

Exam Board:	<i>Eduqas</i>
Qualification:	<i>Level 1/2 vocational award in Hospitality & Catering</i>
Assessment Information:	<i>1 written exam, 80 minutes, 40% grade 1 controlled assessment, 12 hours (incl. 3hours 30mins practical) 60% grade</i>
Link to official specification	

Department Information:
The Design Technology department empowers students to explore creativity and innovation through hands-on learning. Our curriculum covers product design, engineering, and Textiles, emphasizing sustainability and real-world applications. With good facilities, we cultivate technical skills and critical thinking, preparing students for future careers in the dynamic field of design.

By integrating these values into the curriculum and classroom culture, we can cultivate well-rounded students who excel not only in Design Technology but in their overall personal development.

ACHIEVE in the curriculum:
Ambitious: Highest standards of organisation, health & safety. Challenged to learn the highest skills awarded at this level
Collaborative: Teamwork in practicals, supporting peers
Happy: Sharing a love of the international world of food
Integrity: Respect the environmental impact of food production and waste, impact of energy and budget constraints, child poverty.
Endurance: Never giving up, learning to problem solve independently
Versatility: Cross-curricular links with business studies, travel & tourism, health & fitness. Understand ethical, religious, medical adaptations to diets and foods
Excellence: Whatever you do – do your best!

Curriculum Aims & Intent:
With a focus on applied learning, students gain knowledge, skills and understanding of this sector, the 3rd largest employer in the UK, through tasks that have many characteristics of real work in this sector. Students develop an understanding of hospitality & catering provisions, business success factors, health & safety and food safety. They learn the importance of nutrition and how to plan nutritious menus. They acquire the skills needed to prepare, cook, present dishes and how to review their work effectively.

Resources:
Student Textbook: Eduqas GCSE 'Food Preparation & Nutrition' – Alison Clough-Halstead, Fiona Dowling, Victoria Ellis, Jayne Hill, Bethan Jones; Illuminate publishing; ISBN 9781908682857
Student Revision guide: Eduqas GCSE 'Food Preparation & Nutrition' Revision guide – Jayne Hill; Illuminate publishing; ISBN 9781908682871
Student Revision guide: GCSE 'Food Preparation & Nutrition' Exam Practice Workbook for WJEC Eduqas (Grade 9-1)

How we keep parents informed:
Year 10 - Progress reports are published 4 times per year, in October, November, March and July, with a face-to-face parents' evening in March.

How parents can help their child:
Sensory feedback on students dishes/outcomes
Encourage practising at home
Visiting food outlets, hotels, street food markets
Where applicable encouraging DofE students to learn food as one of their skills (we're often asked to be an assessor)
Watching programmes such as 'Inside the world's greatest hotels', 'Food unwrapped', 'Masterchef', 'Bakeoff'

What we study and when:

Term	Unit, Topic Or Summary Of Work Covered	Knowledge, Understanding & Skills Developed	ACHIEVE / Personal Development Focus	How The Work Is Assessed	Careers Links
1	Hospitality & catering providers Commercial & non-commercial Different types of service Standards & ratings Working in the hospitality & catering industry			Own dish design (Baseline assessment) Preparation for a job role	
2	Working conditions in the hospitality & catering industry Contributing factors to the success of hospitality & catering provision			Mock Exam (Theory paper)	
3	The operation of the front and back of house Health & safety provision of kitchen & front of house			High skill chicken portioning	
4	The environmental health officer (EHO) Food related causes of ill-health Symptoms & signs of food-induced ill health			Mini practical assessment - Dovetailed 2 recipes	
5	Customer requirements in hospitality & catering How hospitality & catering provisions meet customer requirements			Dish design for specific customers	
6	Understanding the importance of nutrition How cooking methods can impact nutritional value			Dish design for specific diets	