

# Key Stage 4 Long Term Planning \*\*BTEC BTEC Level 1 Introductory in Hospitality and Tourism Year 10 SYLLABUS:

BTEC Introductory qualifications demand a lot of practical work. Pupils complete a range of units and take assessments that demonstrate skills and keep a portfolio of assignments. Designed to give learners the opportunity to develop a range of skills in the hospitality and tourism sector and develop transferable and sector skills is a main focus. Required learning includes activities such as lessons, tutorials, supervised study and assessments, private study, preparation for assessments and undertaking assessments.

360 Guided Learning Hours and Ten units must be achieved, of which four must be taken from the Core Skills (Group A), and six from Sector Skills (Group B).

Pupils will achieve five units in Year 10 and four in Year 11.

The units in this specification signpost opportunities for learners to develop functional skills in English and Mathematics.

Pearson BTEC Level 1 Introductory Diploma in Hospitality and Tourism							
Learners must complete all core units and six sector units.							
Unit reference	Unit title GLH Type Year						
Core	Group A units – learners must complete all units						
A1	Being Organised	30	Core	10			
A2	Developing a Personal Progression Plan	30	Core	10			
A3	Working with Others	30	Core	10			
A4	Researching a Topic	30	Core	11			
Sector	Group B units – learners must complete six units						
HT5	Preparing and Cooking Food	40	Sector	10			
HT6	Serving Food and Drink	40	Sector	10			
HT7	Exploring Local Visitor Attractions	40	Sector	11			
HT8	Exploring Travel and Tourism in the UK	40	Sector				
HT9	Contribute to Running a Hospitality and Tourism Event	40	Sector	11			
HT10	Delivering Customer Service in Hospitality and Tourism	40	Sector	10			
HT11	Using Websites to Make Holiday Choices	40	Sector	11			
HT12	Promoting Hospitality and Tourism Events	40	Sector				
HT13	Working in Housekeeping	40	Sector				



Year 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Syllabus	HT5. Preparing and Cooking Food	Unit A1: Being Organised	Unit HT6: Serving Food and Drink	Unit A2: Developing a Personal Progression Plan	Unit HT 10: Delivering Customer Service in Hospitality and Tourism	Unit A3: Working with Others
Learning aim	A. Plan a dish to meet specified requirements of a given recipe. B. Prepare and cook food safely and hygienically	A Explore techniques to improve own organisational skills B Review the use of techniques to improve own organisational skills.	A Provide food and drink service to customers safely and hygienically B Communicate and prioritise activities when serving food and drink to customers.	A Explore the skills and behaviours needed to meet personal progression goal B Produce a progression plan to meet the intended progression goal.	A Explore different types of customer needs and expectations in hospitality and tourism B Demonstrate communication and problem-solving skills when providing customer service in hospitality and tourism situations	A Demonstrate the ability to work with others on a given activity B Review own and others' performance on a given activity.
Knowledge	Health and safety requirements and personal responsibilities     Food safety legislation and procedures to follow when preparing and cooking food     Cooking methods and equipment	Organisational skills     Time management     Use of ICT management tools	How to prepare and clear food and drink service areas safely and hygienically     How to take customers' orders     Different types of hospitality settings and service styles     Importance of personal cleanliness and hygiene	Sources of information about progression opportunities and requirements     Producing a progression plan	The needs of different customers The importance of verbal and non-verbal communication	Ways to communicate effectively through listening and talking     Building effective teams     Ways to assess own performance     How to plan to improve own performance

#### Transferable Skills Communication

- Writing, speaking and listening to others
- Using body language to help communication
- Using communication for different purposes
- Communicating in a variety of ways, including electronic and social media

#### Working with others

- Setting common goals
- Showing respect for others in the team and valuing their contributions
- Listening to others in the team, being open minded
- Taking on roles and responsibilities

#### Problem solving

- Identifying issues by being able to examine information
- Dealing with change
- Decision making to find solutions
- Staying with a problem until it is resolved
- Using IT to help solve problems

#### Managing information

- Collecting and using information from different sources
- Determining relevance and accuracy of information
- Organising information
- Representing information in different ways
- Using IT to present and store information

#### Self-management and development

- Setting goals and planning ahead
- Being proactive and flexible



	Being resilient and able to work under pressure     Monitoring performance and devising strategies for improvement     Using IT for time management						
Skills	Food preparation skills     Cooking skills     Managing own safety when preparing and cooking food     Maintaining food safety	Planning     Managing information	Safe and hygienic preparation and clearing of food and drink service areas     Meeting and greeting customers     Serving customers     Managing own cleanliness and hygiene     Communication     Working well under pressure	Learners can reflect on the sector skills they have developed when considering their progression goal.     Benefits and purpose of developing a progression plan     Finding out about progression opportunities     Setting a progression goal     Identifying the skills and behaviours needed to meet progression goal     Reviewing own skills and behaviours against progression goal     Creating a progression plan.	Food preparation skills     Cooking skills     Managing own safety when preparing and cooking food     Maintaining food safety	This unit can be delivered in a sector context.	
Assessment	Internal assessment (centredevised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.	Internal assessment (centre-devised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.  • A planner for a two-week period. • Supporting	Internal assessment (centre-devised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.  • Tutors' observation record of learners serving food and drink to	Internal assessment (centre-devised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.	Internal assessment (centre-devised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.	Internal assessment (centredevised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.	
		documentation that demonstrates the techniques used.	customers in a specific service style				
Homework	Completion of textbook consolidation tasks.						
Cultural enrichment including Trips, Visits, Experiences, Extra- curricular	Visit to working kitchen- college/workplace.		Serving food and drink opportunities. Learners serving food and drink to customers in a specific service style				



Literacy	Read and understand texts	Write clearly and	Make relevant and	Make relevant and	Read and understand texts		
	in detail.	coherently, including an	extended contributions to	extended contributions to	in detail.		
	Utilise information	appropriate level	discussions, allowing for	discussions, allowing for	Utilise information		
	contained in texts.	of detail.	and responding to others'	and responding to others'	contained in texts.		
		Ensure written work	input.	input.			
		includes generally accurate	Utilise information	Prepare for and			
		punctuation	contained in texts.	contribute to the formal			
		and spelling, and that		discussion of ideas and			
		meaning is clear.		opinions.			
Numeracy	Add, subtract, multiply and	Solve problems requiring	Solve problems requiring	Solve problems requiring	Add, subtract, multiply and		
	divide whole numbers using a	calculations with common	calculations with common	calculations with common	divide whole numbers using		
	range of strategies.	measures, including time	measures, including time	measures, including time	a range of strategies.		
	Solve problems requiring	and money.	and money.	and money.	Solve problems requiring		
	calculation with common				calculation with common		
	measures, including money,				measures, including money,		
	time, length, weight, capacity				time, length, weight,		
	and temperature.				capacity and temperature.		
	Extract and interpret				Extract and interpret		
	information from tables,				information from tables,		
	diagrams, charts and graphs.				diagrams, charts and graphs		
CIAG	New skills-focused content clo						
	•			ial journey, whether to further	education or to the world of wor	k.	
	The curriculum prepares pupils						
					he units have careers advice, info	ormation and guidance	
	embedded within them and cov Activities include:	er a range of career activities of	lesigned to build confidence ar	d working skills.			
	Career quizzes						
	•	olan that will help make choices	about jobs and the future)				
	Vocational profiling (making a plan that will help make choices about jobs and the future).						
	Skills assessments Labour market information (this is information about how many work opportunities are available in different job sectors and industries. We explore this information to understand career						
	options.	s is intermedient about new mar	iy work opportunities are avail	able in different job sectors une	· maastres. We explore this info	mation to understand career	
	CV workshops						
	Employability skills workshops						
	Employer encounters						
	Training and education						
	Careers conversations						
	Interview techniques						



## Year 11 SYLLABUS:

Year 11	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
Syllabus	HT9 Contribute to Running a Hospitality and Tourism Event	A4 Researching a Topic	HT7 Exploring Local Visitor Attractions	Unit HT11: Using Websites to Make Holiday Choices	Completion of all tasks/assignments. Review own and others work.
Learning Aim	A Contribute to the organisation and planning of an event B Work with others to run an event.	A Carry out research into an agreed topic B Present a summary of research findings into an agreed topic	A Find out information about local visitor attractions B Present information about local attractions to meet visitor needs	A Find out information from websites on travel and accommodation for a customer brief B Present information on travel and accommodation that meets customer requirements.	Re submit or repeat any outstanding units.
Knowledge	Types of hospitality and tourism events  The activities required when planning and running an event	Ways to plan successfully     Identifying sources of information     How to research     Presentation methods	Features of local visitor attractions     How local attractions appeal to different visitor types	The different types of website, the information required and the booking stages to be processed     Finding the best deals online	
Skills	Event planning and organisation     Requirements of hospitality and tourism customers     Planning     Working with others	The research topic can be in a sector context.  • Planning  • Finding out  • Managing information  • Communication	Carrying out research on local visitor attractions Presenting information on which local attractions are most appropriate for specific visitor types	Obtaining accurate information     Exploring appropriate websites	
Assessment	Internal assessment (centre-devised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.	Internal assessment (centredevised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theorybased and practical applications.	Internal assessment (centredevised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theorybased and practical applications.	Internal assessment (centre-devised assessment). An assignment may take a variety of forms, including practical and written types. The 'units' can be assessed through a series of structured tasks or activities, including a mixture of theory-based and practical applications.	
Homework	Completion of textbook consolidation tasks	Completion of textbook consolidation tasks	Completion of textbook consolidation tasks	Completion of textbook consolidation tasks	
Cultural enrichment including Trips, Visits, Experiences, Extra- curricular	Event planned and organized within the school.	Investigation could focus on the local community or area, linked to a sector, hobby, or an extracurricular activity.	Visit local visitor attraction- Blackpool? Outdoor location? Local visitor attractions, including: natural, e.g. beaches, gardens and country parks purpose-built, e.g. theme parks, zoos heritage, e.g. museums, stately homes/historic buildings.		
Literacy	<ul> <li>Make different kinds of contributions to discussions.</li> <li>Present information/points of view clearly and in an appropriate way.</li> </ul>	Present information/points of view clearly and in appropriate language.	Write clearly and coherently, including an appropriate level of detail.	Present information/points of view clearly and in appropriate language.	



	Present information in a logical	Present information in a logical	Present information in a logical	Read and understand texts in	
	sequence.	sequence.	sequence.	detail.	
	·	Use correct grammar, including	Use language, format and	Utilise information contained in	
		correct and consistent use	structure suitable for purpose and	text.	
		of tense.	audience.	Write clearly and coherently,	
		Ensure written work includes		including an appropriate level	
		generally accurate punctuation		of detail.	
		and spelling, and that meaning is		Present information in a logical	
		clear		sequence.	
Numeracy	Understand and use whole	Solve problems requiring	Solve problems requiring	Solve problems requiring	
	numbers and understand negative	calculations with common	calculation with common	calculation with common measures,	
	numbers in practical contexts.	measures, including time and	measures,	including money, time, length,	
	Add, subtract, multiply and divide	money.	including money, time, length,	weight, capacity and	
	whole numbers using a range of		weight, capacity and	temperature.	
	strategies.		temperature.	<ul> <li>Collect and record discrete data</li> </ul>	
			Extract and interpret	and organise and represent	
			information from tables,	information in different ways.	
			diagrams,		
			charts and graphs.		
CIAG	New skills-focused content closely ali	gned in supporting learners to become	e part of a skilled workforce		
	<ul> <li>Graded assessments in every unit to I</li> </ul>	help learners progress to the next stag	e of their personal journey, whether t	o further education or to the world of we	ork.
	The curriculum prepares pupils for futu		9		
		•		ourneys. The units have careers advice, ir	nformation and guidance embedded
	within them and cover a range of caree	er activities designed to build confiden	ce and working skills.		
	Activities include:				
	Career quizzes				
	Vocational profiling (making a plan that	t will help make choices about jobs and	d the future).		
	Skills assessments				
	,	rmation about how many work opport	unities are available in different job se	ectors and industries. We explore this inf	ormation to understand career
	options.				
	CV workshops				
	Employability skills workshops				
	Employer encounters				
	Training and education				
	Careers conversations				
	Interview techniques				