



Hospitality & Catering

	Content
Year 10 HT1	<p><u>Unit 1 The Hospitality and Catering Industry</u> Hospitality and catering provision Hospitality and catering providers (Commercial/non-commercial) Food Service Hotel and Guest house/Restaurants standards/ratings + Practical skills</p>
Year 10 HT2	<p><u>Unit 1 The Hospitality and Catering Industry</u> Working in the hospitality and catering industry Front of house/Back of house House Keeping Kitchen Brigade Management Personal attributes + Practical skills</p>
Year 10 HT3	<p><u>Unit 1 The Hospitality and Catering Industry</u> Working conditions in the hospitality and catering industry</p>
Year 10 HT4	<p><u>Unit 1 The Hospitality and Catering Industry</u> Health and safety in hospitality and catering</p>
Year 10 HT5	<p><u>Unit 2</u> <u>Mock Controlled Assessment</u></p>
Year 10 HT6	<p><u>High Practical skills - How do I achieve top marks in the CAU</u></p>
Year 11 HT1	<p><u>Unit 2 Hospitality and Catering in Action</u> Launch of the Controlled Assessment from WJEC. Task 1a + 1b Skill based lessons</p>
Year 11 HT2	<p><u>Unit 2 Hospitality and Catering in Action</u> Task 2a + 2b Mock Cooking Exam</p>
Year 11 HT3	<p><u>Unit 2 Hospitality and Catering in Action</u> <u>Task 3 + 4</u> Year 11 Practical Examination and written evaluation</p>
Year 11 HT4	<p><u>Unit 1 - Revision</u> Hospitality and catering provision Working in the hospitality and catering industry Working conditions in the hospitality and catering industry This half term, students will use model answers, past papers and answers, shared mark schemes to build on their exam technique, alongside improving their range, and use, of specific vocabulary.</p>
Year 11 HT5	<p><u>Revision linked to Unit 1 only:</u> (see above)</p>