



Year 9 & 10 - KS4

HOSPITALITY AND CATERING

WJEC Level 2 Award – Hospitality and Catering

At KS4, in year 9 and 10 students follow a vocational course in Hospitality and Catering that encourages students to look at this industry in more detail. The practical element focuses on food in action, with each student selecting a theme to work to before they each decide on the different dishes that they would like to cook. Practical cooking skills are developed alongside the theoretical content and students are encouraged to use ideas from a range of traditions and cultures to show diversity in their cooking. The students are encouraged to work independently but will also carry out collaborative work for academy events.

The course consists of two units - one unit concentrates on the theoretical knowledge, which is assessed through a written exam. The second unit is a portfolio of work, which includes practical assessments. The students will gain a broader understanding of the different roles that are available in the hospitality industry. They will also learn technical skills and learn how to work effectively as an individual as well as in a group to prepare them for work in the industry. The course is marked as Pass, Merit, Distinction and Distinction star with the grades awarded based on the student's performance in each unit to achieve an overall grade.

How you will be assessed?

A single written examination paper, one hour and thirty minutes in duration
The exam is worth 40% of the final overall grade

A portfolio of coursework including written assignments and a practical assessment
The practical assessment and coursework is worth 60% of the final overall grade

Useful Websites

Resources: <http://www.bbc.co.uk/education/subjects/z3w76sg>

Course details: www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2

BBC Bitesize: www.bbc.co.uk/bitesize/

Recipes: www.bbc.co.uk/food/