuts, homemade pasta and ragu sauce Apple recipes Debone chicken and butterfly breast – breadcrumb and pan fry. Coloured pasta and lasagne. Fillet fish – fish fingers Baked Alaska and mayonnaise-coleslaw Tea cake Challenge	Lemon meringue pie Crème brulee Shortcrust pastry Choux pastry Bakewell tart Meringue roulade Swiss Roll	Dairy free panna cotta Creamy tarragon chicken bake – lactose free Vegan Sweet potato and bean chilli Gluten free pancakes and cakes	Piping and whisking - Meringues. Melting – Chocolate brownies Shaping – mash potatoes and bread Crimping – Cornish pasty Laminating – flaky pastry	Cooking methods – Poached eggs on muffins with hollandaise sauce Baked dishes – eves pudding Deep fried sweetcorn fritters Grilled – Marinaded chicken and veg skewers. Steaming, grilling and boiling– fish and veg in a roux sauce – gratin topping. Roasted veg and pan-fried chicken	Segmenting – oranges and sugar glaze Julienne and Brunoise- veg challenge. + other recipes which develop high level skills – pupil choice.
Year 11	Recap nutrition work and planning. How to evaluate cooking skills and reviewing of your dishes. Start NEA Assignment	NEA continued plus practical. Mock revision prep	1.3 Health and Safety in Hospitality and Catering	Revision 1.1 Hospitality and Catering provision 1.2 How hospitality and catering providers operate Exam questions	Revision 1.4 Food safety in Hospitality and catering 1.3 Health and Safety in Hospitality and catering Exam questions	