

EDUQAS Level 1/2 Hospitality & Catering Curriculum Map 2020-21

Intent Statement: The Hospitality and Catering Level 1/2 Award has been designed to support learners who want to learn about this vocational sector and the potential it can offer them for their

Week	Dates (w/b)	Wk	Theory		Practical	
			Year 10	Year 11	Year 10	Year 11
0	30/8/2021		Phased return			
1	6/9/2021	A	Baseline assessments: theory (past paper), practical (following a recipe) and knife skills assessment	Preparation for Practical exam. TAGs are being entered in the Autumn term for these pupils as Unit 1 was sat in Year 10. During this period evidence will continue to be built if assessments were missed in Year 10.	Knife skills assessment, vegetable soup	Preparation for Practical exam. TAGs are being entered in the Autumn term for these pupils as Unit 1 was sat in Year 10. During this period evidence will continue to be built if assessments were missed in Year 10.
2	13/9/2021	B	L04 – health and safety – 4C's		Food safety and hygiene assessment	
3	20/9/2021	A	4.1.11 health		Risotto	
4	27/9/2021	B	4.2 EHD		Italian Dessert	
5	4/10/2021	A	4.4 – food poisoning	Practical Exam	Curry	Practical Exam
6	11/10/2021	B	4.3 Legislation		Healthy new recipe	
7	18/10/2021	A	1.1 structure	Pupils have completed the Hospitality and Catering Level 2 Award and will now be in consolidation	Own choice	Pupils have completed the Hospitality and Catering Level 2 Award and will now be in consolidation
8	25/10/2021	B	1.1 job roles		Risotto	
9	1/11/2021	A	4.4 – food poisoning		Curry	
10	8/11/2021	B	4.5 symptoms		Pastry	
11	15/11/2021	A	3.1 responsibilities		Thai	
12	22/11/2021	B	3.2 risks	Mock Exams	Enchiladas	Mock Exams
13	29/11/2021	A	3.3 control		Christmas Theme	
14	6/12/2021	B	January Unit 1 Exam	January Unit 1 Exam - Can sit this again if they are not happy with their TAG	January Unit 1 Exam	January Unit 1 Exam - Can sit this again if they are not happy with their TAG
15	13/12/2021	A	1.2 job requirements		Own choice	
16	20/12/2021	B	1.2 uses of raw		Own choice	
17	27/12/2021	A	1.1, 1.3 nutrients - Protein			
18	3/1/2022	B	1.1, 1.3 nutrients - vitamins and minerals			
19	10/1/2022	A	1.1, 1.3 nutrients - Carbohydrates			
20	17/1/2022	B	1.1, 1.3 nutrients - Fats			
21	24/1/2022	A	1.3 working conds		Macaroni Cheese	
22	31/1/2022	B	1.4 factors	Consolidation	Risotto	Consolidation
23	7/2/2022	A	2.1, 2.2 operation		Collage Pie	
24	14/2/2022	B	2.3 customer requirements		Douche	
25	21/2/2022	A	2.4 timescales		Chicken Tikka	
26	28/2/2022	B	2.1, 2.2 menu planning		Lasagne	
27	6/3/2022	A	L05 - Catering Provision		Shankrist	
28	13/3/2022	B	L05 - Catering Provision		Merrouse	
29	20/3/2022	A	Exams		Chicken Pie	
30	27/3/2022	B	L05 - Catering Provision		Choux	
31	3/4/2022	A	Revision for exam		Pasta	
32	10/4/2022	B	Revision for exam		Bread	
33	17/4/2022	A	June Series Exam 2nd Attempt	Summer Exams	June Series Exam 2nd Attempt	Summer Exams
34	24/4/2022	B	Preparation for Controlled Assessment			
35	1/5/2022	A				
36	8/5/2022	B				
37	15/5/2022	A				