WJEC Level 1/2 Hospitality and Catering

Unit 2 LO3

Be able to cook dishes

AC3.1 Use techniques in preparation of commodities

AC3.2 Assure quality of commodities to be used in food preparation

AC3.3 Use techniques in cooking of commodities

AC3.4 Complete dishes using presentation techniques

AC3.5 Use food safety practices

Be able to cook dishes

Unit 2 LO3

AC2.1 Explain factors to consider when proposing dishes for menus

AC2.2 Explain how dishes on a menu address environmental issues

AC2.4 Plan production of dishes for a menu

LO1 LO2 LO3

Unit 2 NEA

Non Exam Assessment

Post 16 Destinations: Apprenticeship, University, A Levels, Professional H & C Routes

LO2 — Understand menu planning

AC2.3 Explain how menu dishes meet customer needs

KS4 – Hospitality and Catering

LO1 — Understand the importance of nutrition when planning menus

AC1.2 Compare nutritional needs of specific groups

AC1.1 Describe functions of nutrients in the human body

AC1.4 Explain how cooking methods impact on nutritional value

AC1.3 Explain characteristics of unsatisfactory nutritional intake

YEAR 11

Unit 1 EXAM June

NEA Practice

Revision

REVISE

LO5 LO3 LO1

AC5.2 Recommend options for hospitality provision

LO5 — Propose provisions to meet specific needs

LO4 LO2

Research, plan and cook a meal for a specific provision

AC5.1 Review options for hospitality and catering provision

KS4 – Hospitality and Catering

AC 2.1 The operation of the kitchen

AC 2.2 The operation of front of house

AC3.2 Risks to personal safety in hospitality and catering

LO2 — Understand how hospitality and catering provision operates

LO3 — Understand how hospitality and catering provision meets health and safety requirements

AC3.3 Options for hospitality and catering provision

AC 2.3 How hospitality and catering provision meets customer requirements

AC3.1 Personal safety control measures for hospitality and catering provision

Unit 2 LO3 - Be able to cook dishes

Year 10 - 11 a range of savoury and sweet dish will be produced along side theory

AC 4.5 The symptoms of food induced ill health

AC 4.4 Common types of food poisoning

AC 4.3 Food Safety legislation

LO4 — Know how food can cause ill health

KS4 – Hospitality and Catering

AC 4.2 The role and responsibilities of the environmental health officer (EHO)

AC 1.3 Working conditions of different job roles across the hospitality and catering industry

AC 1.1 The structure of the hospitality and catering industry

LO1 — Understand the environment in which hospitality and catering providers operate

YEAR 10

Unit 1

AC 4.1 Food related causes of ill health

AC 1.4 Factors affecting the success of hospitality and catering providers

AC 1.2 Job requirements within the hospitality and Catering industry

Crompton House Food Learning Journey