

Exam Board:

Eduqas

Qualification:

Level 1/2 vocational award in Hospitality & Catering

Assessment Information:

*1 written exam, 80 minutes, 40% grade
1 controlled assessment, 12 hours (incl. 3hours 30mins practical) 60% grade*

[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: We encourage students to tackle complex design challenges that push their creative boundaries. We support students in setting personal and team goals for projects, fostering a growth mindset. Happy: We create a collaborative and supportive classroom atmosphere where students feel comfortable sharing ideas. We regularly recognize and celebrate individual and group successes, big or small. Integrity: We teach students the importance of ethical practices in design, including sustainability and fair sourcing of materials. We encourage students to take responsibility for their work and decisions, promoting honesty in all aspects of the design process. Endurance: We instil a mindset of perseverance by emphasizing the importance of learning from failure and iterating on designs. By implementing projects that require sustained effort and commitment, helping students understand the value of endurance in achieving their goals. Versatility: We encourage students to learn and apply a variety of techniques and tools, from digital modelling to hands-on fabrication. We present problems that can be approached in multiple ways, promoting creative thinking and adaptability.

Curriculum Aims & Intent:

Students will be creative and experiment with a range of different skills, techniques and resources throughout their projects.

They will complete 2 coursework units – 1 science investigation and 1 where they will plan and cook their own meal made up of 2 courses in timed condition

Resources:

<https://www.bbc.co.uk/bitesize/subjects/zdn9jhw>

Watch Masterchef

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:

Allow students to cook at home, try different foods and where possible, go out to eat.

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 *	