

Eduqas Level 1 /2 Award in Hospitality and Catering
Curriculum content

	Year 10 Theory	Practical	Year 11 Theory	Practical
Summer 2	Introduction to the course Recap on nutrition from Year 9 AC1.1 Fats, Protein, CHO, Vitamins, Minerals	Knife skills Butchery Fish filleting Scones Bread	AC4.2 and 4.3 Role of the EHO AC4.4 & 4.5 BOOSTER How to write a time plan Using a time plan	Chicken roulade with dauphinoise potatoes and green beans
Autumn 1	AC1.1 Water NSP (dietary fibre) AC1.2 Life stages, Special diets linked to medical conditions, Energy balance/PAL – link to Eatwell guide AC1.3 Unsatisfactory Nutritional intake – visible/invisible Assessment 1	Vegetable soup (knife skills) Bakewell Tart (shortcrust pastry recap) Fish Pie (piping mash) Quiche (pastry, setting a mixture with egg) Minestrone soup and bread Chicken and Tarragon pie (debone thighs, roux and pastry)	Exam results Introduction to controlled assessment MOCK UNIT 2 Mock hand in	Practice dish 1 Practice dish 2 Practice dish 3 Final Practice Mock practical exam (3 hours)
Autumn 2	AC1.3 Nutritional deficiencies/excesses AC1.4 Cooking methods and effect on nutritional value AC2.1 Seasonality, skills of staff, equipment, time available, types of provision, finance, costs and customer needs Vocational experience – Old Folks Party	Home-made pasta for vegetable lasagne Vegetable shepherd's pie Sweet mince pies Home-made flaky for sausage rolls Christmas tea ring	Feedback from mock Introduction to live controlled assessment UNIT 2	Recap high skills
Spring 1	AC2.2 Balancing a menu, environmental issues, energy and water, reduce, reuse and recycle, environmental schemes. Introduction to examination Job requirements in the industry	Savoury Brioche couronne Pear and chocolate upside down cake Swiss roll Bread based pizza Flapjack tart	UNIT 2 INITIAL DEADLINE	Practice dish 1 Practice dish 2 Practice dish 3 Final Practice Final practical exam (3 hours)

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Spring 2	AC1.3 Working conditions, factors affecting the success of businesses. AC2.1 Operation of a kitchen, operation of front of house. Mock exam based on Lo1 and LO2 (AC2.1 & 2.2)	Chicken roulade Dauphinoise and Duchess potatoes Profiteroles Lemon meringue pie Own curry pastes into veg curry and tasting session	General feedback and improvement Revision for exam (those who are resitting)	
Summer 1	Mock exam feedback AC2.3 Customer requirements AC3.1 Personal safety and regulations AC3.2 & 3.3 Risks, controls and recommendations AC4.1 Causes of food related ill health Mock exam and run through	Meals to cater – dishes for different needs Cheese cake set with gelatine Panna cotta		

Skills

There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.

Assessment

Internal assessment takes place in each unit of work throughout the course, and in line with the school's assessment policy. For the award of the qualification the EDUQAS Level 1/2 Vocational Award in Hospitality and Catering is made up of two mandatory units:

Unit 1: The Hospitality and Catering Industry (40% of final grade)

Unit 2: Hospitality and Catering in Action (60% of final grade)

Learners must complete both units.

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Further details can be found at <https://www.eduqas.co.uk/qualifications/hospitality-and-catering/>