

Hospitality and Catering

Qualification Examination Board Specification Code

L1/L2
Hospitality & Catering WJEC 5569QA

Topics Covered

Factors that affect the Hospitality & Catering Industry:

Food Nutrition and Health; Food Choices; Food trends
Food Safety and Hygiene
Food Provenance (sustainability, regional and organic, cost)
Client base & working to a brief
Budgeting, profit & economy within the industry
Hospitality & catering providers & working conditions
Menu design & creation:
Responding to & researching a brief
Time management and sequencing when cooking
Cooking and food preparation skills
Food presentation and service
Safety controls

Course Overview



Hospitality & Catering is a NEW style vocational course. It is a new, exciting and wide ranging course suitable for pupils who enjoy working with all aspects of food preparation, catering business/industry processes and the understanding and application of nutrition/dietary needs. The subject requires pupils to show evidence of knowledge and understanding of Food preparation and Food industry processes **in written and project form** as well as develop competent practical skills in a range of categories and food groups.

Assessment

Unit 1—40% of grade = Written paper (90 marks), taken in January / June of Year 10/11

This is a 1 hour 30 minute written paper. This component consists of short and extended answer questions. Students will be required to use stimulus material presented in different formats to respond to questions. This test assesses learners' ability to recall, select and communicate their knowledge and understanding of factors affecting the Hospitality and Catering Industry and their ability to analyse evidence provided to support their answers. It is externally marked.

Unit 2—60% of grade = Non-exam Assessment (NEA)/Controlled Assessment

Hospitality and Catering 'in Action'. In the Autumn of Year 11, learners are required to safely plan, prepare, cook and present nutritional dishes in response to a final brief (and for a specified client group), across 9 hours of supervised assessment time. A 4-hour practical test will form part of this to create their planned dishes. The test assesses technical skill and appropriateness of choices in response to the brief and client group. This unit is internally marked and externally moderated.

Course Progression

This course prepares pupils to undertake a Higher Level Diploma in Hospitality and Catering at an FE institution, a professional chef course at college or an apprenticeship route.

Career Opportunities

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

For Further Information

m.dyer@tgbs.co.uk

Notes
