

Hospitality & Catering

Externally assessed 90-minute written exam in **year 10** (40%)
Internally assessed controlled assessment in **year 11** (60%)

Exam Board = WJEC

HOF = Mrs Beuvink

Overview

Hospitality & Catering consists of 2 units:

Unit 1 – The Hospitality & Catering Industry – Externally assessed through a written exam paper worth 40%

TAG'S (Teacher assessed grades) were awarded for this last year as you did not sit the exam. If necessary, there will be the opportunity to re-sit in the summer.

Unit 2 – Hospitality & Catering in Action – Internally assessed through controlled assessment (coursework) worth 60%. This includes your practical exam.

Topics to Revise

Each piece of coursework that you need to complete is listed below. You should make a note of the highest possible grade you can achieve for each piece of coursework. To gain a Distinction you need to get the highest grade for every piece of work.

Written document

AC1.1 Describe functions of nutrients in the human body (**Merit**)

AC1.2 Compare nutritional needs of specific groups (**Distinction**)

AC1.3 Explain characteristics of unsatisfactory nutritional intake (**Merit**)

AC1.4 Explain how cooking methods impact on nutritional value (**Pass**)

AC2.1 Explain factors to consider when proposing dishes for menus (**Merit**)

AC2.2 Explain how dishes on a menu address environmental issues (**Pass**)

AC2.3 Explain how menu dishes meet customer needs (**Merit**)

AC2.4 Plan production of dishes for a menu (**Distinction**)

Practical Exam (Distinction)

AC3.1 Use techniques in preparation of commodities

AC3.2 Assure quality of commodities to be used in food preparation

AC3.3 Use techniques in cooking of commodities

AC3.4 Complete dishes using presentation techniques

AC3.5 Use food safety practices

Revision Links

Extra **interventions** are run after school every week on Mondays & Wednesdays by Mrs Patston & Mrs Beuvink. These sessions are to help you catch up on coursework and to make improvements to any unfinished work.

You can also ask your teacher for one of the Hospitality & Catering **revision books**. In it you will find useful information for every section of the coursework.

The **PowerPoints and information sheets** used in each lesson are uploaded in the class materials section on Teams.

Points to remember

Read through your work to check spelling, grammar and sentence structure. Never copy from a website, book or class notes; it is easily spotted and will cost you marks. At all points link your work back to the brief.

Practise

Cook at home. Even simple tasks like chopping an onion quickly will save you time in the practical exam. Once you have decided on what dishes to make for your exam, practise them at home. Remember to be a tidy cook – keep the worksurfaces clean and wash up!

