

Subject Curriculum

## **BTEC Level 1 Diploma Introduction into Vocational Studies**

### **Introduction**

This qualification has been designed to be taken over one year, the Diploma offers learners the opportunity to study a range of units from different Employment Sectors. The qualification can support progression on to further study at Level 2 or the development of transferable skills means that learners can also choose a study programme from alternative sectors. For example, these qualifications in Vocational Studies could lead to Pearson BTEC Level 2 qualifications or apprenticeships.

### **Course aims:**

The BTEC Level 1 Introductory Diploma in Vocational Studies has been planned around practical skills and tasks that place an emphasis on learners demonstrating what they can do rather than what they know in theory. The qualifications give learners the opportunity to acquire and develop generic, transferable and sector-specific skills in order to complete tasks and demonstrate a level of achievement that enables them to progress to further learning.

### **Knowledge**

Learners will be introduced to 10 separate units that explore different aspects of potential areas of Employment.

These include Health and Social Care, Public Services, Creative Media, Business and Hospitality alongside core units that focus on key transferable skills such as Being Organised and Working with Others.

**Business** – Students take part in a Young Enterprise scheme where they will develop and start their own company, registering at Company house and even managing their own company bank account!

**Public Services** – Students will learn the importance of this industry including fire, police and paramedics. They will develop communication, teamwork and response skills when planning for, responding to and reviewing their own “emergency” incident scenario.

**Child and Social Care** – Students will develop their knowledge and skills to support children’s learning through creative play. They will also develop their skills in presenting information including information about activities that can help promote a healthy lifestyle, developing their understanding of the factors that can affect health.

**Creative Digital Media Arts** – Students will learn how to respond creatively to a brief using art and mood boards and then create, plan, edit and shoot their own short film.

**Hospitality** - Students will develop cookery skills learning how to choose, prepare and cook meals together with learning how to serve these correctly in a range of environments.

**Core Skills** – Students will develop essential transferable skills such as Being Organised, Working as a Team and Developing a Personal Progression Plan.

Alongside this qualification students will also continue to develop their Maths, English and ICT skills with lessons in these subject areas each week.

## **Autumn Term**

**Unit A1: Being Organised** - Learners will develop key techniques to help organise their work and priorities and manage their time effectively. Learners will explore techniques to improve own organisational skills and review the use of techniques to improve own organisational skills.

**Unit A4: Researching a Topic** - Learners will develop the skills needed to carry out some outline research into an agreed topic. They will keep a record of their investigation and then present a summary of their findings. Learners will carry out research into an agreed topic and present a summary of research findings into an agreed topic.

**Unit PS8: Responding to an Incident** - Learners will develop their information management, communication, teamwork and response skills when planning for, responding to and reviewing a public service incident scenario. In this unit you will: A Plan a response to a public service incident scenario and B Work with others to respond to a simulated public service response.

**Unit HT5: Preparing and Cooking Food** - Learners will develop their skills in food preparation and cooking. They will plan dishes, which they will then prepare and cook safely and hygienically. Learners will learn how to plan a dish to meet specified requirements of a given recipe and then prepare and cook food safely and hygienically

**Unit CfC10: Providing a Children's Creative Activity** - Learners will develop their skills in planning and implementing different types of creative activities suitable for young children. Learners will solve problems when planning a children's creative activity and then have the opportunity to carry out a children's creative activity safely in a given timescale

## **Spring Term**

**Unit A3: Working with Others** - Learners will develop skills in communication, teamwork and problem solving that will enable them to work effectively with other people on a given activity. They will then demonstrate the ability to work with others on a given activity and review own and others' performance on a given activity.

**Unit B10: Contribute to Running and Event** - Learners will develop the skills required to organise and contribute to running a small enterprise event to raise money for a cause. They will then contribute to the organisation of an event and work as part of a team to run an event.

**Unit HT6: Serving Food and Drink** - Learners will develop skills in serving food and drink safely and hygienically to customers in hospitality settings. They will provide food and drink service to customers safely and hygienically and use communication to prioritise activities when serving food and drink to customers.

## **Summer term**

**Unit HSC8: Advising Others About Healthy Lifestyle** - Learners will develop skills in selecting and preparing information to promote a healthy lifestyle and will work with others to present the information. They will select and prepare information for an information-sharing event to promote healthy lifestyles and work as a team to present and communicate information about healthy lifestyles effectively.

**Unit A2: Developing a Personal Progression Plan** - Learners will develop the skills and behaviours needed to progress to the next stage in their learning, identifying progression opportunities and creating a plan to enable them to get there. They will explore the skills and behaviours needed to

meet personal progression goals and produce a progression plan to meet intended progression goals.

**Futures Week** - This is an opportunity for students to explore their next steps including a taster session of work experience that will support them in refining the skills they have developed over the course. This is an opportunity for students to meet with apprenticeship experts and have the chance to formulate their CVs alongside taking part in workshops and external visits.

### **Assessment**

The BTEC Level 1 Vocational Studies course is internally assessed which means no exams!

There are however Milestone assessments called VIMAS which are conducted three times a year, this enables teachers to assess how you're progressing towards your final grades and is an opportunity to give both you and your parents/ carers detailed feedback and set targets. These will also become part of your termly reviews.

### **Employment opportunities and next steps**

This course is a full time course running 5 days a week, 5 lessons a day. We offer the opportunity to study subjects that you would find useful when you enter full time employment, with the added bonus of enrichment activities that will give you the edge when moving towards your next steps.

This course is primarily for students who are ready to try out a range of new skills and employer sectors. It is also for students who need support in their Maths and English GCSE. The course has been specifically designed so that students with special educational needs can access this with a clear progression to a Level 2 course or within the field of Employment.

### **Wider Reading**

- Organizing Solutions for People with ADHD: Tips and Tools to Help You Take Charge of Your Life and Get Organized Paperback – 1 Jun 2012 by Susan C Pinsky
- NOSH for Students: A Fun Student Cookbook - Photo with Every Recipe Paperback – 7 Sep 2017 by Joy May
- What Employers Want: The school and college leaver's guide to finding and getting a job - don't look for work without it! by Karen Holmes
- Confidence: How to Overcome Your Limiting Beliefs and Achieve Your Goals by Martin Meadows
- How to Succeed in Employment with Specific Learning Difficulties: A Guide for Employees and Employers by Kirby Dr. Amanda
- RHS Allotment Handbook & Planner: What to do when to get the most from your plot by The Royal Horticultural Society
- Creating a Web Site: Design and Build Your First Site! (Dummies Junior) by Greg Rickab
- Baby's First Skills: Help Your Baby Learn Through Creative Play by Dr Miriam Stoppar