

Scheme of Work 2020-21

Subject: Hospitality and Catering

Year Group: 10

Specification: WJEC HOSPITALITY AND CATERING

Lesson No	Topic & Objectives	Big Question – What will students learn?	Key Activities & Specialist Terminology (Do Now Task / Starter/Tasks/Plenary)	Planned Assessment	Homework or flipped learning resources DODDLE resources	Lit Num SMSC Codes
<p>ADP Codes:</p> <p>Sp2 – Students have access to outstanding learning opportunities – The department is resourced to ensure all students have access to outstanding learning experiences.</p> <p>C5 – Students reach full potential as barriers have been removed – All learning objectives and tasks – allow scope for differentiation – ensuring all learners are given a chance to learn and progress.</p> <p>Sp5 – Students take responsibility for their own learning journeys – This is encouraged and facilitated with all internal assessment tasks.</p> <p>Sp9 – Creating enjoyment and fascination in learning – Practical component of Engineering allows students to gain first-hand experience of curriculum content – creating a more enjoyable and fascinating learning experience.</p> <p>C3 – Foster a passion for learning – Specialist teachers with a passion an enthusiasm for their subjects bring first-hand experience into the classroom – fostering a passion for learning.</p> <p>M1 – All stakeholders’ model resilience, positive relationships attitudes and behaviours – all social opportunities in lessons and behaviour expectations made clear by teachers. Attitude to lifelong learning modelled by teaching staff.</p>						
1	Unit 1 AO1	Understand the structure of the course, expectations and working resources. Assess students’ prior knowledge using a baseline assessment (30 mins).	AO1 Introduction and understanding of course structure – 2 units – unit 1 exam and unit 2 coursework/2 course meal Introduction to MS teams Login, understand tools and layout. Hand in procedure. Open AO1 booklet – practice hand in	<ul style="list-style-type: none"> All students to do a mock-hand in on MS teams. Prior knowledge – MS Teams baseline assessment (30 mins) 	Share work booklets on MS Teams and paper brain exercise books	
2-3	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Types of provider Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
4-5	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Types of service Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (crossword – last lessons vocabulary) Work booklet submission Feedback on MS Teams 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.

				<ul style="list-style-type: none"> Peer assessment of answers (plenary) 		
6-7	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Commercial and non-commercial establishments Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (wheel of fortune – last lessons vocabulary) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.

8-9	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Services provided Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (crossword – last lessons vocabulary) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
10-11	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Suppliers Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (5 mins exam style question - last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. Lit – Exam terminology Compare, discuss, explain, list.
12-13	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Where hospitality is provided at non-catering venues. Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (Register Q&A - last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
14-15	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Standards and ratings Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (Crossword – last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
16-17	Unit 1 AO1	1.1 Describe the structure of the hospitality and catering industry	Job roles within the industry Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (Wheel of fortune - last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
18	Practical	Working in the hospitality and catering industry	Complete a practical activity in the kitchen/bakery – Canapés Teacher demonstration Go through method sheet Practical activity	<ul style="list-style-type: none"> • Practical Assessment. • Marks out of 10 given for: Method, use of equipment, housekeeping and presentation. 	Bring in ingredients or inform staff of the ingredients required. Pre-prep – Youtube video.	Num – Measuring / weighing out ingredients

			Tidy away			
OCTOBER HALF TERM						
19-20	Unit 1 AO1	1.2 Analyse job requirements within the hospitality and catering industry	Supply and demand Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (Wheel of fortune) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
21	Unit 1 AO1	1.2 Analyse job requirements within the hospitality and catering industry	Jobs for specific needs Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (5 mins exam style question - last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. Lit – Exam terminology Compare, discuss, explain, list
22	Unit 1 AO1	1.2 Analyse job requirements within the hospitality and catering industry	Rates of pay Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (crossword – last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. SMSC – Cost of living
23	Unit 1 AO1	1.2 Analyse job requirements within the hospitality and catering industry	Qualifications and experience, training Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> • Starter activity (Q&A – last lesson recap / assess) • Work booklet submission • Feedback on MS Teams • Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. SMSC – Levels of education
24	Unit 1 AO1	1.2 Analyse job requirements within the hospitality and catering industry	Personal attributes Teacher introduction to topic. Q&A session	<ul style="list-style-type: none"> • Starter activity (Crossword – last lesson recap / assess) • Work booklet submission 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.

			Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Feedback on MS Teams Peer assessment of answers (plenary) 		
25	Unit 1 AO1	1.3 Describe working conditions of different job roles across the hospitality and catering industry	Different types of contract Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (Kahoot Quiz – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
26	Unit 1 AO1	1.3 Describe working conditions of different job roles across the hospitality and catering industry	Working hours Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (Crossword – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
27	Unit 1 AO1	1.3 Describe working conditions of different job roles across the hospitality and catering industry	Rates of pay Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (Wheel of fortune – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. SMSC – Minimum wage
28	Unit 1 AO1	1.3 Describe working conditions of different job roles across the hospitality and catering industry	Holiday entitlement and remuneration Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (5 mins exam style question – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. Lit – Exam terminology Compare, discuss, explain, list
29	Unit 1 AO1	1.4 Explain factors affecting the success of hospitality and catering providers	Cost, profit, economy Teacher introduction to topic. Q&A session Group task	<ul style="list-style-type: none"> Starter activity (Profit calculation) Work booklet submission Feedback on MS Teams 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.

			MS Teams – Booklet questions.	<ul style="list-style-type: none"> Peer assessment of answers (plenary) 		Num – Calculating profits task
30	Unit 1 AO1	1.4 Explain factors affecting the success of hospitality and catering providers	Environment Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (kahoot – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
31	Unit 1 AO1	1.4 Explain factors affecting the success of hospitality and catering providers	Customer demographics, lifestyles, expectations Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (crossword – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.
32	Unit 1 AO1	1.4 Explain factors affecting the success of hospitality and catering providers	Customer service and competition Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (5 mins exam style question – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of answers (plenary) 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab. Lit – Exam terminology Compare, discuss, explain, list
33	Unit 1 AO1	1.4 Explain factors affecting the success of hospitality and catering providers	Trends, media, political factors Teacher introduction to topic. Q&A session Group task MS Teams – Booklet questions.	<ul style="list-style-type: none"> Starter activity (5 mins exam style question – last lesson recap / assess) Work booklet submission Feedback on MS Teams Peer assessment of full AO1 booklet 	Update notes and work booklet – MS Teams	Lit – Subject specific vocab.

Christmas Holiday