Curriculum Summary Document

Year 10 – WJEC Hospitality and Catering

Unit 2- Hospitality and catering in action

Unit of Learning	Taught During	What will students learn?	How does this prepare students for success in WJEC Hospitality?	Links to other Subjects
Unit 2	Autumn one/ Autumn 2/ Spring 1	During the Year 10 Autumn and Spring 1 terms, students will develop the practical cooking skills and confidence needed to prepare for their Unit 2 Hospitality and Catering practical cook examination. Learning will follow a structured cycle of watching high-quality teacher demonstrations, practising dishes independently and reviewing previous cooking sessions to identify strengths and areas for improvement. Students will develop their ability to follow recipes, use equipment safely, apply appropriate cooking techniques, manage their time effectively and produce dishes to a high standard. Regular reflection and evaluation will help them understand how to improve the quality of their food, work more independently and make effective decisions during practical tasks. This approach mirrors the demands of the Unit 2 practical examination, allowing students to build their skills progressively, apply feedback and develop the organisation, accuracy and independence needed to succeed in their final assessment.	The learning in the Autumn and Spring 1 terms will prepare students for success in the Unit 2 Hospitality and Catering practical examination by developing their practical cooking skills, confidence and independence. Through high-quality demonstrations, independent cooking practice and regular reviews, students will learn to apply a range of preparation and cooking techniques safely and effectively. Reviewing previous dishes will help students identify strengths, recognise areas for improvement and refine their skills, enabling them to produce higher-quality dishes and become more confident in their practical decision-making.	**English-** Developing communication skills through following written recipes, understanding instructions, using hospitality terminology and evaluating dishes in written reviews. **Maths-** Applying weighing and measuring skills, calculating quantities, adjusting portion sizes, converting measurements and managing timings during practical cooking sessions. **Science-** Understanding food hygiene, food safety, cross-contamination, bacteria, heat transfer and the chemical changes that occur during cooking. **Food and Nutrition-** Applying knowledge of ingredients, cooking methods, nutritional value and how to produce balanced dishes. **IT-** Using digital recipes, researching cooking techniques and recording evaluations of practical work. **Life Skills-** Developing independence, organisation, problem-solving, resilience and confidence through independent cooking and responding to feedback. **Business Studies:** Considering customer requirements, portion control, cost-effectiveness, sustainability and the quality of the finished product.
Unit 1/2	Spring 2	During Year 10 Spring Term 2, students will take part in a project that requires them to plan, prepare and deliver a practical Hospitality and Catering task. This project will bring together key learning from both Unit 1 and Unit 2, allowing students to apply their understanding of the hospitality and catering industry alongside the practical cooking skills they have developed throughout the year.	The Spring Term 2 project will prepare students for Unit 2 examination by giving them opportunities to apply their theoretical knowledge from Unit 1 alongside the practical skills developed in Unit 2. By planning, preparing and delivering a practical task, students will develop their	

		Students will develop their ability to organise resources, plan suitable dishes, manage their time, prepare food safely and hygienically, and evaluate the quality of their final outcomes. They will also apply their knowledge of food safety, nutrition, menu planning and customer needs to make informed decisions throughout the project. This will provide valuable opportunities for students to work independently, demonstrate their practical competence and strengthen the planning, preparation and evaluation skills needed for success in their Unit 2 practical examination and wider Hospitality and Catering assessments.	ability to organise resources, manage time, follow food safety procedures and produce dishes that meet specific requirements. Evaluating their final outcomes will strengthen their reviewing abilities, helping them recognise what went well and what they would improve in future practical assessments.	
Unit 2	Summer 1/2	During Year 10 Summer Terms 1 and 2, students will complete a mock run of the WJEC Hospitality and Catering Unit 2 practical assessment, bringing together the theoretical knowledge and practical skills developed throughout the course. They will apply their understanding of nutrition and special dietary requirements, menu planning, customer needs, portion control, costing, sustainability and the factors that influence food choices. Students will practise planning and organising their practical work by producing commodity and equipment lists, preparing a suitable sequence of tasks, managing timings and applying correct food safety and hygiene procedures. They will demonstrate a range of basic, medium and complex preparation, knife and cooking techniques, alongside appropriate presentation skills, while preparing more than one dish within a set time. Following each practical assessment, students will evaluate the quality of their dishes, including taste, texture, appearance and presentation, as well as reviewing their organisation, decision-making and time management.	The Summer Term will provide students with a valuable trial run of the Unit 2 practical examination, allowing them to experience the expectations and demands of the assessment before completing it formally. Students will bring together their knowledge of nutrition, menu planning, food safety, preparation techniques, cooking methods and presentation to plan and produce dishes within a set time. They will further develop their practical competence, independence, organisation and time management, while reviewing the quality of their dishes and their own performance. This will help students identify areas for improvement, act on feedback and build the confidence and skills needed to succeed in their final Unit 2 assessment.	