KINGSWINFORD ACADEMY
ASPIRE TO EXCELLENCE

Year 11 Achieve Excellence - Parent Support Guide
HOSPITALITY & CATERING

Key Exam Information:
Exam Board: WJEC

Assessment
Unit 1: The hospitality and catering industry. Externally Set Task (Exam) 40%
Unit 2: Hospitality and catering in action. (Coursework) 60%

Course Overview:
Unit 1 (40%): The Hospitality and Catering Industry written component will be externally assessed with an online or paper examination that lasts 90 minutes. Unit 2 (60%): Hospitality and Catering in Action is internally assessed: This involves completing a piece of controlled assessment in school under examination conditions. You will be set a practical cooking task by WJEC and will have to safely plan, prepare, cook and present dishes to satisfy the task. Grading: Level 1 Pass, Level 1 Merit, Level 1 Distinction, Level 1 Distinction*, Level 2 Pass, Level 2 Merit, Level 2 Distinction and Level 2 Distinction*

Key content/ skills covered:
Students will develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. Students will learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, students also develop food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management.

Dates of key assessments and deadlines:
Unit 2 - NEA upload deadline date for the Summer series - 05 May

Links to revision sites/ resources:
https://www.bbc.co.uk/bitesize/subjects/zbtvxyc
https://sites.google.com/rodingvalley.net/gcserevisionlaunchmicrosite/hospitality-catering
Google classroom revision resources
Youtube - https://www.youtube.com/watch?v=zxjBAeTHbdU Hospitality and Catering Masterclasses

Point(s) of contact: Mrs S Wray