# Curriculum Summary Document

## WJEC Hospitality and Catering

### *Unit 1- The hospitality and catering industry*

### *Unit 2- Hospitality and catering in action*

| Unit of Learning | Taught During | What will students learn? | How does this prepare students for success at GCSE? | Links to other Subjects |
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| Unit 2 | Autumn one / two | During Year 11 Autumn Term, students will complete their WJEC Hospitality and Catering Unit 2 practical assessment, bringing together the theoretical knowledge and practical skills developed throughout the course. | Once completed, students will have already banked 60% of their final grade through the completion of Unit 2. | |
| Unit 1 | Spring one/ Spring two | During Year 11 Spring Term, students will develop their knowledge and understanding of WJEC Hospitality and Catering Unit 1: The Hospitality and Catering Industry, preparing them for their final written examination.<br>They will explore different types of hospitality and catering providers, job roles and responsibilities, working conditions, and the factors that contribute to the success of businesses. Students will also learn how front-of-house and kitchen operations function, how establishments meet customer needs and expectations, and the importance of health and safety legislation, risk assessments and food safety procedures. | The learning in Year 11 Spring Term will prepare students for success in their WJEC Hospitality and Catering Unit 1 examination by building their knowledge and understanding of the hospitality industry, business operations, customer needs, health and safety, and food safety.<br>Regular retrieval practice will help students recall key terminology, legislation, processes and industry knowledge, strengthening their long-term memory and identifying areas that require further revision.<br>Dedicated exam-question lessons will allow students to practise answering a range of examination questions, applying their knowledge to realistic hospitality and | **English**- Students develop literacy and communication skills by learning key hospitality terminology, interpreting exam questions, explaining health and safety procedures and writing detailed responses to hospitality and catering scenarios.<br>**Maths-** Students apply numeracy skills when calculating labour, material and overhead costs, working out gross and net profit, understanding VAT and exchange rates, and interpreting information about business performance.<br>**Science-** Students apply scientific knowledge to understand food poisoning bacteria, food-related illnesses, allergies and intolerances, the growth of microorganisms, and how correct food storage, temperatures and hygiene practices help prevent contamination. |

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| | | They will investigate food-related causes of ill health, including food poisoning, allergies and intolerances, alongside preventative measures and the role of the Environmental Health Officer. | catering scenarios and developing their ability to structure responses, use subject-specific terminology and provide detailed explanations.<br>Through regular feedback, question analysis and opportunities to revisit challenging topics, students will develop confidence, improve their examination technique and become better prepared to demonstrate their knowledge under timed conditions in the final assessment. | **Business Studies**- Students explore how hospitality and catering businesses operate successfully by considering costs, profit, competition, customer demand, staffing, employment contracts, technology and the impact of economic changes.<br>**DT-** Students develop their understanding of workplace safety, risk assessments, equipment use, safe working practices and the importance of following procedures in professional kitchen environments.<br>businesses and the services they provide.<br>**IT-** Students explore how online bookings, digital menus, cashless payment systems, business software and social media influence customer experiences and the success of hospitality establishments. |
| Unit 1 | Summer one | Exam | | |