

## Eduqas Level 1/2 Hospitality and Catering

This Key Stage 4 food qualification that we offer equips students with practical skills and knowledge to enable them to gain a solid understanding of the hospitality and catering industry, as well as practical skills for work as part of a kitchen brigade. The qualification is covered by two units of study:

### **Unit 1:** Hospitality and Catering Industry

This is a written paper worth 40% of the overall grade. Through completion of this unit, students will gain knowledge and understanding about a variety of topics related to the industry, including planning hospitality and catering provision, types of establishment, job roles, operational efficiency, legal and financial considerations and meeting customer expectations.

### **Unit 2:** Hospitality and Catering in Action

This is a Controlled Assessment Task worth 60% of the overall grade. Students will be responding to a given brief, carry out preparation, cooking and present nutritional dishes, alongside answering assessment criteria in the form of coursework. The written 'coursework' covers types of provision and kitchen and front of house operation as well as personal safety in their preparation.

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
<b>YEAR 9</b>	Focus: Unit 1 LO1 – Understand the environment in which hospitality and catering providers operate (AC1.1-1.2)  <i>Practical: Knife skills H&amp;S</i>	Focus: Unit 1 LO1 – Understand the environment in which hospitality and catering providers operate (AC 1.2-1.4) <b>Assessment 1</b>  <i>Basic skills: pastry, bread, pasta</i>	Focus: Unit 1 LO2 – Understand how hospitality and catering provision operates (AC2.1)  <i>Group tasks Starters</i>	Focus: Unit 1 LO2 – Understand how hospitality and catering provision operates (AC2.1-2.2) <b>Assessment 2</b>  <i>Mains</i>	Focus: Unit 1 LO3 – Understand how hospitality and catering provision meets health and safety requirements (AC3.1-3.2)  <i>Mains</i>	Focus: Unit 1 LO3 – Understand how hospitality and catering provision meets health and safety requirements (AC3.3) <b>Assessment 3</b>  <i>Desserts</i>

	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
YEAR 10	Focus: Unit 1 LO4 – Know how food can cause ill health (AC4.1-4.3)  <i>Desserts Presentation</i>	Focus: Unit 1 LO4 – Know how food can cause ill health (AC4.4-4.5) <b>Assessment 4</b>  <i>Dietary needs focus</i>	Focus: Unit 1 LO5 – Be able to propose a hospitality and catering provision to meet specific requirements (AC5.1-5.2)  <i>Dietary needs focus</i>	Focus: Unit 2 LO1 - Understanding the importance of nutrition when planning menus (AC1.1-1.2) <b>Assessment 5</b>	Revision for Unit 1 exam	Focus: Unit 2 LO1 - Understanding the importance of nutrition when planning menus (AC1.3-1.4)  <i>Nutritional needs focus</i>
YEAR 11	Focus: Unit 2 LO2 – Understand menu planning (AC2.1-2.2)  <i>Skills recap focus</i>	Focus: Unit 2 LO2 – Understand menu planning (AC2.3-2.4) <b>Assessment 6</b>  <i>Timing and working independently practice</i>	Focus: Unit 2 LO3 – Be able to cook dishes (AC3.1-3.5)  <i>Unit 2 dishes focus</i>	Unit 2 exam (in lesson – 9 hours)	Revision for Unit 1 retake if needed	