

Course Title			
WJEC Level 1 / 2 Award in Hospitality and Catering			
Outline of the Unit / Topic			
This academic year students will be studying			
Unit 1 – The Hospitality & Catering Industry		Unit 2 – Hospitality & Catering in Action	
Autumn Term Know how food can cause ill health		Autumn Term Be able to cook dishes	
Spring Term Understand the importance of nutrition when planning meals		Spring Term Use of commodities such as;	
Understand menu planning		meat	fish
Summer Term Understand the environment in which hospitality & catering providers operate		eggs	Poultry
		dairy	vegetarian
		Summer Term Produce dishes to be served on a range of different menus	
Assessment details			
Unit 1 – Students will undertake mini tests after each topic. This will consist of no more than ten questions.			
Unit 2 – Photo based evidence will be taken in practical lessons.			
Staff Roles			
ARC will lead all Key Stage 4 WJEC level 1 / 2 Award in Hospitality and Catering lessons.			
Equipment/Health and Safety			
All equipment needed for Hospitality & Catering will be provided by Stevenage ESC.			
How will it be examined			
The Hospitality & Catering Industry (external assessment)		Hospitality & Catering in Action (internal assessment)	
Onscreen Assessment	Paper Assessment	Practical and Theoretical Assessments	
Appeals process			
N/A			
Student Signature		Date	
Staff Signature		Date	