



Stocksbridge High School

Curriculum Intent Statement

Design and Technology – KS4 Hospitality and Catering

"The doctor of the future will give no medicine but will interest his patients in the care of the human frame, in diet and in the cause and prevention of disease." - Thomas Edison

Intent Overview

At Stocksbridge High School, our Hospitality and Catering curriculum reflects our mission to provide every pupil with the opportunity to grow academically, socially, and morally, ensuring doors to future success remain open. This course combines practical culinary skills with an understanding of the dynamic hospitality industry, encouraging pupils to Believe, Achieve, and Succeed through creativity, professionalism, and resilience.

Our curriculum builds on KS3 foundations, refining technical skills while introducing new knowledge essential for progression into further study or apprenticeships. Pupils develop cultural awareness, communication, teamwork, and multitasking skills alongside practical expertise in food preparation, cooking, and presentation.

The bigger picture is very easy to highlight. The UK hospitality and catering sector is one of the largest employers in the country, supporting over 1.5 million jobs and contributing significantly to the national economy. It plays a vital role in tourism, events, and everyday life, making it an industry rich with opportunities for skilled professionals. By studying this course, pupils gain insight into a sector that is both socially dynamic and economically essential, preparing them for careers that can take them anywhere in the world.

Course Structure and Purpose

The WJEC Level 1/2 Hospitality and Catering qualification consists of two mandatory units:

Unit 1: The Hospitality and Catering Industry

This externally assessed unit develops pupils' understanding of hospitality sectors, job roles, legislation, marketing, environmental issues, and financial considerations. Learners apply this knowledge to propose hospitality and catering solutions for specific needs, fostering critical thinking and problem-solving skills.

Unit 2: Hospitality and Catering in Action

This internally assessed unit focuses on planning, preparing, cooking, and presenting nutritional dishes to meet a set brief. Pupils refine practical skills, reinforce food safety and hygiene, and explore the relationship between nutrition, management, and customer needs. Reflection and iterative improvement are integral to this unit, promoting confidence and mastery.

Future Pathways

This qualification opens doors to careers such as Chef, Restaurant Manager, Accommodation Manager, Nutritional Scientist, Dietician, Event Manager, Marketing Specialist, and many more, as well as progression to Level 3 Hospitality and Catering courses or apprenticeships.