



## Design Technology



### Hospitality and Catering Year 10 – Exam unit 1 and improving skills

Hospitality and Catering is a vibrant industry, more than just a job; it is a passion, an opportunity to express creativity - a form of 'art.' The greatest challenge facing the hospitality and catering industry today is the shortage of skilled staff at all levels, the industry offers fantastic careers to all. In this unit learners will gain, comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. The four units of study are:

- 1.1 Hospitality and catering provision
- 1.2 How hospitality and catering providers operate
- 1.3 Health and safety in hospitality and catering
- 1.4 Food safety in hospitality and catering

Running along side this, are the practical lessons dedicated to the up skilling of all students, bearing in mind that in year 11 there is a 4-hr practical exam.



### Assessment:

Students will be assessed in class on completion of each of the four units. They will be using class PowerPoints, knowledge organisers and textbooks to practice typical exam questions. After Easter (in year 11) they will practice past papers in preparation for their exam in the summer. This unit is externally assessed through a written examination which contributes 40% to the overall qualification grade.

**Duration:** 1 hour 20 minutes

**Number of marks:** 80

**Format:** short and extended answer questions based around applied situations. Learners will be required to use stimulus material to respond to questions.

### ***Specialist key terms/ names for this unit:***

|                                                          |                                                           |
|----------------------------------------------------------|-----------------------------------------------------------|
| The Environmental Health Officer (EHO).                  | Hospitality and catering Providers.                       |
| Health and safety in hospitality and catering provision. | Working in the hospitality and catering industry.         |
| Customer requirements in hospitality and catering.       | Food related causes of ill health.                        |
|                                                          | Preventative control measures of food-induced ill health. |
| The operation of the front and back of house.            |                                                           |

### **Suggested enrichment activities:**

**Students are encouraged to practice cooking at home, using the techniques covered in class. For example, portioning a whole chicken and making a dish with a high skill level eg chicken Kiev.**

