



Key Stage 4 Hospitality and Catering

WJEC Hospitality and Catering level 1/2 award

Through studying this qualification pupils will be equipped with the essential knowledge, practical experience, and professional capabilities needed to thrive in the hospitality and catering industry

Career Preparation: Builds a strong foundation for diverse roles in hospitality and catering, including chefs, hotel and bar managers, and food technologists.

Skill Development: Cultivates essential transferable skills—such as problem-solving, organization, time management, and communication—vital for workplace success.

Nutrition & Food Safety: Examines core principles of nutrition and food safety necessary for operating safe, high-quality hospitality establishments.

Practical Culinary Skills: Delivers hands-on training in planning, preparing, and cooking a wide range of dishes, mirroring industry standards and daily practices.

Vocational Pathway: Offers practical learning designed to prepare students for higher education, specialized training, or direct entry into the workforce.

Course Structure:

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Throughout the duration of the course, we study both subject knowledge and the practical skills required for both the coursework (Unit 2) and written exam (Unit 1) that pupils will complete in year 11.

In year 10 most of the subject knowledge is covered up until Easter half term. After Easter half term, pupils will undertake a practice of the coursework required, to prepare them for year 11. Practical food preparation and cooking skills will continue throughout the full year.

In year 11, pupils begin coursework in the first term, with an aim to be completed by December. This is an externally set assignment. The Pupils can gain a mark out of 120 and is weighted 60% of the final grade.

From this point, we continue with subject knowledge and revision in preparation for the written exam. The written exam is taken in June and pupils have one hour and twenty to complete it. This is marked out of 80 marks and is weighted at 40% of the final grade.



Year group:	Topics covered:
Year 10	UNIT 1 For subject knowledge, topics will be covered in this order: 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO) 1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry UNIT 2 Practical skills will be taught through a range of recipes that include a variety of low, medium and high skills (see table below). Recipes will include: Panna cotta Toffee Apples Hot Dogs with Caramelised onions and handmade tomato ketchup Teriyaki Salmon, broccoli and rice Churros and Chocolate Sauce Victoria sponge with handmade jam Spinach ravioli (Handmade Pasta) Dark chocolate mousse



Gourmet sausage roll
Fruit tartlet
Buttered Chicken
Lemon Meringue Cupcakes
Fish/Chicken and Chips
Cheese Souffle
Chocolate Brownies with ice cream
Chicken Ballotine
Crumpets with poached egg and hollandaise sauce
Chocolate profiteroles

Each recipe has been selected to include skills such as: (basic * medium** high***)

Preparation techniques:	Knife Skills	Cooking Techniques
• blending* • beating* • creaming** • crimping*** • dehydrating** • folding** • grating* • hydrating* • juicing* • kneading** • laminating (pastry)*** • marinating* • mashing* • measuring** • melting* • melting using bain-marie*** • mixing** • piping*** • proving* • puréeing** • rub-in** • rolling ** • shaping*** • shredding* • sieving* • skinning** • tenderising* • toasting(nuts/seeds) ** • unmoulding*** • weighing** • whisking(aeration)*** • zesting*	• chopping* • bâton** • chiffonade** • brunoise*** • dicing** • julienne*** • mincing*** • slicing** • deboning*** • deseeding** • filleting*** • peeling* • segmenting*** • spatchcock** • trimming*	• basting* • baking** • baking blind*** • blanching** • boiling* • braising** • caramelising*** • chilling* • cooling* • deep fat frying*** • deglazing** • dehydrating* • emulsifying*** • freezing* • frying** • griddling** • grilling* • pickling** • poaching*** • reduction** • roasting** • sautéing** • setting** • skimming* • steaming** • stir-frying** • tempering*** • toasting* • water-bath (sous-vide) **

Pupils will also learn components of Unit 2, in preparation for coursework through a Mock assessment. This will include:

- 2.1.1 Understanding the importance of nutrition
- 2.1.2 How cooking methods can impact on nutritional value
- 2.2.1 Factors affecting menu planning
- 2.2.2 How to plan production
- 2.3.1 How to prepare and make dishes
- 2.3.2 Presentation techniques



	2.3.3 Food safety practices 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance
Year 11	Pupils will begin Unit 2, which an externally set piece of course work. Pupils will plan, prepare cook and evaluate two dishes based on a given scenario. Previous learnt skills and knowledge for Unit 2 will be used to complete the coursework. Pupils will complete all coursework in class and undertake a three-hour practical exam to create two different dishes based on the set scenario. Once coursework is complete, pupils will complete and revisit Unit 1, through regular revision lessons, in preparation for a written mock exam in January and an externally set written exam in June. The following sections that need to be completed at this point are: 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision
Assessment:	How Will I be assessed at Key Stage 4?
	Assessment is focused round the exam questions and mark schemes. Each unit has formative opportunities to practise the question types for that paper. There are then summative assessments at the end of each unit within a topic for Unit 1. Class and/or homework is used to follow these up/improve on them where needed/time allows. The assessments allow for core exam skills to be constantly revisited. There are also year 10 exams, mock coursework and mock exams in year 11 along with externally set coursework.