



Year 10 Hospitality and Catering



What have students at St. Crispin's been taught to understand and be able to do?

Year 10

During Year 10 students learn the knowledge that they need to take their written exam. Along side this they develop a range of practical cooking skills.

Year 11

In Year 11 students continue to develop their practical and presentation skills. Along side this students learn the knowledge that they need to complete their controlled assessment task.

Core Knowledge	Core Skills
<ul style="list-style-type: none"> • The environment in which hospitality and catering providers operate • How hospitality and catering provisions operate • How hospitality and catering provision meets health and safety requirements • How food can cause ill health • Proposing a hospitality and catering provision to meet specific requirements • The importance of nutrition when planning menus • An understanding of menu planning. 	<ul style="list-style-type: none"> • Organisation and time management • Research • Planning • Problem solving • Food presentation skills • A variety of practical cooking skills including knife skills, sauces, pastry, cakes and meat cookery.

How has learning been assessed?

Year 10: Students are given formative assessments and receive verbal feedback regularly. Students complete their written exam with the option to retake in Year 11.

Year 11: Students complete their controlled assessment task. This is made up of two written sections and one practical exam.

Unit 1- The Hospitality and Catering Industry (40%)

Externally assessed 90 minute exam paper.

Unit 2- Hospitality and Catering in Action (60%)

Internally assessed controlled assessment task.