

BTEC Level 1/2 First Award in Hospitality

Curriculum Guide

Year 11

What will my son learn?		
Autumn term The taught element of the course consists of the practical Unit 6: Planning, Preparing, Cooking and Finishing Food. This unit consists of the following: <ul style="list-style-type: none">• Learning Aim A: Understand how to plan a nutritious meal• Learning Aim B: Be able to prepare food in a safe and hygienic manner• Learning aim C: Be able to cook and finish food in a safe and hygienic manner	Spring Term The taught element of the course consists of the theoretical Unit 2: Working in the Hospitality Industry. This unit consists of the following: <ul style="list-style-type: none">• Learning aim A: Understand effective working skills in the hospitality industry• Learning aim B: Use working skills in a hospitality situation	Summer Term The taught element of the course consists of the theoretical Unit 3: Food Safety and Health and Safety in Hospitality. This unit consists of the following: <ul style="list-style-type: none">• Learning aim A: Understand food safety when dealing with food in the hospitality industry• Learning aim B: Understand safety legislation and regulations that control safe working practices in the hospitality industry

How will my son be assessed?
<p>Unit 6: Planning, Preparing, Cooking and Finishing Food. Assessment for this unit will consist of three internally assessed assignments. There is a predominantly a practical element to this unit where pupils will be assessed on their ability to prepare, cook and finish healthy meals employing safe and hygienic methods. There is also a theoretical element to the unit that teaches pupils the basics of nutrition and healthy eating.</p> <p>Unit 2: Working in the Hospitality Industry and Unit 3: Food Safety and Health and Safety in Hospitality. Assessment for both these units consist of two internally assessed assignments. They are both theoretical units which teach pupils about working in and the scope of the Hospitality industry.</p> <p>Unit 1: Introducing the Hospitality Industry. This unit is a theoretical unit that is assessed externally through an exam.</p>

How can I support my son with Hospitality?
<ul style="list-style-type: none">• Pupils should be encouraged to read around the subject– including the course text book: BTEC Hospitality, Pearsons. Students are responsible for researching all the material for the theoretical Units 1, 2 and 3 and the theoretical element of Unit 6. Parents can assist by monitoring the pupils' reading progress and encourage them to share and verbalise their thoughts on academic concepts. Parents can also help by monitoring pupils planners, assisting with any homework or questions pupils may have and communicating with the teacher if there are any problems.

