



NOCN Hospitality & Catering Programme

Detailed Curriculum Map

1 Programme Overview

This one-year programme combines the NOCN Level 1 Award in Introduction to the Hospitality Industry with the NOCN Level 2 Award in Food Safety in Catering. It is designed for learners who need a practical, engaging vocational route that builds hospitality knowledge, customer service, food preparation skills and safe kitchen practice.

2 Qualification Structure

Unit	Credits	GLH
Mandatory units:		
Introduction to the Hospitality Industry	2	20
Customer Service in the Hospitality Industry	3	20
Optional units selected:		
Basic Food Preparation and Cooking	3	30
Using Kitchen Equipment	1	10
Introduction to Food Commodities	1	10
Additional qualification:		
Level 2 Food Safety in Catering	1	7

3 Weekly Delivery Model

- total planned delivery: 3 hours per week for 36 weeks
- around 45 to 60 minutes hospitality theory
- around 30 to 45 minutes food safety, written work and portfolio evidence
- around 90 minutes practical cooking and kitchen routines
- end-of-session reflection and evidence capture

4 Assessment Model

- Level 1 units assessed through portfolio evidence
- evidence can include written work, annotated photos, tutor observation, questioning and learner reflection
- Level 2 Food Safety assessed by external multiple-choice test
- regular portfolio checks and practical observations throughout the year

5 Main Assessment Points

- Week 1 baseline assessment
- Week 8 mock food safety test
- Week 9 external food safety test
- end of Autumn, Spring and Summer portfolio checkpoints
- Weeks 33 and 34 final practical assessment windows
- Weeks 35 and 36 final portfolio completion and IQA

NOCN Hospitality & Catering Programme

Autumn Term: Weeks 1-6

1 Term focus

Hospitality industry, careers and food-safety foundations.

Week	Learning focus	Practical application, evidence and assessment
1	Induction: what hospitality is; learner targets; kitchen tour, expectations and hygiene routine.	Cold/no-cook practical. Baseline observation, learner target sheet and kitchen-safety agreement.
2	Hospitality outlets and services. Personal hygiene, protective clothing, illness, cuts and handwashing.	Café-style breakfast item. Hygiene checklist and tutor observation.
3	Hospitality job roles, careers and catering services. Cleaning, disinfecting, chemicals and waste.	Cold lunch item. Hospitality-services task; cleaning routine evidence.
4	Working patterns, staff responsibilities and training routes. Contamination and cross-contamination.	Knife-safety introduction and simple vegetable-preparation task.
5	Food storage, dates, stock rotation and temperature control. Food commodities: labels, quality and storage.	Ingredient check and chilled practical. Storage/rotation evidence.
6	Career routes, food spoilage, pests and hazard reporting.	Simple recipe selected and prepared safely. Assessment point: Hospitality Industry portfolio checkpoint.

Assessment points are shown in **bold**. Capture tutor observations, photographs, learner reflection and oral-questioning records throughout, rather than leaving evidence to the end of the course.



NOCN Hospitality & Catering Programme

Autumn Term: Weeks 7-12

1



Term focus

Customer service, communication and food-safety assessment.

Week	Learning focus	Practical application, evidence and assessment
7	Customer service introduction, benefits of good service and customer expectations. Food safety management and safe systems.	Hospitality scenario work. Soup or hot snack practical. Food safety retrieval quiz.
8	Customer groups and differing needs. Food safety revision, allergens and mock-test preparation.	Adapted menu-item task. Assessment point: mock Level 2 Food Safety test.
9	Communication skills, welcoming customers, active listening and positive body language.	Light practical activity after assessment. Assessment point: external Level 2 Food Safety in Catering test.
10	Responding to questions, complaints and routine customer needs.	Role-play, service simulation and written or verbal complaint response.
11	Personal presentation, hygiene standards and professional behaviour in hospitality.	Café-style service task. Customer-service observation evidence.
12	Review of Autumn learning; reinforcing customer-service skills and safe practice.	Practical service challenge. Assessment point: Autumn customer-service portfolio checkpoint.



Use observation records, role-play evidence, oral questioning, short written tasks and annotated photographs to build a balanced portfolio across the term.



NOCN Hospitality & Catering Programme

Spring Term: Weeks 13-18

1 → **Term focus**
Kitchen equipment, safe use and introduction to food commodities.

Week	Learning focus	Practical application, evidence and assessment
13	Introduction to kitchen equipment: names, uses and safe handling.	Equipment carousel and identification task. Tutor observation.
14	Safe use of equipment: blades, heat, electrical safety, storage and cleaning.	Simple practical using measuring, chopping and safe equipment routines.
15	Food commodities: fruit and vegetables, seasonality, quality and storage.	Vegetable-based practical. Commodity profile evidence.
16	Food commodities: cereals, breads, rice, pasta and potatoes.	Carbohydrate-based practical dish. Ingredient-selection evidence.
17	Food commodities: dairy, eggs and alternatives; allergens and dietary needs.	Simple dairy or egg-based practical. Allergen-awareness evidence.
18	Food commodities: meat, fish, protein foods and alternatives.	Protein-focused or vegetarian practical. Assessment point: Kitchen Equipment and Food Commodities portfolio checkpoint.

i This term should build secure knowledge of ingredients and kitchen routines before more advanced preparation and cooking work begins.



NOCN Hospitality & Catering Programme

Spring Term: Weeks 19-24

1



Term focus

Cooking methods, preparation, presentation and self-review.

Week	Learning focus	Practical application, evidence and assessment
19	Principal cooking methods: boiling, steaming, poaching, simmering, baking, grilling and roasting.	Cooking-method matching and tutor demonstration.
20	Wet cooking methods and when to use them.	Soup, sauce or rice-based practical. Observation of safe wet-method cooking.
21	Dry cooking methods and when to use them.	Baked, grilled or roasted dish practical. Evidence of selecting a suitable method.
22	Recipe reading, weighing, measuring, timing and sequencing.	Follow a recipe independently or with scaffolded support. Annotated recipe evidence.
23	Food presentation, portion control and visual appeal.	Prepare and plate a simple meal for a defined customer group.
24	Cleaning during and after food preparation; reviewing own performance and identifying improvements.	Timed practical challenge. Assessment point: Basic Food Preparation and Cooking portfolio checkpoint.



Practical evidence should show safe preparation, correct method, hygiene, presentation, cleaning routines and learner reflection.

NOCN Hospitality & Catering Programme

Summer Term: Weeks 25-30



1



Term focus

Applied hospitality service, teamwork and customer care.

Week	Learning focus	Practical application, evidence and assessment
25	Planning a simple hospitality offer: customer group, ingredients, budget and equipment.	Plan a menu item or lunch offer. Menu-planning evidence.
26	Teamwork in kitchen and front-of-house roles.	Learners rotate through service and kitchen roles. Teamwork observation.
27	Customer service in practice: communication under pressure and responding to needs.	Simulated café or lunch-service event. Formal customer-service observation.
28	Safe working, adapting when things go wrong and problem-solving.	Practical challenge with timing or ingredient issue. Problem-solving reflection.
29	Healthy eating, menu balance and suitability for different customers.	Balanced meal practical and food-choice explanation.
30	Review and improve: learners repeat or adapt a previous dish using feedback.	Re-cook task. Assessment point: Summer customer-service portfolio checkpoint.

i

This term provides the strongest opportunity to gather *high-quality customer-service* evidence through service, teamwork and routine practical work.



NOCN Hospitality & Catering Programme

Summer Term: Weeks 31-36

1



Term focus

Final practical assessment, portfolio completion and progression planning.

Week	Learning focus	Practical application, evidence and assessment
31	Final practical planning: dish choice, ingredients, equipment, timings and hygiene controls.	Assessor-approved plan and preparation checklist.
32	Final practical rehearsal and targeted feedback.	Rehearsal practical. Action-plan evidence.
33	Final practical assessment window 1.	Assessed practical observation, photographs and learner reflection.
34	Final practical assessment window 2 or catch-up assessment.	Additional assessed practical or completion of missing evidence.
35	Portfolio completion, professional discussion and review of progress.	Assessment point: final portfolio completion and internal quality assurance.
36	Progression planning, celebration and next steps.	Progression conversation, CV statement or presentation.

i

Final weeks should prioritise secure portfolio evidence, assessor decisions, internal quality assurance and clear progression planning.

NOCN Hospitality & Catering Programme

Assessment, Evidence and End Points

1 Assessment and Review Cycle

- baseline assessment on entry
- ongoing formative assessment through theory and practical work
- half-termly progress review
- termly portfolio checkpoint
- final practical assessment and portfolio completion

2 Suggested Evidence Types

- written tasks and short worksheets
- annotated photographs of practical work
- tutor observations and witness statements
- oral questioning and professional discussion
- learner self-reflection and review sheets
- completed recipes, menus and planning documents

3 Progression Through the Programme

- learners build from basic hospitality awareness to practical customer service and food preparation
- food safety is taught early so safe practice underpins the full programme
- practical work becomes increasingly independent over time
- final weeks focus on applying knowledge and completing assessed evidence

4 Intended End Points

- secure introduction to the hospitality industry
- improved confidence in customer service and teamwork
- safe, hygienic practice in food preparation and kitchen work
- understanding of food commodities, equipment and cooking methods
- successful completion of portfolio evidence and Level 2 food safety assessment
- clearer progression route into further vocational learning or work-related training

5 Final Note

This curriculum map is designed as a one-year hospitality and catering pathway delivered over 36 weeks at three hours per week. It gives enough time for practical repetition, theory learning, assessment and portfolio completion while remaining manageable within a small alternative provision model.