



WJEC Hospitality and Catering (Level 1/ 2) – Learning Overview

Year 9	<u>1a</u>	<u>1b</u>	<u>2a</u>	<u>2b</u>	<u>3a</u>	<u>3b</u>
<u>Assessment Point tests</u>	<u>Week beginning 18th November</u> LO4: Know how food can cause ill health		<u>Week beginning 16th March</u> LO4: Know how food can cause ill health LO3: Understand how hospitality and catering provision meets health and safety requirements		<u>Week beginning 22nd June</u> LO4: Know how food can cause ill health LO3: Understand how hospitality and catering provision meets health and safety requirements. LO1: Understand the environment in which hospitality and catering providers operate.	
<u>Assessment point revision</u>	Describe food related causes of ill health Describe the role and responsibilities of the Environmental Health Officer. Describe food safety legislation Describe common types of food poisoning bacteria Describe the symptoms of food induced ill health, including allergies and intolerances.		The same as Assessment Point One plus the following: Describe personal safety responsibilities in the workplace. Identify risks to personal safety in hospitality and catering Recommend personal safety control measures for hospitality and catering provision.		All of assessment point 2 plus the following: Describe the structure of the hospitality and catering industry Analyse job requirements within the hospitality and catering industry Describe working conditions of different job roles across the hospitality and catering industry Explain factors affecting the success of hospitality and catering providers.	



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Year 10	1a	<u>1b</u>	<u>2a</u>	<u>2b</u>	<u>3a</u>	<u>3b</u>
<u>Assessment Point tests</u>	<u>Week beginning 11th November 2019</u> LO4: Know how food can cause ill health LO3: Understand how hospitality and catering provision meets health and safety requirements. LO1: Understand the environment in which hospitality and catering providers operate.		<u>Week beginning 10th Feb 2020</u> LO4: Know how food can cause ill health LO3: Understand how hospitality and catering provision meets health and safety requirements. LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how hospitality and catering provision operates LO5: Be able to propose hospitality and catering provision to meet particular needs.		<u>Week beginning 22nd June 2020</u> Unit 1: External exam LO4: Know how food can cause ill health LO3: Understand how hospitality and catering provision meets health and safety requirements. LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how hospitality and catering provision operates LO5: Be able to propose hospitality and catering provision to meet particular needs.	
<u>Assessment point revision</u>	Describe food related causes of ill health Describe the role and responsibilities of the Environmental Health Officer. Describe food safety legislation Describe common types of food poisoning bacteria Describe the symptoms of food induced ill health, including allergies and intolerances. Describe personal safety responsibilities in the workplace. Identify risks to personal safety in hospitality and catering Recommend personal safety control measures for hospitality and catering provision. Describe the structure of the hospitality and catering industry Analyse job requirements within the hospitality and catering industry Describe working conditions of different job roles across the hospitality and catering industry Explain factors affecting the success of hospitality and catering providers.		All of assessment point one and the following: Describe the operation of the kitchen Describe the operation of front of house Explain how hospitality and catering provision meet customer requirements. Review options for hospitality and catering provision Recommend options for hospitality provision		<u>All of the Learning Outcomes for Unit 1.</u>	



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Year 11	<u>1a</u>	<u>1b</u>	<u>2a</u>	<u>2b</u>	<u>3a</u>	<u>3b</u>
<u>Assessment Point tests</u>	<u>Week beginning 30th Sept</u> Unit 2 Practice Assessment Brief		<u>Week beginning 25th November</u> Unit 2 Real Assessment Brief		<u>Week beginning 9th March</u> <u>To be arranged externally</u> Unit 1: External exam (<i>resit</i>) LO4: Know how food can cause ill health LO3: Understand how hospitality and catering provision meets health and safety requirements. LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how hospitality and catering provision operates LO5: Be able to propose hospitality and catering provision to meet particular needs.	
<u>Assessment point revision</u>	<u>N/A</u>		<u>N/A</u>		All of the assessment criteria for Unit 2.	