The Hart School – Faculty of Design
Yr 10 Hospitality & Catering (WJEC Level 1/2) Curriculum Overview

Curriculum intent: The WJEC Level 1/2 Vocational Award in Hospitality and Catering gives pupils the knowledge and practical skill to understand how the hospitality and catering industry works, and to plan, prepare, cook and present dishes to a professional standard. It opens routes into post-16 study, apprenticeships and careers across the sector.

Unit 1, The Hospitality and Catering Industry, is an external written exam (1 hour 20 minutes, 80 marks, 40%). It is taught in Year 10 in specification order, 1.1 to 1.4, with a retrieval starter every lesson and a weekly spaced quiz that continues through Year 11. Unit 2, Hospitality and Catering in Action, is a WJEC-set controlled assessment (about 12 hours, 120 marks, 60%). Practical skills are built from the first half term of Year 10 and rehearsed on a past brief, with the live brief completed under JCQ conditions in Year 11: assessed practical at the end of February and all Unit 2 work submitted to WJEC before the 5 May deadline.

Every end-of-topic test and mock is followed by question level analysis by topic, assessment objective (AO1 knowledge, AO2 application, AO3 analysis and evaluation) and cohort, with Pupil Premium and SEND scripts marked first and named pupil actions set. Access arrangements are in place for all assessments, and dishes are adapted for allergies and for medical, cultural and religious diets.

Yr 10 end points: By the end of Year 10 pupils have been taught all of Unit 1 (1.1 to 1.4) and can recall, apply and evaluate it in extended answers; they can classify providers, calculate gross and net profit, explain health and safety and food safety law, and apply HACCP; and they have rehearsed every stage of Unit 2 on a past brief, including basic, medium and complex skills cooked safely to time.

Yr 10 key dates (LTP): Year 10 assessment week w/c 4.1.27 and 11.1.27 · Year 10 reports home 2.2.27 · Flex time in every sequence lesson for spaced retrieval; flex week w/c 19.10.26 · AP2 = Unit 1 mock exam w/c 5.7.27 · w/c 12.7.27 QLA consolidation, Year 11 targets set, summer bridging task issued · reports home 14.7.27

	Autumn 1			Autumn 2			Spring 1			Spring 2			Summer 1			Summer 2
Core Course Topic: WJEC specification reference, sequence lesson (S) numbers and weeks.	**1.1.1 Providers, Service and Standards** S1 · 7.9 · 1.1 Introduction: the industry, the exam and provision S3 · 14.9 · 1.1.1 Commercial and non-commercial provision (residential and non-residential) S4 · 21.9 · 1.1.1 Types of service; standards and ratings	**1.1.2 Job Roles; Kitchen Induction; Knife Skills** S2 · 7.9 · Unit 2 kitchen induction: hygiene, safety, food safety basics (precedes all cooking) S5 · 28.9 · 1.1.2 Job roles and the kitchen brigade (FOH, housekeeping, kitchen) S6 · 5.10 · 1.1.2 Personal attributes, qualifications and routes in **S7 · 12.10 · PRACTICAL: knife skills and preparation, low-risk dish (double)** Flex · 19.10 · cumulative 1.1 consolidation, spaced retrieval, costs pre-teach	**1.1.3 and 1.1.4 Working Conditions; Costs and Success Factors** S8 · 2.11 · 1.1.3 Working conditions and contracts; supply and demand S9 · 9.11 · 1.1.4 Costs and profit: gross and net profit S10 · 16.11 · 1.1.4 Economy, environment, technology and media	**1.2.1 Front and Back of House Operation** S12 · 30.11 · 1.2.1 Front of house operation and workflow (recaps 1.1) S13 · 7.12 · 1.2.1 Back of house workflow, equipment and materials **S14 · 14.12 · PRACTICAL: sauces, dough and pastry (double)**	**1.2.1 to 1.2.3 Stock Control and Customer Requirements** S15 · 4.1 · 1.2.1 Stock control and efficient operation S16 · 11.1 · 1.2.2–1.2.3 Customer requirements, rights and equality	**1.3.1 Health and Safety Legislation; Presentation** S18 · 25.1 · 1.3 Health and safety legislation S19 · 1.2 · 1.3 Employer and employee responsibilities **S20 · 8.2 · PRACTICAL: presentation and finishing to a professional standard (double)**	**1.3.1 Hazards, Risks and Risk Assessment** S21 · 22.2 · 1.3 Hazards and risks in hospitality settings S22 · 1.3 · 1.3 Risk assessment and control measures	**1.4.1 to 1.4.3 Food-Related Ill Health** S24 · 15.3 · 1.4 Bacteria and food poisoning S25 · 22.3 · 1.4 Allergies and intolerances: provider controls	**1.4 Food Safety Law, Temperatures, EHO; 1.3.2 HACCP** S26 · 13.4 · 1.4 Food safety legislation and the EHO S27 · 20.4 · 1.4 Temperature and storage controls S28 · 27.4 · 1.3.2 HACCP and exam skills: extended answers	**Unit 2 Practical: Proteins, Food Safety and Trial Dishes** **S29 · 3.5 · PRACTICAL: proteins and cooking methods, safety-gated (double)** **S31 · 17.5 · PRACTICAL: food safety in practice, special points through a full cook** **S32 · 24.5 · PRACTICAL: trial dishes, cooking to time and dovetailing (double)**	**Mock Controlled Assessment (Past Brief)** S33 · 7.6 · Mock CA 1: research and propose dishes (past brief) S34 · 14.6 · Mock CA 2: production time plan **S35 · 21.6 · Mock CA 3: PRACTICAL practice cook (double)** S36 · 28.6 · Mock CA 4: review, WJEC banding, command word retest S37 · 5.7 · Unit 1 mock exam, feedback and DIRT 12.7 · QLA consolidation, Y11 targets, summer bridging task
Additional support links: Topic-specific pages from trusted UK sources (links checked September 2026)	**Baseline and Command Words** S1 · w/c 7.9.26	**WJEC** Learner guide **AA** Rosettes explained **MICHELIN Guide** What is a MICHELIN Star?	**National Careers Service** Chef job profile **WJEC** Learner guide **Food a fact of life** Cooking skills videos (11–14)	**GOV.UK** Zero hours contracts **GOV.UK** National Minimum and Living Wage rates **WRAP** Guardians of Grub: food waste in hospitality	**End of Topic 1.1 Test** S11 · w/c 23.11.26	**GOV.UK** Food hygiene for businesses **WJEC** Learner guide	**Y10 Assessment Week** w/c 4.1.27 and 11.1.27	**GOV.UK** Equality Act 2010 guidance **GOV.UK** Food hygiene for businesses **WJEC** Learner guide	**End of Topic 1.2 Test** S17 · w/c 18.1.27	**HSE** Health and Safety at Work etc Act 1974 **HSE** COSHH basics **HSE** RIDDOR **HSE** Manual handling: the law **HSE** PPE at work	**HSE** Risk assessment template and examples **HSE** Catering and hospitality risks	**End of Topic 1.3 Test** S23 · w/c 8.3.27	**NHS** Food poisoning **FSA (GOV.UK)** Allergen guidance for food businesses **NHS** Food intolerance	**GOV.UK** Food safety management systems and HACCP **GOV.UK** Food Hygiene Rating Scheme **National Careers Service** Environmental health practitioner **FSA (GOV.UK)** How to chill, freeze and defrost food safely	**End of Topic 1.4 Test** S30 · w/c 10.5.27	**FSA (GOV.UK)** Cooking your food safely **WJEC** Specification (Version 3, 2023)	**WJEC** Hospitality and Catering: past papers, key dates **WJEC** Specification (Version 3, 2023)	**Unit 1 Mock Exam (AP2)** S37 · w/c 5.7.27
Knowledge: The specific knowledge your child will learn in detail	Providers: commercial residential (hotels, B&Bs, holiday parks, campsites, cruise ships); commercial non-residential (restaurants, cafés, fast food, pubs, takeaways, pop-ups, street food, vending, airlines); non-commercial residential (hospitals, care homes, prisons, armed forces, boarding schools); non-commercial non-residential (schools, subsidised workplace canteens, charities, meals on wheels). Food service: table (plate, family-style, silver, Gueridon, banquet), counter (cafeteria, buffet, fast food), personal (tray/trolley, vending, home delivery, takeaway). Residential service: rooms, refreshments, conference and function, leisure. Standards: hotel star ratings; AA Rosettes, Good Food Guide, Michelin stars.	Roles: front of house (manager, maître d'hôtel, head waiter, waiting staff, receptionist, concierge); housekeeping (chambermaid, cleaner, maintenance); kitchen brigade (executive chef, sous-chef, chef de partie, pastry chef, commis chef, apprentice, kitchen porter or plongeur); management (food and beverage, housekeeping, marketing). Personal attributes, qualifications and experience (apprenticeships, part-time and summer work, relevant qualifications). The kitchen induction covers hygiene, safety and food safety basics before any cooking.	Contracts: casual, full-time permanent, part-time, seasonal, zero hours. Remuneration and benefits: salary, hourly wage, holiday entitlement, pension, sick pay, tips and bonuses. Supply and demand: staffing at peak times, events, seasons and locations. Costs: labour, materials and overheads; gross profit = sales − cost of materials; net profit = gross profit − labour and overheads. Economy (strength, VAT, exchange rate); environment (seasonality; reduce, reuse, recycle); technology (cashless systems, apps, web booking, key cards, digital menus); media (print, broadcast, internet, competition).	Front of house workflow: reception, seating area, counter service, bar. Kitchen workflow: delivery → storage → preparation and cooking → serving → washing and cleaning. Large equipment: conventional oven, bain marie, walk-in fridge-freezer, deep fat fryer, steamer, floor-standing mixer, pass-through dishwasher, hot plates. Materials: cleaning, first aid and safety materials, small equipment, utensils. Documentation: stock control, ordering, delivery notes, invoices, food safety and health and safety records. Front and back of house dress codes.	Stock control keeps a business efficient: ordering, checking deliveries, stock rotation (first in, first out) and records. Provision must meet customer needs (catering, equipment, accommodation), rights and inclusion (including disability access) and equality. Customer requirements: lifestyle, nutritional and dietary needs, time available. Customer expectations: service, value for money, trends, competition, media, environmental concerns, seasonality. Demographics: age, location, accessibility, money available.	Health and Safety at Work Act 1974; Control of Substances Hazardous to Health Regulations (COSHH) 2002; Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013; Manual Handling Operations Regulations 1992; Personal Protective Equipment at Work Regulations (PPER) 1992. Employer responsibilities: safe workplace, risk assessment, training for all staff, PPE provided. Employee responsibilities: follow training, use PPE, report hazards and accidents. Documentation: accident forms and risk assessments.	A hazard is something that could cause harm; a risk is the likelihood that harm will happen and how severe it could be. Risk levels (low, medium, high) to employers, employees, suppliers and customers. Five steps of risk assessment: identify hazards; decide who might be harmed and how; evaluate the risks and decide on control measures; record the findings; review and update.	Causes of ill health: allergies, bacteria, chemicals and intolerances. Named bacteria: Bacillus cereus, Campylobacter, Clostridium perfringens, E. coli, Listeria, Salmonella, Staphylococcus aureus, with common food sources. Allergens and intolerances (gluten, lactose, aspartame, MSG). Visible symptoms (e.g. vomiting, diarrhoea, rash, facial swelling, anaphylaxis) and non-visible symptoms (e.g. nausea, stomach ache, weakness). Control measures: preventing cross-contamination and physical contamination; correct temperatures at delivery, storage, preparation and service.	Food safety legislation, labelling laws and food hygiene. The Environmental Health Officer inspects premises, collects evidence (samples, photographs, interviews), enforces the law, follows up complaints and outbreaks, gives evidence in prosecutions and submits reports. Temperatures over-learned: danger zone 5°C to 63°C; chilled storage no higher than 8°C by law (0°C to 5°C recommended); freezer −18°C; cook to 75°C core. HACCP: identify critical control points, remove or reduce risks to safe levels, decide actions if things go wrong, complete documents and keep records.	Cooking techniques (2.3.1) applied to proteins, such as roasting, grilling, poaching, braising and frying, with 75°C probe discipline. Food safety practices (2.3.3) shown throughout a full cook with a running commentary of special points. Dishes adapted for halal and medical diets. Trial dishes cooked to time using dovetailing.	A full Unit 2 rehearsal on a past WJEC brief: research and propose dishes (2.1 and 2.2.1), a production time plan (2.2.2), a practice cook over two slots (2.3) and a review of dishes and own performance (2.4). Feedback is allowed because the brief is not live, so pupils receive full guidance before Year 11.
Key vocabulary: Subject terms your child should know, spell and use	*commercial, non-commercial, residential, non-residential, silver service, Gueridon, AA Rosette, Michelin star*	*brigade, sous-chef, chef de partie, commis, plongeur, maître d'hôtel, apprenticeship*	*zero hours, remuneration, gross profit, net profit, overheads, VAT, sustainability*	*workflow, front of house, back of house, bain marie, delivery note, invoice, dress code*	*stock rotation, FIFO, inclusion, equality, demographics, value for money*	*HASAWA, COSHH, RIDDOR, manual handling, PPER, duty of care, accident form*	*hazard, risk, risk level, control measure, risk assessment*	*pathogen, anaphylaxis, intolerance, onset, contamination, control measure*	*EHO, enforcement, critical control point (CCP), HACCP, corrective action, due diligence*	*dovetailing, mise en place, special points, basic (*), medium (**), complex (***)*	*brief, proposal, production plan, review, contingency*
Exam & Practical Skills: Exam skills and Unit 2 techniques your child will develop	Command words (state, describe, explain, discuss, evaluate); AO1 recall; AO2 applying to real providers	Knife techniques (2.3.1): chopping, slicing, dicing, bâton, julienne on a low-risk dish	Gross and net profit calculations (AO2 maths); AO3 evaluation paragraphs on external factors	Sauces, dough and pastry (2.3.1): roux, kneading, proving, rubbing-in, laminating; method-to-science links	Applying knowledge to customer scenarios (AO2)	Presentation techniques (2.3.2): creativity, garnish and decoration, portion control, accompaniments	Carrying out and recording a risk assessment for a hospitality setting	Scenario application; exam-style answers	AO3 extended answers on HACCP marked to the mark scheme	Skills at basic, medium and complex levels; safe practice; cooking two dishes to time	Research, planning, practical and evaluation to WJEC standards
How it is assessed: Formative checks and summative assessments	Baseline and command word diagnostic (AO1 to AO3). Classify-provision CFU, exam question plenary, spaced quiz; standards and ratings exit ticket (AO2).	Brigade CFU and quiz; routes-in task marked. S7: knife precision benchmarked on the skills tracker; gate: induction complete. Flex week (w/c 19.10): cumulative 1.1 retrieval quiz, scores logged.	Contracts scenario CFU and quiz; profit calculations checked; AO3 paragraph marked live.	Workflow sequence task with 1.1 interleaved starter; label and apply CFU; quiz. S14: skills tracker marked live.	Whole-school Y10 assessment week. Scenario CFU and quiz.	Legislation matching (act to duty) CFU and quiz. S20: presentation marked live against the WAGOLL photo standard on the skills tracker. Y10 reports home 2.2.27.	Hazard vs risk photo-spot CFU; completed risk assessment marked against criteria.	Bacterial growth CFU and quiz; allergy vs intolerance and provider controls scenario CFU. Y11 reports home.	EHO case CFU and quiz; rapid-recall exit ticket on temperatures; HACCP extended answers marked live.	Safety-gated tracker (topic 1.4 taught first); food safety commentary observed; trial dishes to time.	Banded against WJEC criteria with full feedback; command word retest. Separate from AP2.
Builds on / leads to: How this topic connects to prior and future learning	Leads to: 1.2 operations; Unit 2 brief contexts.	Builds on: Y9 precision knife skills. Leads to: 1.1.3 working conditions; Unit 2 skills.	Leads to: Unit 2 menu planning, cost and portion control (2.2.1).	Builds on: Y8 L5, Y7 L6 and L15, Y9 L9. Leads to: stock control (1.2.1).	Leads to: Unit 2 meeting customer needs (2.2.1).	Leads to: 1.3 risk assessment; Unit 2 presentation (2.3.2).	Builds on: Y7 L5. Leads to: 1.3.2 HACCP.	Builds on: Y7 L10 and Y9 L5. Leads to: 1.4.4 EHO; Unit 2 food safety (2.3.3).	Leads to: Unit 1 exam; Unit 2 food safety documentation.	Leads to: mock controlled assessment; Y11 assessed practical.	Leads to: Y11 live controlled assessment.