



Curriculum Summary Document

Year 11 Subject Hospitality &

Module/Unit of Learning Year 11	Term Taught	What will students learn?	How will this build a broad and strong foundation?	Links to other subjects
Unit 2 component (Coursework 60%) AC 2.1 Understanding the importance of nutrition. AC 2.2 Menu planning. AC 2.2.2 How to plan production. AC 2.4 Evaluate cooking skills. AC 2.4.1 Reviewing of dishes.	1	<p>In preparation for the start of the coursework, students will recap the functions of nutrients in the body, and the importance of a balanced diet. They will learn about the importance of nutritional needs for specific groups of people. (AC 2.1)</p> <p>They will also look at how cooking methods can impact on nutritional value. They will learn how to put this knowledge into practice by preparing and cooking dishes.</p> <p>Students will recall information learned so far in Unit 1 and 2 to learn how to plan menus that meet the needs of customers. (AC2.2) They will learn about the environmental issues that are associated with how food is produced, processed, sold, cooked and consumed.</p> <p>Students will prepare how to create the time plan, showing dovetailing of 2 dishes, mis en place, Contingency, equipment, with critical control and health and safety measures. (AC2.2.2)</p> <p>Students will learn how to review and evaluate their practical work, They will review positive aspects of their work, and suggest how they could make improvements. (AC 2.4)</p> <p>In the review of the dishes students will need to consider and write about the planning, preparation, and cooking. (AC2.4.1)</p>	<p>This will prepare the students to understand how to respond to each section of the Unit 2 assessment, and to understand the work that must be completed in exam conditions and in time restrictions with no internet access. This is 60% of students' overall mark.</p>	<p>This is personal to the individual student. Inspiration from watching food channels and different websites.</p> <p>Links to:</p> <p>Business Geography English Art Science</p>
Unit 2 Assessment (Coursework 60%)	2	<p>Students will be given the assignment brief, they must read through the tasks carefully so they understand clearly what they need to do. They must work on their own, without help and must not discuss work with other students.</p>	<p>This is their internal assessment which makes up 60% of their overall vocational award</p> <p>The students have 9 hours to complete the written element.</p> <p>They have 3 and 1/2 hours to prepare/ cook and present 2 dishes, plus wash, dry and clean the area used. Students will then analyse their skills and reflect on their performance.</p> <p>*This is completed in silence, in exam conditions. *There will be no communication between teacher and student. *No access to the internet. *This is in timed conditions.</p>	<p>Links to:</p> <p>Science Maths English Business Geography</p>
Unit 1 Written exam Component 2 (40% of total marks) Externally assessed.	3	<p>Students will sit the written exam in June, this is 40% of the overall qualification.</p>	<p>Revision techniques, revision sources made, past papers will be used to support memory recall of the content studied.</p>	<p>This is personal to the individual.</p> <p>Links to:</p> <p>English Maths Science Business</p>