

HOSPITALITY & CATERING

The qualification is made up of 2 units.

Unit 1: Hospitality and Catering Industry

In this unit students will learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. Health and safety and food safety in hospitality and catering as well as food related causes of ill health are also covered.

Unit 2: Hospitality and Catering in Action

In unit 2 students will learn about nutrition, diet and health. Students will also learn about how different cooking methods will impact the nutritional value of food. This knowledge is then used to plan

nutritious menus, understanding some of the other aspects that affect menu planning such as costing. Unit 2 also covers the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

Assessment

Assessment is by a written examination and an assignment.

Unit 1 will be assessed through an exam, worth 40% of the qualification.

Unit 2 will be assessed through an assignment involving planning and preparing a menu in response to a brief set by the exam board. This unit is worth 60% of the qualification and will take 12 hours.

YEAR 10

Term	Focus
1	Health & Safety, food safety. Food practical -1 lesson per week.
2	The importance of nutrition. Food Practical - 1 lesson per week
3	How hospitality and catering provisions operate. Food Practical- 1 lesson per week
4	Hospitality and catering provision. Food practical -1 lesson per week
5	Menu planning. Food practical- 1 lesson per week
6	Skills and techniques of preparation, cooking and presenting dishes. Food practical- 1 lesson per week.

YEAR 11

Term	Focus
1	NEA controlled assessment
2	NEA practical examination
3	Mock examination unit 1. Revision.
4	Revise topics from y10 term 1-3 with supporting practical
5	Revise topics from y10 term 4-6 with supporting practical
6	Unit 1 written exam

YEAR 11

Project/NEA	Theory
UNIT 1 NEA: MANUFACTURING PROJECT The manufacturing project is set by the exam board each year. Students manufacture an engineered outcome using information supplied. The project takes approximately 20 hours and consists of the following main components: • Identification of main parts and their function • Identification of suitable materials • Risk assessment for processes and materials • Production Plan • Manufacture of components • Evaluation of project UNIT 2 NEA: DESIGN PROJECT The design project is set by the exam board each year. Students design an engineered outcome, developing an aspect of the project manufactured in unit 1. The project takes approximately 10 hours and consists of the following main components: • Identification of main parts and their function • Evaluation and analysis of relevant existing products • Generation of a range of design ideas • Modelling of design ideas • Evaluation of design ideas • Engineering drawings of chosen design solution • Manufacturing specification • Identifying of materials and costs	CAD & CAM Students consider range of different CAD software and CAM equipment including laser cutting, milling and 3D printing. The advantages and disadvantages of CAD and CAM are explored. ELECTRICAL COMPONENTS Students learn about electronic components and systems. They consider how electronics are used in used in engineering applications. ENGINEERING DEVELOPMENTS Students explore significant engineering developments, considering the evolution of three products: • Structural Design: The Bicycle • Mechanical Design: Rollercoaster • Electronic Design: Mobile Phone & Smart technologies MOCK EXAM Students sit a mock exam covering materials covered in year 10 and 11 to date. Knowledge and understanding sufficient to cover range of question types. EXAM PREPARATION Upon completion of NEA focus will be on exam preparation.

Term	Project/NEA Focus	Theory Focus
1	Unit 1	CAD & CAM Electrical Components
2	Unit 1	Engineering Developments Mock Exam Revision
3	Unit 1 Unit 2	Mock Exam
4	Unit 2	Revision and review of topics
5		Revision and review of topics Exam
6		