



## **COURSE OVERVIEW**

### **Pupils are studying WJEC Level 1 / 2 Hospitality and Catering**

WJEC Level 1 / 2 Hospitality and Catering is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition and the hospitality and catering industry. It is suitable as a foundation for further study. The course is divided into 5 main learning outcomes or topics:

- LO1 - Understand the environment in which hospitality and catering providers operate
- LO2 - Understand how hospitality and catering provisions operate
- LO3 - Understand how hospitality and catering provision meets health and safety requirements
- LO4 - Know how food can cause ill health
- LO5 - Be able to propose a hospitality and catering provision to meet specific requirements

Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full time career in the catering or food industries.

Assessment is done in two parts, exam and one piece of non-exam assessment (coursework). The exam is worth 40% and will take place in the summer of year 11.

Below is a brief overview of the two-year course.

**Year 10-** students undertake skill-building practical activities covering topics such as hygiene and safety and nutrition, as well as learning the correct procedures for working in kitchens. A mock NEA project will also be completed.

**Year 11-** student undertake their real NEA task.

Pupils study general practical skills, knife skills, preparing fruit and vegetables, use of the cooker, use of equipment, cooking methods, preparing, combining and shaping, sauce making, tenderising and marinating, making dough, working with raising agents, and setting mixtures, as well as how to present these dishes.

## **ASSESSMENT**

### **Non-exam assessment project – 60%**

WJEC set a task for the non-examination assessment. Students will have to respond to the brief by researching, selecting dishes, planning them and then making them during a 3 hour practical.

### **Exam – 40%**

Pupils will take a number of exams throughout Years 10 and 11 to give them good practice with the format and style of questioning in preparation for their final exam in the summer term. There is a mix of question styles and it focuses on applying the knowledge gained over the course.

## **SUCCESS CRITERIA**

All pupils are aware of their target grades for Hospitality and Catering.



### **Revision**

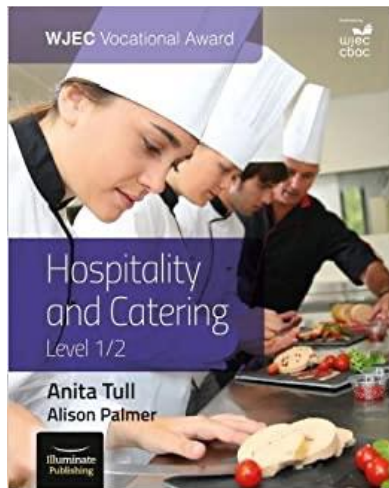
Pupils will receive a detailed revision list prior to all exams taken; mock and the final exam. There will also be sessions to support exam preparation leading up to the final exam in the summer term.

### **Other Curriculum Activities**

In normal circumstances we offer various after school sessions for students who study Hospitality and Catering, where pupils can catch up with work, or continue to progress their NEA within the kitchen or ICT room. Pupils can also revise and gain support from staff regarding exam preparations online.

### **How To Help Your Child in Hospitality and Catering**

- Encourage him/her to attend the sessions after school.
- Get in contact if there is a barrier for being able to get ingredients for practical lessons.
- Ask him/her to explain what new terminology and theory-based items they have explored to enhance more in depth understanding.
- Encourage him/her to watch cooking programmes such as 'MasterChef' to gain inspiration.



### **USEFUL RESOURCES**

We use a range of text books during the Units; however, the following has been specifically designed for this course:

Hospitality and Catering Level 1 / 2 by Anita Tull and Alison Palmer

### **Websites which can help are:**

<https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/>

(information on the course)

***Please do not hesitate to contact the Curriculum Area Leader of this subject should you wish to discuss the course.***