

EASTBURY SUBJECT CURRICULUM

Subject	BTEC First Award in Hospitality level 2														
Year Group	KS4														
Overview	<p>The rationale for all qualifications in the BTEC First suite in Hospitality is to:</p> <ul style="list-style-type: none"> • inspire and enthuse learners to consider a career in the hospitality industry • support progression to a more specialised level 3 vocational or academic hospitality and catering course or an apprenticeship in hospitality and catering • give learners the opportunity to gain a broad understanding and knowledge of, and skills in, the hospitality industry • give learners the potential opportunity to enter employment within a wide range of junior job roles across the hospitality industry, for example assistant front-of-house staff, temporary events/match day hospitality, waiter/waitress. <p>The course is equivalent to 1 GCSE grades A-C</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 15%;"></th> <th style="width: 25%;">Term 1</th> <th style="width: 25%;">Term 2</th> <th style="width: 35%;">Term 3</th> </tr> </thead> <tbody> <tr style="background-color: #d9e1f2;"> <td>year 10</td> <td>Unit 1: Introduction to the Hospitality Industry Preparing and cooking a range of recipes.</td> <td>Researching recipes and planning menus. Researching the hospitality industry.</td> <td>Working in the hospitality industry, theory and practice of providing customer care.</td> </tr> <tr style="background-color: #d9ead3;"> <td>year 11</td> <td>Planning for preparing cooking and presenting their own menu for assessment. Health and safety unit.</td> <td>Practical assessment and health and safety unit.</td> <td>Preparation for the external examination.</td> </tr> </tbody> </table>				Term 1	Term 2	Term 3	year 10	Unit 1: Introduction to the Hospitality Industry Preparing and cooking a range of recipes.	Researching recipes and planning menus. Researching the hospitality industry.	Working in the hospitality industry, theory and practice of providing customer care.	year 11	Planning for preparing cooking and presenting their own menu for assessment. Health and safety unit.	Practical assessment and health and safety unit.	Preparation for the external examination.
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	<p>Students study four units of work.</p> <p>Unit 1 – The hospitality Industry, this is an externally set exam</p> <p>Unit 2 – Working in the Hospitality Industry(part theory and part practical)</p> <p>Unit 3 – Health and Safety</p> <p>Unit 6 – Plan, prepare, cook and finish a two course menu(part theory and part practical)</p>														
Homework	Coursework tasks are set as homework.														

Additional information	Students plan and prepare a wide range of recipes, giving them valuable cooking life skills. They also learn how to provide customer service as part of unit 2.
Useful resources	www. edexcel BTEC First Award in Hospitality