

WJEC Level 1/2 Vocational Award in Hospitality & Catering

Curriculum Intent

The WJEC Level 1/2 Vocational Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study.

By the end of their secondary education, a student of Hospitality and Catering at Dixons McMillan will have:

- Knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety
- knowledge and understanding of the importance of nutrition and how to plan nutritious menus
- Have developed a range of practical skills to ensure confident and safe preparation of a variety of ingredients in the kitchen.
- Be creative in their use of a wide range of ingredients to create a variety of dishes ranging in complexity

In order to truly appreciate the subject and create deep schema, topics within Hospitality and Catering have been intelligently sequenced with the following rationale:

- KS3 explores different aspects to develop core skills and knowledge around the themes of Diet (food and drink), Consumer Awareness, Cooking (Food Preparation and Handling skills), Food Safety and Active Lifestyles (physical activity), to make and implement healthy food choices.
- All lessons implemented support students if they decide to choose Hospitality and Catering as their KS4 options.
- Skills and techniques are regularly revisited to support students in developing confidence in using a range of tools and machines.

The Hospitality and Catering curriculum at Dixons McMillan has been influenced by:

- The DFE, Public Health England and British Nutrition foundation food competences frameworks for secondary schools, UK wide practice, essential diet and healthy development of young children, student interests and trips/visits.
- WJEC Level 1/2 Vocational Award in Hospitality and Catering specification

Our Hospitality and Catering curriculum ensures that social disadvantage is addressed through:

- Materials and resources are provided to all students.
- Student achievements are publicly celebrated through displays, appreciations, and shared via social media and at parental engagement sessions.
- Topics, tasks and projects are tailored to suit the individual needs and interests of all.
- A variety of dishes are developed and made to ensure breadth and variety of cultures, ingredients and skills are covered.
- Cost effective recipes are used and planned for to ensure recipes can be reproduced at home

Our belief is that homework is used for deliberate practice of what has been taught in lessons. We also use retrieval practice and spaced revision to support all students with committing knowledge to long term memory.

- Homework is set at regular intervals in all year groups
- Revision techniques and content is taught in KS4
- Lessons are intelligently sequenced to complete content and mock NEAs throughout the course ensuring maximum success

Opportunities to build an understanding of social, moral and ethical issues are developed alongside links to the wider world, including careers. We fully believe Hospitality and Catering can contribute to the personal development of students at Dixons McMillan through:

- Development of technical skills in the kitchen, preparing for the future
- Develop the essential employability skills that are valued by employers, further and higher education.

Further information can be found in:

- Long term plans
- Schemes of Work
- Curriculum Overview