

<p><b>KEY STAGE 4</b></p>	<p><b>COURSE CODE:</b></p> <p><b>COURSE TITLE:</b></p>	<p><b>603/7022/1 WJEC LEVEL 1/2</b></p> <p><b>WJEC LEVEL 1/2 VOCATIONAL AWARD IN HOSPITALITY &amp; CATERING</b></p> <p><b>(TECHNICAL AWARD)</b></p>	<p><b>GLH: UNIT 1 – EXTERNALLY ASSESSED:</b></p> <p><b>48 HOURS</b></p> <p><b>UNIT 2 – INTERNALLY ASSESSED:</b></p> <p><b>72 HOURS</b></p>
<p><b>WJEC – LEVEL 1/2 AWARD</b></p> <p><b>HOSPITALITY &amp; CATERING</b></p> <p><b>TECHNICAL AWARD</b></p> <p><b>YEAR 10</b></p>	<p><b>SUBJECT CONTENT:</b></p> <p><b>UNIT 1:</b> ENABLES LEARNERS TO GAIN &amp; DEVELOP COMPREHENSIVE KNOWLEDGE &amp; UNDERSTANDING OF THE HOSPITALITY &amp; CATERING INDUSTRY INCLUDING PROVISION, HEALTH &amp; SAFETY, AND FOOD SAFETY.</p> <p><b>UNIT 2:</b> ENABLES LEARNERS TO DEVELOP AND APPLY KNOWLEDGE AND UNDERSTANDING OF THE IMPORTANCE OF NUTRITION AND HOW TO PLAN NUTRITIOUS MENUS. THEY WILL LEARN THE SKILLS NEEDED TO PREPARE, COOK AND PRESENT DISHES. THEY WILL ALSO LEARN HOW TO REVIEW THEIR WORK EFFECTIVELY</p> <p>THE COURSE IS STRUCTURED IN SUCH A WAY THAT UNIT 1 &amp; UNIT 2 WORK ALONG SIDE EACH OTHER TO EMBED KEY SKILLS THAT WILL ALLOW STUDENTS TO HAVE THE KNOWLEDGE AND APPLICATION TO CARRY THEIR UNIT 2 ASSESSMENT WHICH IS WORTH 60% OF THEIR TOTAL GRADE.</p> <p><b>PRACTICAL TASKS WILL BE ASSESSED WITH A FOCUS ON PRODUCTION, EFFICIENCY, QUALITY &amp; PRESENTATION.</b></p> <p><b>HOMEWORKS TAKE THE FORM OF BUILDING COMPREHENSIVE RESOURCES THAT WILL ASSIST WITH REVISION FOR THE END OF YEAR EXAM, MOCK EXAMINATION &amp; FINAL EXAM.</b></p>	<p><b>SUBJECT CONTENT:</b></p> <p><b>UNIT 1:</b> ENABLES LEARNERS TO GAIN &amp; DEVELOP COMPREHENSIVE KNOWLEDGE &amp; UNDERSTANDING OF THE HOSPITALITY &amp; CATERING INDUSTRY INCLUDING PROVISION, HEALTH &amp; SAFETY, AND FOOD SAFETY.</p> <p><b>UNIT 2:</b> ENABLES LEARNERS TO DEVELOP AND APPLY KNOWLEDGE AND UNDERSTANDING OF THE IMPORTANCE OF NUTRITION AND HOW TO PLAN NUTRITIOUS MENUS. THEY WILL LEARN THE SKILLS NEEDED TO PREPARE, COOK AND PRESENT DISHES. THEY WILL ALSO LEARN HOW TO REVIEW THEIR WORK EFFECTIVELY</p> <p>THE COURSE IS STRUCTURED IN SUCH A WAY THAT UNIT 1 &amp; UNIT 2 WORK ALONG SIDE EACH OTHER TO EMBED KEY SKILLS THAT WILL ALLOW STUDENTS TO HAVE THE KNOWLEDGE AND APPLICATION TO CARRY THEIR UNIT 2 ASSESSMENT WHICH IS WORTH 60% OF THEIR TOTAL GRADE.</p> <p><b>PRACTICAL TASKS WILL BE ASSESSED WITH A FOCUS ON PRODUCTION, EFFICIENCY, QUALITY &amp; PRESENTATION.</b></p> <p><b>HOMEWORKS TAKE THE FORM OF BUILDING COMPREHENSIVE RESOURCES THAT WILL ASSIST WITH REVISION FOR THE END OF YEAR EXAM, MOCK EXAMINATION &amp; FINAL EXAM.</b></p>	<p><b>LESSON CONTENT:</b></p> <p><b>IN TERM 3 STUDENTS WILL UNDERTAKE A PRACTICE ASSESSMENT, THIS WILL GIVE THEM A CLEAR IDEA OF WHAT WILL BE REQUIRED IN YEAR 11 AND WILL ENHANCE THEIR EXISTING KNOWLEDGE.</b></p> <p>2.1 THE IMPORTANCE OF NUTRITION</p> <p>2.2 MENU PLANNING</p> <p>2.3 THE SKILLS AND TECHNIQUES OF PREPARATION, COOKING AND PRESENTATION OF DISHES</p> <p>2.4 EVALUATING COOKING SKILLS</p> <p>THIS UNIT WILL TAKE THE FORM OF WRITTEN TASKS AS WELL AS PRACTICAL TASKS THAT WILL BUILD ON EXISTING KNOWLEDGE IN PREPARATION FOR YEAR 11.</p> <p><b>HOMEWORKS TAKE THE FORM OF BUILDING COMPREHENSIVE RESOURCES THAT WILL ASSIST WITH REVISION FOR THE END OF YEAR EXAM, MOCK EXAMINATION &amp; FINAL EXAM.</b></p>

	<b>COURSE CODE:</b>  <b>COURSE TITLE:</b>	<b>603/7022/1 WJEC LEVEL 1/2</b>  <b>TECHNICAL AWARD IN HOSPITALITY AND CATERING</b>	<b>GLH: UNIT 1 – EXTERNALLY ASSESSED:</b>  <b>48 HOURS</b>  <b>UNIT 2 – INTERNALLY ASSESSED:</b>  <b>72 HOURS</b>	
<b>YEAR 11</b>  <b>WJEC – LEVEL 1/2 AWARD</b>  <b>HOSPITALITY &amp; CATERING TECHNICAL AWARD</b>	<b>MOCK EXAMS – NOVEMBER ALTHOUGH HAVE TAKEN PLACE IN OCTOBER IN RECENT YEARS</b>  <b>UNIT 1: ENABLES LEARNERS TO GAIN &amp; DEVELOP COMPREHENSIVE KNOWLEDGE &amp; UNDERSTANDING OF THE HOSPITALITY &amp; CATERING INDUSTRY INCLUDING PROVISION, HEALTH &amp; SAFETY, AND FOOD SAFETY.</b>  <b>UNIT 2: ENABLES LEARNERS TO DEVELOP AND APPLY KNOWLEDGE AND UNDERSTANDING OF THE IMPORTANCE OF NUTRITION AND HOW TO PLAN NUTRITIOUS MENUS. THEY WILL LEARN THE SKILLS NEEDED TO PREPARE, COOK AND PRESENT DISHES. THEY WILL ALSO LEARN HOW TO REVIEW THEIR WORK EFFECTIVELY</b>  THE COURSE IS STRUCTURED IN SUCH A WAY THAT UNIT 1 & UNIT 2 WORK ALONG SIDE EACH OTHER TO EMBED KEY SKILLS THAT WILL ALLOW STUDENTS TO HAVE THE KNOWLEDGE AND APPLICATION TO CARRY THEIR UNIT 2 ASSESSMENT WHICH IS WORTH 60% OF THEIR TOTAL GRADE.	<b>MOCK EXAMS – NOVEMBER ALTHOUGH HAVE TAKEN PLACE IN OCTOBER IN RECENT YEARS</b>  <b>CONTROLLED ASSESSMENT TASK:</b>  <b>(120 MARKS)</b>  AN ASSIGNMENT BRIEF WILL BE PROVIDED BY WJEC, WHICH WILL INCLUDE A SCENARIO AND SEVERAL TASKS. THE ASSIGNMENT BRIEF WILL BE SET ANNUALLY BY WJEC AND ISSUED TO CENTRES IN AN ASSESSMENT PACK VIA THE WJEC SECURE WEBSITE  <b>2.1 THE IMPORTANCE OF NUTRITION</b>  <b>2.2 MENU PLANNING</b>  <b>2.3 THE SKILLS AND TECHNIQUES OF PREPARATION, COOKING AND PRESENTATION OF DISHES</b>	<b>REVISION FOR EXTERNALLY ASSESSED SUMMER EXAMINATION</b>  <b>40%</b>  <b>(80 MARKS)</b>	<b>SUMMER EXAMS (STUDY LEAVE)</b>

**PRACTICAL TASKS WILL BE ASSESSED WITH A FOCUS ON PRODUCTION, EFFICIENCY, QUALITY & PRESENTATION.**

**HOMEWORKS TAKE THE FORM OF BUILDING COMPREHENSIVE RESOURCES THAT WILL ASSIST WITH REVISION FOR THE END OF YEAR EXAM, MOCK EXAMINATION & FINAL EXAM.**

**2.4 EVALUATING COOKING SKILLS**

**HOMEWORKS TAKE THE FORM OF BUILDING COMPREHENSIVE RESOURCES THAT WILL ASSIST WITH REVISION FOR THE END OF YEAR EXAM, MOCK EXAMINATION & FINAL EXAM.**

<b>KEY STAGE 4</b>	<b>COURSE CODE:</b> <b>COURSE TITLE:</b> <b>SPECIFICATION CODE:</b>	<b>603/0984/2</b> <b>AQA – DESIGN AND TECHNOLOGY</b> <b>8552</b>	<b>WRITTEN EXAM 2 HOURS</b> <b>100 MARKS 50% GCSE</b> <b>NEA: 30 -35 HOURS 100 MARKS 50% GCSE</b>
	<b>TERM 1</b>	<b>TERM 2</b>	<b>TERM 3</b>
<b>AQA DESIGN AND TECHNOLOGY GCSE 9 – 1 YEAR 10</b>	<b>PROJECT 1 – MODELLING ASSIGNMENT – MEMPHIS GROUP</b> <p>THIS PROJECT IS DESIGNED TO DEVELOP THOSE SKILLS TAUGHT AT KS3 AND IS STRUCTURED TO BUILD SKILLS NEEDED FOR THEIR NEA.</p> <p>DESIGN BRIEF, RESEARCH, DESIGN IDEAS, DESIGN DEVELOPMENT.</p> <p>PROTOTYPE PRODUCTION USING 3D PRINTER AND OR TRADITIONAL MATERIALS.</p> <p>THEORY LESSONS RUN ALONG SIDE PRACTICAL LESSONS AND COVER THE FOLLOWING TOPICS:</p> <p><b>3.1 CORE TECHNICAL PRINCIPLES</b></p> <p>NEW &amp; EMERGING TECHNOLOGIES  ENERGY GENERATION &amp; STORAGE  DEVELOPMENTS IN NEW MATERIALS  SYSTEMS APPROACH TO DESIGNING</p>	<b>PROJECT 2 – PLASTICS PROJECT – CHARLES RENNIE MACKINTOSH</b> <p>THIS PROJECT IS DESIGNED TO DEVELOP THOSE SKILLS TAUGHT AT KS3 AND IS STRUCTURED TO BUILD SKILLS NEEDED FOR THEIR NEA, WITH A PARTICULAR FOCUS ON THE USE OF POLYMERS.</p> <p>DESIGN BRIEF, DESIGNER RESEARCH, PRODUCT RESEARCH USING ACCESS FM, DESIGN IDEAS, DESIGN DEVELOPMENT SHOWING A NUMBER OF ITERATIONS USING 3D SOFTWARE TO EMBED CORE SKILLS.</p> <p>FINAL PRODUCT, PRODUCED IN THE WORKSHOP USING A RANGE OF HAND AND MACHINERY TOOLS.</p> <p>THEORY LESSONS RUN ALONG SIDE PRACTICAL LESSONS AND COVER THE FOLLOWING TOPICS:</p> <p><b>3.2 SPECIALIST TECHNICAL PRINCIPLES</b></p> <p>SELECTION OF MATERIALS OR COMPONENTS  FORCES &amp; STRESSES  ECOLOGICAL &amp; SOCIAL FOOTPRINT  SOURCES &amp; ORIGINS  USING FORMS TYPES &amp; SIZES</p>	<b>CORE SKILLS – DEPENDANT ON PROGRESS IN FIRST TWO TERMS A SERIES OF MININ PROJECT WILL BE UNDERTAKEN USING APPROPRIATE MATERIALS &amp; PROCESSES.</b> <b>NEA QUESTION ISSUED ON JUNE 1<sup>ST</sup> – ONCE ISSUED RESEARCH INTO CONTEXTS BEGINS.</b> <p>THEORY LESSONS RUN ALONG SIDE PRACTICAL LESSONS AND COVER THE FOLLOWING TOPICS:</p> <p><b>3.3 DESIGNING AND MAKING PRINCIPLES</b></p> <p>INVESTIGATION, PRIMARY &amp; SECONDARY DATA  ENVIRONMENTAL, SOCIAL &amp; ECONOMIC CHALLENGE  THE WORK OF OTHERS  DESIGN STRATEGIES  COMMUNICATION OF DESIGN IDEAS</p>

	<p>MECHANICAL DEVICES MATERIALS &amp; THEIR WORKING PROPERTIES</p> <p><b>HOMEWORK IS DESIGNED TO EMBED THEORY KNOWLEDGE TAUGHT IN THEORY LESSONS AND IS AN ON-LINE SYSTEM WHICH CAN BE ACCESSED FROM ANY SUITABLE DEVICE THAT IS SPECIFIC TO THE COURSE STUDIED.</b></p>	<p>SCALE &amp; WORKING WITH MATERIALS STOCKS OF PRODUCTION SPECIALIST TECHNIQUES &amp; PROCESSES SURFACE TREATMENTS &amp; FINISHES</p> <p><b>HOMEWORK IS DESIGNED TO EMBED THEORY KNOWLEDGE TAUGHT IN THEORY LESSONS AND IS AN ON-LINE SYSTEM WHICH CAN BE ACCESSED FROM ANY SUITABLE DEVICE THAT IS SPECIFIC TO THE COURSE STUDIED.</b></p>	<p>PROTOTYPE DEVELOPMENT SELECTION OF MATERIALS &amp; COMPONENTS TOLERANCES MATERIAL MANAGEMENT SPECIALIST TOOLS &amp; EQUIPMENT SPECIALIST TECHNIQUES &amp; PROCESSES</p> <p><b>IN TERM 3 THERE IS A WRITTEN END OF YEAR EXAM THIS WILL INDICATE GAPS IN LEARNING AND CURRENT PROGRESS AND WILL FORM THEIR END OF YEAR GRADE.</b></p>	
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	<b>TERM 1</b>	<b>TERM 2</b>	<b>TERM 3</b>	
<p><b>YEAR 11</b></p> <p><b>AQA</b></p> <p><b>DESIGN</b></p> <p><b>AND</b></p> <p><b>TECHNOLOGY</b></p> <p><b>GCSE</b></p>	<p><b>NON EXAMINATION ASSESSMENT – ISSUED IN JUNE IS THE FOCUS FOR TERM 1</b></p> <p>INTENDED TO BE AN ITERATIVE PROCESS SO THE LEARNING ACTIVITIES WILL BE DIRECTED BY THE</p>	<p><b>MOCK EXAMS – PREVIOUSLY NOVEMBER BUT HAVE TAKEN PLACE IN OCTOBER IN MORE RECENT YEARS</b></p> <p><b>NON EXAMINATION ASSESSMENT – CONTINUED.</b></p>	<p><b>REVISION FOR EXTERNALLY ASSESSED SUMMER EXAMINATION 50%</b></p>	<p><b>SUMMER EXAMS (STUDY LEAVE)</b></p>

	<p>STUDENT FOLLOWING A DESIGN CONTEXT ISSUED BY THE EXAM BOARD.</p> <p><b>HOMEWORK IS DESIGNED TO EMBED THEORY KNOWLEDGE TAUGHT IN THEORY LESSONS AND IS AN ON-LINE SYSTEM WHICH CAN BE ACCESSED FROM ANY SUITABLE DEVICE THAT IS SPECIFIC TO THE COURSE STUDIED.</b></p>	<p>INTENDED TO BE AN ITERATIVE PROCESS SO THE LEARNING ACTIVITIES WILL BE DIRECTED BY THE STUDENT FOLLOWING A DESIGN CONTEXT ISSUED BY THE EXAM BOARD.</p> <p><b>HOMEWORK IS DESIGNED TO EMBED THEORY KNOWLEDGE TAUGHT IN THEORY LESSONS AND IS AN ON-LINE SYSTEM WHICH CAN BE ACCESSED FROM ANY SUITABLE DEVICE THAT IS SPECIFIC TO THE COURSE STUDIED.</b></p>		
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