

Hospitality and Catering Curriculum design

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Produced for; PACE members

A Level 2 Curriculum designed to meet the Raising of Participation Age (RPA) to 17 in 2015, whilst at the same time addressing the issue of Students entering the curriculum area with GCSE Grade D to F in 3 or more subjects.

Study programmes allows for a complete re-think of the curriculum offer at all levels but in particular for level 2 learners who have previously had one year to gain confidence and command of the skills and subject matter relating to large level 2 qualifications in the Hospitality and Catering area.

The core learning aims and planned student hours recognise the principle that all qualifications under the study programme rules, have planned hours which are set by each College within the envelope of 600 planned hours and not based on individual qualification GLH as set by awarding organisations

The curriculum below is set as two by one year programmes with completion of a study programme each year.

Design

Year 1 Study Programme

*Certificate in Hospitality and catering Principles L2(Cookery)	150 Planned Hours
Certificate in Hospitality and Catering (F&B service)	150 Planned Hours
English route leading to GCSE	72 Planned Hours
Maths route leading to GCSE	72 Planned Hours
Tutorial	36 Planned Hours
Non Qual/Enrichment Cookery skills informal certificate	100 Planned Hours
Total Planned hours	580

*** Core learning aim**

The qualifications chosen are the Technical qualification in a range of Hospitality and Catering Apprenticeship pathways

Employability skills will be delivered as an integrated package within the RWE's and Classroom with Tutorial focus on P&SD

English and Maths hours have included 1 hour of contextualised delivery within a Hospitality and Catering curriculum, for example Practical and Theory classes.

The choice of the Certificates whilst mainly Theory based will with the correct choice of options and delivered in an integrated curriculum provide further pathways for students.

Pathways for progression from year 1

- Apprenticeship at level 2 in most aspects of the Hospitality and Catering operations/settings
- Traineeships either via a Further study programme or via Apprenticeship funding route.
- Further study at a larger level 2 programme using APL to recognise some of the learning in year 1.

Year 2 Study Programme

*Diploma in Professional Cookery level 2 58 Credits Some of these credits will be APLeD from year 1	300 Planned hours
English route leading to GCSE	72 Planned Hours
Math route leading to GCSE	72 Planned Hours
Tutorial	36 Planned Hours
Enrichment/Non Qual either Food and Drink service/ Pastry or further cookery—to meet local employers needs	100 Planned Hours
Total Planned Hours	580

* Core learning aim

The Diploma in Professional Cookery is not part of the Apprenticeship framework but some aspects of the qualification can be mapped against the framework or allow the student direct entry into Advanced Apprenticeship

In this year the enrichment will focus on employers needs

Employability skills will be delivered as an integrated package within the RWE and classroom. Tutorial will focus on P&SD.

The outcomes/progression from this year will be

- Apprenticeship either level 2 or 3 depending on employer's needs and students ability.
- Traineeship either as part of a study programme or via Apprenticeship funding route
- Employment with Training--- the student may have passed their 18th birthday and have completed the RPA condition for participation in Training
- Further study at level 3 full time at College

Traineeship – as an option out of year 1 or 2 of this programme.

Funding routed either via 16-19 Study programme or Apprenticeship funding.

In both case the funding model is based on the EFA funding rules for Study programmes.

Length of programme will determine funding for this example I am using 25 weeks

*Core learning Aim Work experience—code Z0007838 This will cover 22 weeks, 10 weeks by 3 days per week followed by 12 weeks of 4 days per week average daily working hours of 8 hours	624 Planned Hours
English route leading to GCSE average 25 hours	25 Planned Hours
Maths route leading to GCSE	25 Planned Hours
Personal and social development and employability skills	50 Planned Hours
Job search, interview techniques and general support in preparing for interviews and employment	75 Planned Hours
Specific skills training as requested by the employer the trainee is with	50 Planned hours

Whilst the planned programme is more than 600 Planned Hours this programme is about preparing and supporting both the trainee and employer to ensure the best opportunity for the trainee to secure either an Apprenticeship or sustainable employment with training.

Most of the “upfront” activity will be around the soft skills needed to be employed with the specific skills needed requested by the employer delivered in College RWE or practice kitchens.

During this phase of learning both the employer and trainee may consider transfer to an apprenticeship the most suitable course of action, as the Work experience is the Core learning Aim the student will be deemed as completed and no funding or achievements penalties apply. Full funding for the 600 planned hours will be drawn down by the College, irrespective of actual delivered hours

Progression

- Apprenticeship
- Further Study – however in the same academic year as the traineeship if funded via the 16-19 funding route no further funding available.
- Employment with training.