The Hart School - Faculty of Design
Yr 11 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 11 end points: By the end of Year 11 pupils have completed a Unit 2 controlled assessment that proposes, plans, cooks and reviews dishes to meet a WJEC brief; they have closed their personal gaps in Unit 1 through question level analysis; and they sit the Unit 1 exam able to write accurate, well-judged AO3 answers.

Yr 11 key dates (LTP): Year 11 reports home 7.1.27 and 24.3.27 · PPE 1 w/c 23.11.26 (controlled assessment pauses) · PPE 2 w/c 22.2.27 and 1.3.27 · Unit 2 dress rehearsal w/c 8.2.27 · Unit 2 assessed practical w/c 22.2.27 and 1.3.27 (same fortnight as PPE 2) · contingency w/c 8.3.27 · Unit 2 complete w/c 15.3.27 · internal standardisation w/c 22.3.27 · Unit 2 marks and moderation sample submitted to WJEC by w/c 20.4.27 (WJEC deadline 5 May) · Unit 1 exam in the WJEC summer series (LTP: w/c 7.6.27)

	Autumn 1		Autumn 2			Spring 1			Spring 2		Summer 1			Summer 2
Core Course Topic: WJEC specification reference, sequence lesson (S) numbers and weeks.	**2.1 Nutrition and Cooking Methods** S38 · 7.9 · Functions of nutrients (recap and deepen) + weekly Unit 1 retrieval all year S39 · 14.9 · Nutritional needs of specific groups S40 · 21.9 · Unsatisfactory nutritional intake: characteristics S41 · 28.9 · How cooking methods affect nutritional value	**2.2.1 Factors Affecting Menu Planning** S42 · 5.10 · Factors affecting menu planning S43 · 12.10 · Environmental issues in menus S44 · 19.10 · Meeting customer needs and proposing dishes	**2.2.2 Planning Production** S45 · 2.11 · Planning production: the dovetailed time plan and special points	**Controlled Assessment: Research and Planning** S46 · 9.11 · Live brief issued: research (JCQ session 1) S46 · 16.11 · Research and dish proposals (controlled) PPE · 23.11 · Unit 1 mock; CA pauses S46 · 30.11 · Proposals finalised (controlled) S47 · 7.12 · Final dovetailed production plan (controlled) 14.12 · CA written tasks completed under JCQ conditions	**PPE 1: Unit 1 Mock** w/c 23.11.26	**Unit 1 Revision and Unit 2 Practical Preparation** 4.1 · Revision 1.1 Provision (targets from PPE 1 QLA) 11.1 · Revision 1.2 Operations 18.1 · Revision 1.3 Health and safety **25.1 · Skills refresher: dovetailing two distinct dishes to time** **1.2 · Skills refresher: presentation and finishing (distinct dishes)** **8.2 · Dress rehearsal cook on a distinct dish (last coached feedback); ingredients and supervision booked**	**PPE 2: Unit 1 Mock** S51 · w/c 22.2.27	**Unit 2 Assessed Practical** w/c 22.2.27 and 1.3.27	**Controlled Assessment: Assessed Practical and Review** S51 · 22.2 · Unit 1 second mock (PPE window) **22.2–1.3 · UNIT 2 ASSESSED PRACTICAL: cook and present (2–3 slots)** 8.3 · Contingency: absence catch-up under JCQ rules 15.3 · Review and evaluation (controlled): Unit 2 complete 22.3 · Internal standardisation and second marking; marks finalised before Easter	**Revision: 1.4 and Exam Technique** S55 · 13.4 · Revision 1.4 Food safety | Unit 2 marks entered on the WJEC portal **S56 · 20.4 · Walking Talking Mock | UNIT 2 SAMPLE, RECORDS AND PHOTOS SUBMITTED TO WJEC** S57 · 27.4 · Targeted revision from QLA; final past paper	**Unit 2 Submitted to WJEC** w/c 20.4.27 (deadline 5.5)	**Final Preparation for the Unit 1 Exam** 3.5 · Exam window revision: pupil-specific gap lists 10.5 · Final revision and exam warm-up; access arrangements confirmed 17.5 · Timed single-question practice; exam equipment checked 24.5 · Final retrieval before the exam window	**Unit 1 External Exam (40%)** S58 · WJEC summer series	**Course Close and Transition** S58 · 7.6 · Unit 1 external exam (40%) 14.6 · Course evaluation and Y11 exit survey 21.6 · Transition support; course review feeds 2027–28 28.6 · Destinations and post-16 transition 12.7 · Course closes; records archived per JCQ
Additional support links: Topic-specific pages from trusted UK sources (links checked September 2026)	**British Nutrition Foundation** Nutrition for teenagers **British Nutrition Foundation** Nutrition for older people **NHS** Vitamins and minerals (A to Z) **NHS** The Eatwell Guide	**Eat Seasonably** seasonal produce calendar **WRAP** Guardians of Grub: food waste in hospitality **WJEC** Specification (Version 3, 2023)	**WJEC** Specification (Version 3, 2023) **GOV.UK** Food safety management systems and HACCP	**WJEC** Specification (Version 3, 2023) **WJEC** Hospitality and Catering: past papers, key dates		**WJEC** Unit 1 sample paper and mark scheme **WJEC** Learner guide **FSA (GOV.UK)** Cooking your food safely			**WJEC** Specification (Version 3, 2023) **WJEC** Hospitality and Catering: past papers, key dates		**WJEC** Unit 1 sample paper and mark scheme **GOV.UK** Food safety management systems and HACCP **NHS** Food poisoning		**WJEC** Hospitality and Catering: past papers, key dates **WJEC** Learner guide		**National Careers Service** Chef job profile **National Careers Service** Environmental health practitioner
Knowledge: The specific knowledge your child will learn in detail	Functions of macronutrients (carbohydrate, fat, protein); vitamins A and D (fat-soluble), B group and C (water-soluble); minerals calcium, iron, sodium, potassium, magnesium; fibre (NSP) and water. Needs across life stages (babies to older adults) and special dietary needs: energy requirements, allergies, lactose and gluten intolerance, type 2 diabetes, cardiovascular disorder, iron deficiency, religious diets, pescatarian, vegetarian and vegan. Effects of deficiency and excess. How boiling, frying, grilling, poaching, roasting, steaming, baking and stir-frying affect nutritional value.	Cost, portion control, balanced diet and current nutritional advice, time of day, and the client or customer. Equipment available, skills of the chef, time available. Environmental issues: energy and water conservation; reduce, reuse, recycle; sustainability. Seasonality of commodities. Organoleptic qualities. Proposing dishes that meet customer needs.	A production plan includes a commodity list with quantities, equipment list, mise en place, sequencing and dovetailing, timing, cooking, cooling, hot holding, serving and storage, health, safety and hygiene points, quality points and contingencies.	The live WJEC brief is issued. Under JCQ controlled conditions pupils research the brief, propose dishes and write their final production plan and written tasks. A register is kept, work is stored securely and no feedback can be given once the assessment begins.		Unit 1 revision is brought forward so the whole of Spring 1 builds exam readiness: provision (1.1), operations (1.2) and health and safety (1.3) through retrieval and past paper questions. Practical lessons refresh skills on dishes that are not the pupils' assessed dishes: dovetailing two dishes to time, then presentation and finishing. A dress rehearsal cook on a distinct dish is the last coached feedback before the assessed practical; ingredients, equipment and supervision are booked in advance.			Pupils prepare, cook and present their dishes under controlled conditions (2.3.1 to 2.3.3) with observation records, photographs and probe temperatures logged. They review their dishes (production, selection, health and safety, hygiene, organoleptic qualities, presentation, waste, improvements) and their own performance (decision making, organisation, planning, time management) (2.4). Unit 2 is complete by w/c 15.3.27, then internally standardised before Easter.	Food safety (1.4) revision with AO3 practice paragraphs. A Walking Talking Mock models reading stimulus material, making the AO3 judgement and pacing an 80-mark, 80-minute paper. A final past paper gives a last question level analysis sweep and personal gap lists. Unit 2 marks are entered and the moderation sample submitted to WJEC by w/c 20.4.27, two weeks before the 5 May deadline.		Pupils close their personal gap lists through interleaved retrieval and timed practice on single questions. Access arrangements and exam equipment are confirmed. Unit 2 has already been submitted (by w/c 20.4.27), so all remaining lesson time goes to the Unit 1 exam.		Course evaluation and Year 11 exit survey. Destinations and post-16 transition support. Course review, QLA and moderation feedback inform 2027 to 2028 planning; records archived under JCQ retention rules.
Key vocabulary: Subject terms your child should know, spell and use	*macronutrient, micronutrient, life stage, deficiency, excess, leaching, water-soluble*	*portion control, seasonality, sustainability, organoleptic, commodity*	*dovetailing, mise en place, contingency, quality point, hot holding*	*controlled conditions, authentication, live brief*		*retrieval, dovetailing, mise en place, dress rehearsal, command words*			*observation record, special points, review, evaluation, standardisation*		*stimulus, AO3 judgement, Walking Talking Mock, pacing*		*interleaving, access arrangements, exam technique*		*destinations, progression*
Exam & Practical Skills: Exam skills and Unit 2 techniques your child will develop	Comparing needs of specific groups; applying nutrition to dish choice	Proposing and justifying dishes against the brief	Writing a dovetailed production plan for two dishes	Independent research and planning under controlled conditions		Past paper questions; cooking two dishes to time; presentation and finishing (2.3.1 to 2.3.3)			Skills at basic, medium and complex levels; presentation; safe practice; evaluation		AO3 evaluation; timing; accuracy for Distinction*		Exam readiness; interleaved retrieval		Reflecting on the course; planning next steps
How it is assessed: Formative checks and summative assessments	Weekly Unit 1 retrieval quiz (spine all year); tasks marked against the Unit 2 criteria; mock CA targets from Y10 applied.	Tasks marked live against criteria; propose-dishes task is the final rehearsal before the live brief.	Dovetailed plan practice marked against the standard banded in the Y10 mock.	Summative controlled assessment evidence (2.1 and 2.2). Sessions logged; no coaching.		Revision tasks marked against named question targets. Skills refreshers and the dress rehearsal on the skills tracker; feedback is given only on distinct dishes, never on the assessed dishes (JCQ). Y11 reports home 7.1.27.			Summative controlled assessment (60%) under JCQ conditions: no feedback on the assessed work. Contingency week w/c 8.3.27 for absence. Second mock QLA and DIRT set as independent study. Y11 reports home 24.3.27.		AO3 paragraphs marked live; Walking Talking Mock; final past paper QLA. Unit 2 marks and sample submitted to WJEC.		Gap lists closed; final exam technique checks; access arrangements confirmed.		No further assessment: moderation outcome and results tracked.
Builds on / leads to: How this topic connects to prior and future learning	Builds on: Y7 to Y9 nutrition. Leads to: proposing dishes in the live brief.	Builds on: Y8 L10 design brief; Y10 1.2.3. Leads to: live brief.	Builds on: KS3 time plans and Y10 S34. Leads to: final production plan.	Leads to: assessed practical.		Builds on: Y10 Unit 1 and trial dishes. Leads to: assessed practical w/c 22.2.27.			Leads to: WJEC submission by w/c 20.4.27.		Leads to: exam window revision.		Leads to: Unit 1 exam.		Leads to: post-16 study, apprenticeships and employment.