



# Technology

(NCFE Food and Hospitality and Catering)

## KS4 Curriculum Breakdown



	Year 10 WJEC Level 1/2 Award in Hospitality and Catering.	Year 11 NCFE Level 2 Certificate in Food and Cookery.
<b>HT1</b>	<ol style="list-style-type: none"> <li>1. The hospitality and Catering industry</li> <li>2. Food service styles</li> <li>3. Job roles (FOH and BOH) and skills needed</li> <li>4. Standards and ratings</li> <li>5. Environmental standards</li> <li>6. Practical skills</li> </ol> <p>Assessment – theory test based on exam paper</p>	<p>Preparation and completion of NCFE unit 3: Exploring Balanced Diets (written exam unit).</p> <p>Students will sit the exam on 6<sup>th</sup> November 2018 and this unit contributes 25% of the final grade.</p> <p>Learners will understand the individual requirements of a balanced diet. They will learn about reference index (RI)/guideline daily amounts (GDAs) and how food labels can inform healthy eating. Learners will understand how to change recipes to make them healthier.</p>
<b>HT2</b>	<ol style="list-style-type: none"> <li>1. Job requirements and working conditions incl. contracts</li> <li>2. Factors affecting the success of hospitality and catering providers incl. economy, trends, political</li> </ol>	<p>Final completion of assessment unit 1: Preparing to cook. This unit contributes 25% of the final grade.</p> <p>The unit aims to introduce learners to the safe and hygienic</p>

	<p>factors, sustainability, customer demographics, lifestyle and expectations.</p> <p>3. Practical skills</p> <p>4. Assessment – theory test based on exam paper</p>	<p>preparation of the cooking environment and ingredients. Learners will understand the importance of how to prepare and store equipment and utensils. Learners will learn how to understand and follow recipes to demonstrate their cooking skills to produce a variety of dishes.</p> <p>Start of assessment unit 2: Understanding food. This unit contributes 25% of the final grade.</p> <p>This unit aims to provide learners with an understanding of food sources and the factors that can affect food choices. Learners will be able to apply these factors when selecting and cooking dishes.</p>
<b>HT3</b>	<p>1. BOH and FOH operations incl. layout and workflow, equipment and materials</p> <p>2. Stock control and documentation</p> <p>3. Staff – dress, safety and security</p> <p>4. Dietary needs</p> <p>5. Customer rights and equality</p> <p>6. Practical skills</p> <p>7. Assessment – theory test based on exam paper</p>	<p>Continuation and completion of assessment unit 2: Understanding food.</p>
<b>HT4</b>	<p>1. Different customer groups and their requirements</p> <p>2. Health and safety incl. PPE, manual handling and how to reduce risk</p> <p>3. Food hygiene</p> <p>4. Allergies and intolerances</p> <p>5. Common forms of food poisons</p> <p>6. Practical skills</p> <p>7. Assessment – theory test based on exam paper</p>	<p>Resit opportunity for unit 3: Exploring Balanced Diets (written exam unit).</p> <p>Start of assessment unit 4: Plan and produce dishes in response to a brief. This unit contributes 25% of the final grade.</p> <p>This unit will give the learners the opportunity to bring together their learning and skills developed throughout the course to produce a menu in response to a brief. Learners will plan, make and review their completed dishes.</p>
<b>HT5</b>	<p>8. The role of the EHO</p>	<p>Completion of assessment unit 4: Plan and produce dishes in</p>

	<ul style="list-style-type: none"> <li>9. Legislation</li> <li>10. Recap and revision in preparation for the unit 1 written exam paper</li> <li>11. Practical skills</li> <li>12. Assessment – theory test based on exam paper</li> <li>13. <b>Unit 1 - written exam</b></li> </ul>	response to a brief.
<b>HT6</b>	<ul style="list-style-type: none"> <li>14. Practical skills ready for unit 2</li> <li>15. Nutrients</li> <li>16. Nutritional needs of specific groups</li> <li>17. The impact of cooking methods on nutritional value</li> <li>18. Menu planning</li> <li>19. Practical skills ready for unit 2</li> <li>20. Practical assessment</li> </ul>	Opportunity for additional time for completion of written units.