

Hospitality and Catering

KS4 (Year 10 – 11)

Topics studied:

Teaches students about:

- All the different parts of the hospitality and catering industry
- Different types of hospitality and catering establishments
- Front of house operations
- The needs and requirements of customers

Students will learn about safe and hygienic preparation of the cooking environment, the sources and seasonality that can affect food. They will develop skills:

- In creating menus to meet a brief
- In selecting ingredients to cook dishes
- In adapting recipes for health
- In evaluating their own work

That are essential for the modern workplace, such as planning, research skills, communication, problem-solving skills and health and safety.

Exam Board:

WJEC / EDUQAS

Assessment Structure:

How is it assessed?

40% - *The hospitality and catering industry* – External assessment completed, you will use the knowledge gained over the course to determine how the proposed hospitality and catering provision will operate efficiently, legally and financially to meet the needs to their potential customers.

60% - *Hospitality and catering in action* – internal assessment controlled assessment based around a given brief. You will use your knowledge to carry out preparation, cooking and present dishes and apply knowledge gained from unit 1.

Keywords that students must know, and be able to spell, by the end of the course:

Caterer, Establishment, commercial, non-commercial, residential, non-residential, employee, employer, attributes, nutrition, salmonella, poisoning, commodities.

Subject specific websites to support revision and independent learning:

Foodsafety.gov
Nutrition.org
Youtube

To help your child this year you can:

Encourage them to purchase the revision guide "WJEC Vocational Award Hospitality and Catering Level 1/2: Study & Revision Guide – Anita Tull. They must use this to make notes in preparation for the exams.

