

WJEC HOSPITALITY AND CATERING – YEAR 10 2023/24: 1.1 HOSPITALITY AND CATERING PROVISION; 1.2 HOW HOSPITALITY AND CATERING PROVIDERS OPERATE; 1.4 FOOD SAFETY IN HOSPITALITY AND CATERING

HALF TERM 1	HALF TERM 2	HALF TERM 3	HALF TERM 4	HALF TERM 5	HALF TERM 6
1.1.1 Hospitality and Catering providers - commercial/ non-commercial	1.1.2 Job roles	1.1.3 Working conditions	1.1.4 Contributing factors	1.2.1 How hospitality and catering provisions operate	REVISION
1.1.1 Types of service	1.1.2 Communication	1.1.3 Working conditions	1.1.4 Contributing factors	1.2.1 How hospitality and catering provisions operate	REVISION
1.1.1 Facilities	1.1.2 Teamwork	1.1.3 Working conditions	1.1.4 Contributing factors	1.2.1 How hospitality and catering provisions operate	FOOD HYGIENE CERTIFICATE
1.1.1 Ratings and reviews	1.4.2 Symptoms and signs food induced ill health	1.4.3 Preventative control and measures	1.1.4 Contributing factors	1.2.2 Customer requirements	UNIT 1 ASSESSMENT
1.4.1 Food related causes of ill health		1.4.4. Environmental Health Officer	1.3.1 Health and safety	1.2.3 Hospitality and Catering provision to meet specific requirements	

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PRACTICAL WORK

HALF TERM 1	HALF TERM 2	HALF TERM 3	HALF TERM 4	HALF TERM 5	HALF TERM 6
Chicken Kiev	Gluten free chocolate cake	Spanakopita	Tiramisu	Ice cream, spun sugar, tempered chocolate	Swiss Roll
Blinis	Fruit tarts	Skills - poaching	Ready, steady, cook mince challenge	Pork loin steak and air fryer	Garnish challenge
Iles flottantes	Vegan pancakes	Sausage roll presentation challenge	Chicken en papillote	Vegan alternatives comparison	
Burger	Minestrone soup	Skills - piping		Chocolate tart	
Fish practical	Mincemeat	Skills - setting Panna cotta		Brandy snap	
Traybake	Mince pies				
	Teamwork challenge - chicken, sauce and vegetables				