

Wjec: Hospitality and Catering Yr11

HC:Yr11:T1-T6:Medium Term Plan 25-26

Topic: Unit 1 Examination Readiness & Unit 2 Non-Examined Assessment (NEA)

Section	Content
Year Group & Subject	Year Group 11, Subject: HOSPITALITY AND CATERING
Prior Learning	Unit 1 (LO1, LO4, LO5 intro) and Unit 2 (LO1, LO2, LO3 skills) covered in Year 10. Students have completed a holistic practical project and have strong foundational knowledge of food safety, nutrition, and industry structure.
Rationale	Year 11 is dedicated to closing the knowledge gap for the Unit 1 exam (LO2, LO3, LO5 deep dive) and providing dedicated, protected time for the official Unit 2 NEA. The plan ensures the external exam is prioritized before the final summer assessment period.
Common Misconceptions	Unit 1 LO2/LO5: Confusing different types of provision; inability to link proposed provision to specific customer needs and success factors. Unit 1 LO3: Generic knowledge of H&S instead of application of legal responsibilities (e.g., COSHH, RIDDOR, Food Safety Act). Unit 2 NEA: Poor time management during the practical; insufficient justification of dish choices in the portfolio.
Key Vocabulary	Commercial/Non-Commercial; Fixed/Variable Costs; Gross/Net Profit; COSHH; RIDDOR; Food Safety Act; Due Diligence; Provision Types (e.g., Fine Dining, Contract Catering); Standardised Recipe; Justification; Evaluation.
Cultural Capital	Analysing case studies of successful/unsuccessful catering businesses; investigating local authority food hygiene ratings and reports; advanced analysis of global menu trends and sustainability in hospitality.
Adaptive Teaching	Targeted exam skills workshops (command word analysis, timing). Scaffolded templates for Unit 2 NEA planning. Dedicated check-in points for students requiring extra support with written justifications.

Year 11: Term-by-Term Breakdown

Term	Learning Objectives (LOs)	Practical/Skills Focus	Key Assessments
Term 1 & 2	<p>Unit 1 LO2: Understand how hospitality and catering provisions operate (e.g., costs, revenue, profit, customer service, service types).</p> <p>Unit 1 LO3: Understand how provision meets health and safety requirements (deep dive into legislation: COSHH, RIDDOR, Food Safety Act, Due Diligence).</p> <p>Unit 1 LO5: Proposing hospitality provision (full planning cycle, feasibility study).</p>	<p>Advanced Skills: Review of Year 10 practicals and addressing common errors. Complex sauces (e.g., Hollandaise, reductions). Advanced meat and pastry preparation (e.g., jointing chicken, rough puff pastry).</p> <p>Emphasis: Applying H&S legislation to practical scenarios; linking operational costs (LO2) to practical planning.</p>	<p>1. Unit 1 LO2/LO5 Operational Knowledge Test (Written test focusing on costs, profit, and provision planning/justification). 2. Mock Unit 1 External Examination (Full 90-minute paper practice under exam conditions).</p>
Term 3 & 4	<p>Unit 2 NEA OFFICIAL WINDOW: Focusing entirely on the set task (WJEC controlled assessment). LO2: Planning and menu justification (Part A). LO3: Safe and competent production of dishes (Part B).</p>	<p>Official Unit 2 NEA: Part A (Written): Research, design, and justification of dishes/menu based on the client brief. Part B (Practical): Three-hour practical preparation, cooking, and presentation of final dishes.</p> <p>Evaluation: Detailed reflection on outcomes, skills, and areas for improvement. Emphasis: Time management, precision, advanced presentation, and linking practical choices directly to the written plan.</p>	<p>1. Official Unit 2 NEA Part A Submission (Final portfolio covering research, menu justification, and time plan). 2. Official Unit 2 NEA Part B Practical Exam (Assessed production of dishes).</p>
Term 5 & 6	<p>Unit 1 Final Revision and Consolidation: Intensive</p>	<p>Skills Booster/Enrichment: Exam kitchen practice (timing and flow</p>	<p>1. Unit 1 Exam Technique & Knowledge Booster (Structured practice questions focusing on the</p>

	<p>review of all 5 Learning Outcomes. Focus on exam technique, timing, and effective answer structure for 6, 8, and 10-mark questions. Unit 2 Post-Mortem: Review of NEA results and refinement of skills.</p>	<p>drills). Complex decorative skills (e.g., piping, chocolate work). Career pathway exploration and interview skills relevant to the industry.</p>	<p>most challenging LOs/higher-mark questions). 2. Advanced Practical Challenge (Optional) (A timed practical to apply newly mastered techniques, e.g., a Patisserie challenge).</p>
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