

**Eduqas Level 1 /2 Award in Hospitality and Catering**

**Curriculum content**

<b>Term</b>	<b>Year 10 Theory</b>	<b>Practical</b>
<b>Autumn 1</b>	<p><b><i>LO1 Understand the environment in which hospitality and catering providers operate</i></b>                      AC1.1 describe the structure of the hospitality and catering industry.                      AC1.2 analyse job requirements within the hospitality and catering industry.</p>	<p>Bread                      Pizza                      Burgers</p>
<b>Autumn 2</b>	<p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry.                      AC1.4 explain factors affecting the success of hospitality and catering provider.                      End of LO2 exam</p>	<p>Choux pastry                      Shortbread and custard                      Thai green curry and rice                      Christmas cake and decoration</p>
<b>Spring 1</b>	<p><b><i>LO2 Understand how hospitality and catering provisions operate</i></b>                      AC2.1 describe the operation of the kitchen.                      AC2.2 describe the operation of front of house.                      AC2.3 explain how hospitality and catering provision meet customer requirements.                      End of LO2 exam</p>	<p>Homemade pasta and tomato sauce                      Brownie and coulis                      Fajitas with chilli</p>
<b>Spring 2</b>	<p><b><i>LO3 Understand how hospitality and catering provision meets health and safety requirements</i></b>                      AC3.1 describe personal safety responsibilities in the workplace                      AC3.2 identify risks to personal safety in hospitality and catering                      AC3.3 recommend personal safety control measures for hospitality and catering provision                      End of LO3 exam</p>	<p>Apple pie with lattice top                      Chicken kiev                      Lemon meringue pie</p>

<b>Summer 1</b>	<p><b>LO4 Know how food can cause ill health</b></p> <p>AC4.1 describe food related causes of ill health</p> <p>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>AC4.3 describe food safety legislation</p> <p>AC4.4 describe common types of food poisoning</p> <p>AC4.5 describe the symptoms of food induced ill health</p> <p>End of LO4 exam</p>	<p>Chelsea buns</p> <p>Fish goujons and mayonnaise</p> <p>Swiss roll</p>
<b>Summer 2</b>	<p><b>LO5 Be able to propose a hospitality and catering provision to meet specific requirements</b></p> <p>AC5.1 review options for hospitality and catering provision</p> <p>AC5.2 recommend options for hospitality provision</p> <p>End of LO5 exam</p>	<p>Sweet and sour</p> <p>Chocolate genache/treacle tart</p>

<b>Term</b>	<b>Year 11 Theory</b>	<b>Practical</b>
<b>Autumn 1</b>	<p><b>LO1 understand the importance of nutrition when planning menus</b></p> <p>AC1.1 describe functions of nutrients in the human body</p> <p>AC1.2 compare nutritional needs of specific groups</p>	<p>New York cheesecake</p> <p>Risotto</p> <p>Spaghetti and bolognaise</p>
<b>Autumn 2</b>	<p>AC1.3 explain characteristics of unsatisfactory nutritional intake</p> <p>AC1.4 explain how cooking methods impact on nutritional value</p> <p>End of LO1 exam</p>	<p>Unit 2 - practice two dishes</p> <p>Practice exam – 2 dishes in 3 hours</p>
<b>Spring 1</b>	<p><b>LO2 understand menu planning</b></p> <p>AC2.1 explain factors to consider when proposing dishes for menus</p> <p>AC2.2 explain how dishes on a menu address environmental issues</p> <p>AC2.3 explain how menu dishes meet customer needs</p> <p>AC2.4 plan production of dishes for a menu</p> <p>AC2.3 explain how hospitality and catering provision meet customer requirements.</p>	<p>Meringue dessert</p> <p>Chicken dish</p>

	End of LO2 exam	
<b>Spring 2</b>	Unit 2 Exam	Unit 2 practical exam – 2 dishes in 3 hours
<b>Summer 1</b>	Revision Unit 1 Exam	

## Skills

There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations.

In unit 1, learners recall, select and communicate detailed knowledge and thorough understanding of the hospitality sector. They analyse and evaluate the evidence available, reviewing and adapting their methods when necessary. They present information clearly and accurately, making reasoned judgements. They apply relevant knowledge and understanding in a range of situations to give appropriate responses to queries and issues with an understanding of the implications of factors affecting success in hospitality and catering. They demonstrate high levels of skills in effectively processing information on the hospitality and catering sector.

In unit 2, learners apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision and kitchen and front of house operations in Unit 1, as well as personal safety in their preparations. The content is relevant not only to employees within food production, but also those with a responsibility for food safety in the industry, nutritionists and managers and owners. This extends the learners appreciation of the whole vocational area beyond the kitchen environment.

## Assessment

Internal assessment takes place in each unit of work throughout the course, and in line with the school's assessment policy.

For the award of the qualification the EDUQAS Level 1/2 Vocational Award in Hospitality and Catering is made up of two mandatory units:

Unit 1: The Hospitality and Catering Industry (40% of final grade)

Unit 2: Hospitality and Catering in Action (60% of final grade)

Learners must complete both units.

Further details can be found at <https://www.eduqas.co.uk/qualifications/hospitality-and-catering/>