

# Hospitality



SwitchED



Learning in the lakes



## WHO WE ARE and our ETHOS

SwitchED 2 is a differentiated learning experience for those who struggle with mainstream schooling or a regular learning environment. We are located within the Lake District close to 2 other counties, North Yorkshire and Lancashire, and are surrounded by hills, woodlands and the Kent Estuary. SwitchED 2 is a small learning environment with a maximum of 8 pupils per day. This enables us to deliver high quality care and education to a small group of pupils. The delivery of education is primarily done through practical activities and offers a holistic, caring and supportive learning environment. We seek to work collaboratively with schools, local authorities, parents, care service, NHS and other agencies that support the development of young people.

At SwitchED 2 we offer a wide range of practical activities including animal care, catering, design technology and land based studies. Using the daily farm routines as a practical learning environment we are able to motivate, inspire and deliver a holistic approach.

We are equipped to deliver an excellent learning experience for young people, whose needs are developing, within a homely classroom environment. These practical activities will be evidenced and mapped out alongside the national curriculum subjects that are being taught in mainstream education.

All subjects assessed and progress tracked in accordance with average point scores which can then be translated to individual school progress and monitoring policies.

### **All young people**

We offer provision for young people from Key Stage 2 to Key Stage 4 with an aim to develop self-esteem, confidence, team work skills and problem solving skills which are all accredited through the Duke of Edinburgh Award and Open Awards.

### **Primary Schools**

Primary schools can benefit from this provision to provide a nurturing and holistic environment. This therapeutic approach can be tailored to individual needs and provide an alternative to a young person's weekly routine.

### **Secondary Schools, Academies and Pupil Referral Services**

Schools will benefit through the increased flexibility of vocational experiences with functional skills in recognised accreditations, as well as bespoke learning experiences to prepare pupils for their next key stage or post 16 learning journey.

## TRACKING & ASSESSMENT

B Squared will be used to track the smallest pieces of progress and shared with the pupils to ensure they know what they need to do and when they have achieved. This will be broken down into emerging, encountering, attention & response, gaining skills & understanding and then mastered. These will be tracked on aspects of their curriculum and by liaising with the school responsible we can continue and compliment their current programmes. Reports and tracking updates can be regularly reported back to schools and other agencies for their own monitoring purposes. Examples of the assessment descriptors are below:



## Choose & Achieve!

Choose what vocation you would like to study:

Hospitality, Motor Vehicle, Outdoor Ed or Land Based

We will help you find out which level is best for you - Entry level, Level 1 or Level 2

Choose the size of study – 1 term = Award, 2 terms = Certificate or Full year = Diploma

Choose your vocational units

Choose your personal & social development units



## What will I do?

Pupils will take part in different aspects of catering and hospitality ranging from front and back of house hospitality. All pupils will complete practicals every week and be able to take the produce home for all the family.

## What will I achieve?

Food preparation and cooking skills, including how to maintain a safe environment and healthy eating knowledge. For pupils aged 11 and over Skills for further learning Award, Certificate or Diploma in Hospitality. The qualifications range from entry level 1 to level 2 and a starting point will be determined to what is appropriate to individual's needs.

Award	Certificate	Diploma
To achieve an Award (short course) you need: 2 credits from the Mandatory unit 2 credits from the generic section 2 credits from the vocational section	To achieve an Certificate (medium course) you need: 2 credits from the Mandatory unit 7 credits from the generic section 4 credits from the vocational section	To achieve an Diploma (long course) you need: 2 credits from the Mandatory unit 23 credits from the generic section 12 credits from the vocational section

# Entry level I Hospitality

Mandatory Unit	Personal & Social Development Units	Vocational Units
M/502/5723 Personal Action Planning	L/504/1234 Action Planning to Improve Performance J/600/6475 Developing Assertiveness R/506/2893 Developing Independent Communication Skills F/506/2906 First Steps in Communicating with Others J/506/4379 Listening and Responding A/600/6490 Personal Awareness L/505/6185 Personal Development R/505/0579 Understanding Relationships R/504/5480 Beginning to Study A/502/4154 Developing Learning Skills: Learning to Learn A/504/3805 Following Instructions H/505/1686 Planning for Progress in English Skills A/506/4377 Using Maths in Everyday Contexts	J/600/6198 Basic Cooking Techniques T/600/6262 Eating a Balanced Diet L/600/6204 Everyday Food and Drink Preparation A/600/6201 Kitchen Hygiene R/600/6222 Make a Simple Meal T/602/0016 Preparing Drinks and Snacks M/602/0015 Selecting and using cooking equipment D/505/3890 Working in Hospitality L/600/6199 Basic Cooking Techniques A/600/6263 Eating a Balanced Diet R/600/6205 Everyday Food and Drink Preparation F/600/6202 Kitchen Hygiene Y/600/6223 Make a Simple Meal M/505/4767 Working in Hospitality

## Entry Level (Entry 1)

### Summary

Entry 1 recognises progress along a continuum that ranges from the most elementary of achievements to beginning to make use of skills, knowledge or understanding that relate to the immediate environment.

# Entry level 2 Hospitality

Mandatory Unit	Personal & Social Development Units	Vocational Units
M/502/5723 Personal Action Planning	Y/504/1298 Building Confidence and Self Esteem L/505/5781 Communicate to Give and Receive Information Y/600/6478 Developing Assertiveness H/506/4390 Listening and Responding F/600/6491 Personal Awareness T/505/4236 Personal Development Y/504/5481 Beginning to Study F/506/2923 Effective Skills, Qualities and Attitudes for Learning and Work R/505/6124 Engage in Discussion L/504/3825 Following Instructions A/506/3925 Learning Skills D/505/1699 Planning for Progress in English Skills H/602/0061 Collecting and Presenting Numerical Information K/506/4391 Planning to Improve Performance in Mathematics	L/600/6199 Basic Cooking Techniques A/600/6263 Eating a Balanced Diet R/600/6205 Everyday Food and Drink Preparation R/505/4776 Exploring Working in Catering K/505/4783 Exploring Working in Hospitality F/600/6202 Kitchen Hygiene Y/600/6223 Make a Simple Meal D/505/4764 Working in Catering M/505/4767 Working in Hospitality J/600/6198 Basic Cooking Techniques T/600/6262 Eating a Balanced Diet L/600/6204 Everyday Food and Drink Preparation A/600/6201 Kitchen Hygiene R/600/6222 Make a Simple Meal

## Entry Level (Entry 2)

### Summary

Achievement at Entry 2 reflects the ability to make use of skills, knowledge and understanding to carry out simple, familiar tasks and activities with guidance.

### Knowledge and Understanding

Use knowledge or understanding to carry out simple, familiar activities. Know the steps needed to complete simple activities

### Application and Action

Carry out simple, familiar tasks and activities Follow instructions or use rehearsed steps to complete tasks and activities.

### Autonomy and Accountability

With appropriate guidance begin to take some responsibility for the outcomes of simple activities. Actively participate in simple and familiar activities.

# Entry Level 3 Hospitality

Mandatory Unit	Personal & Social Development Units	Vocational Units
M/502/5723 Personal Action Planning	H/504/8531 Employment Skills R/504/5138 Customer Service J/506/3927 Developing Health and Safety Skills for Work Y/504/8218 Career Planning R/504/8220 Health and Hygiene J/506/0915 Developing and Applying Fraction Skills D/506/2945 Developing and Applying Number Skills T/504/8422 General Skills for Independent Living F/504/8536 The Local Community R/505/8570 Introduction to Group and Teamwork Communication Skills Y/505/1779 Introduction to Self-Employment	T/600/6200 Basic Cooking Techniques Y/600/6206 Everyday Food and Drink Preparation J/600/6203 Kitchen Hygiene D/600/6224 Make a Simple Meal A/502/4834 Introduction to the Hospitality Industry H/505/1848 Guest Services in the Hospitality Industry F/504/8293 Food, Drink and Cooking Y/505/1829 Working with Food in a Retail Environment F/504/8228 Food Safety and Storage

## Entry Level (Entry 3)

### Summary

Achievement at Entry 3 reflects the ability to make use of skills, knowledge and understanding to carry out structured tasks and activities in familiar contexts, with appropriate guidance where needed.

### Knowledge and Understanding

Use knowledge or understanding to carry out structured tasks and activities in familiar contexts. Know and understand the steps needed to complete structured tasks and activities in familiar contexts.

### Application and Action

Carry out structured tasks and activities in familiar contexts. Be aware of the consequences of actions for self and others.

### Autonomy and Accountability

With appropriate guidance take responsibility for the outcomes of structured activities. Actively participate in activities in familiar contexts.

# Level I Hospitality

Mandatory Unit	Personal & Social Development Units	Vocational Units
Y/506/0661 Developing Own Interpersonal Skills	F/504/1064 Being a Responsible Employee T/504/8727 Customer Service J/504/8487 Health and Safety Awareness in a Working Environment M/506/0083 Health and Safety in a Practical Environment F/504/8858 Health, Safety and First Aid at Work T/506/3132 Numeracy for the Workplace L/504/8815 Pay and Payslips D/503/9228 Preparation for Work L/503/4897 Recognising and Respecting Diversity in the Workplace R/503/4897 Responsible Work Practice J/506/3636 Understanding Employment Rights, Contracts and Pay F/504/6317 Using ICT in the Workplace F/505/1775 Welcoming Visitors H/506/0730 Building A Personal Career Portfolio Y/503/5209 communication Skills in Preparation for Work R/501/5847 Interview Skills J/506/0736 Job Seeking Skills L/504/8667 Preparation for a recruitment Interview F/504/8813 Body image A/505/0821 Budgeting A/504/7689 Communication Skills for Group and Teamwork J/506/0560 Developing Skills for Independent Life T/504/8274 Improving Own Confidence	K/506/4288 Assisting at a Hospitality Event K/502/5042 Basic Food Preparation and Cooking K/505/1821 Bookings, Orders and Payments M/505/5255 Customer Service in the Hospitality Industry R/505/1845 Event Planning M/504/9410 Food Commodities R/504/8931 Food safety and Storage L/500/8931 Health and Safety Awareness for catering and Hospitality T/505/4169 Introduction to the Catering and Hospitality Industry F/504/9458 Kitchen Equipment L/505/7633 Meeting Special Dietary Requirements A/505/1824 Menu Planning L/504/7633 Sustainability in Hospitality Y/506/0790 Using Cooking Skills in the domestic Kitchen T/502/5075 Using Kitchen Equipment D/506/3156 Working Effectively as part of a Hospitality Team F/504/8228 Food Safety and Storage A/502/4834 Introduction to the Hospitality Industry

	A/504/8826 Personal and Interpersonal Conflict K/504/8837 Personal Awareness J/504/8640 Personal Confidence J/504/7792 Personal Development R/504/8640 Personal Finances T/504/8839 Personal Relationships	
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## Level 1

### Summary

Achievement at Level 1 reflects the ability to use relevant knowledge, skills and procedures to complete routine tasks. It includes responsibility for completing tasks and procedures subject to direction or guidance.

### Knowledge and Understanding

Use knowledge of facts, procedures and ideas to complete well-defined, routine tasks. Be aware of information relevant to the area of study or work.

### Application and Action

Complete well-defined routine tasks. Use relevant skills and procedures. Select and use relevant information. Identify whether actions have been effective.

### Autonomy and Accountability

Take responsibility for completing tasks and procedures subject to direction or guidance as needed.

# Level 2 Hospitality

Mandatory Unit	Personal & Social Development Units	Vocational Units
Y/506/0661 Developing Own Interpersonal Skills	D/504/8799 Being a Responsible Employee A/600/3718 Building and Managing Workplace Relationships F/501/6413 Building Working Relationships with Customers J/506/3443 Collection, Presentation and Interpretation of Discrete Data L/504/5168 Communication in Teamwork F/600/3719 Communication in the Workplace L/504/7695 Communication Skills for Group and Teamwork F/504/8729 Customer Service A/600/3721 Developing Enterprise Skills F/600/3722 Developing Meeting Skills D/504/9225 Undertaking Professional Development J/504/6318 Using ICT in the Workplace T/504/6315 Using Numeracy Skills in the Workplace K/506/0776 Volunteering H/504/8884 Work Experience F/504/8794 Debt Management Y/504/7599 Decision Making Skills A/504/7594 Developing a Personal Exercise Programme R/506/3557 Developing Assertiveness F/506/0654 Developing Personal Confidence and Self Awareness H/600/0182 Leadership and Teamwork Y/504/7778 Leadership Skills	M/504/9388 Baking Bread, Pastry, Cakes and Biscuits J/504/9395 Cooking Skills T/504/9408 Cooking with Dairy Products and Eggs T/504/9392 Cooking with Meat, Fish and Vegetables Y/504/9403 Cooking with Rice, Grains and Pulses T/506/3549 Developing Skills for Employment in the Catering and Hospitality Industry H/500/8935 Health and Safety in Catering and Hospitality L/504/9446 Hotel Reservations Y/504/9451 Housekeeping in Hospitality T/504/9909 Introduction to Hospitality D/500/8934 Investigate the Catering and Hospitality Industry Y/504/9398 Kitchen Skills J/504/9719 Planning and Promoting an Event K/506/3550 Planning and Running a Hospitality Event T/600/0638 Prepare, Cook and Finish Food T/505/4415 Principles of Customer Service in the Hospitality Sector Y/504/9448 Reception, Billing and Cashier Procedures for Front Office Staff M/505/5255 Customer Service in the Hospitality Industry

	H/504/8447 Referencing Skills Y/504/8445 Report Writing L/504/8202 Research Skills T/504/9697 Research Skills and Practice R/506/3560 Writing Persuasive Text J/506/3555 Writing to Convey Information	
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## Level 2

### Summary

Achievement at Level 2 reflects the ability to select and use relevant knowledge, ideas, skills and procedures to complete well-defined tasks and address straightforward problems. It includes taking responsibility for completing tasks and procedures and exercising autonomy and judgment subject to overall direction or guidance.

### Knowledge and Understanding

Use understanding of facts, procedures and ideas to complete well-defined tasks and address straightforward problems. Interpret relevant information and ideas. Be aware of the types of information that are relevant to the area of study or work.

### Application and Action

Complete well-defined, generally routine tasks and address straightforward problems. Select and use relevant skills and procedures. Identify, gather and use relevant information to inform actions. Identify how effective actions have been.

### Autonomy and Accountability

Take responsibility for completing tasks and procedures. Exercise autonomy and judgment subject to overall direction

## What else is available?

Pupils will develop additional skills such as team work and employability. All additional skills will be accredited via units in Skills for Further Learning. Pupils will also have the opportunity to develop their numeracy and literacy skills via the vocational study and also gain accreditation via functional skills. The qualifications are suitable for pre 16 learners who wish to gain certification for learning and skills in order to demonstrate their capacity for further learning and/or employment. The qualifications provide an opportunity for learners to focus upon personal development combined with employability skills linked to a wide range of sectors.

## The Qualifications serve to:

Engage learners and provide a mechanism to establish learning and employment goals  
Enable learners to recognise their skills and realise their potential to progress into further learning and employment  
Enable learners to develop their literacy and/or numeracy skills.  
Introduce learners to vocational areas which will aid further learning and employment decisions  
Contribute to a learner's personal and social development skills  
Provide learning opportunities which are stimulating and engaging.  
The qualifications offer progression across Entry level 1 and up to Level 1 and Level 2 within the same suite of qualifications The qualifications structure compliment specialist vocational qualifications offering a smooth transition to specialist study.

## Benefits to learners

Flexibility and progression opportunities within a suite of qualifications and across the breadth of sizes - Award, Certificate, Diploma  
Learners achieve a nationally recognised qualification.  
Learners develop personal, social and employability knowledge and skills and have the opportunity to explore vocational optional units to inform career planning  
Units are transferable and may be achieved over a period time.  
The qualifications offer a route to specific vocationally related qualifications.  
A wide range of assessment methods to suit learner needs.

The qualifications offer progression across Entry level 3 and up to Level 1 and Level 2 within the same suite of qualifications the qualifications structure compliment specialist vocational qualifications offering a smooth transition to specialist study.

# Contact Details

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