

Hospitality and Catering Level 2

Course Details	<p>WJEC Hospitality and Catering Level 2</p> <p>Concentrates on the hospitality aspect of the hospitality and catering industry, in particular the skills related to nutrition and the preparation of food. Areas they study are: Know how food can cause ill health, menu planning, commodities, Hospitality and catering industry, job roles and being able to prepare and cook dishes to cover cooking skills.</p>
Exam Details	<p>WJEC Hospitality and Catering exam is 40% of the mark: 1hr 30 min at the end of Year 10. Practical exam taken at the beginning of Year 11. Can resit written exam in Year 11 if failed in Year 10.</p>
Other Assessment	<p>Coursework - 60% of final mark</p>
Revision Guidance	<p>Hodder revision book for Level 2 and Text book.</p> <p>Topics for written paper Industry & job roles, Food service operations, Health and safety, Special Diet and nutrition. Types of service, Environmental issues, Legislation, Teamwork and communication, Customer care.</p> <p>Practical exam - Be able to plan, prepare, cook and present nutritional dishes for a given scenario. Two courses, showing nutritional information and written planning.</p>
Useful Websites	<p>www.nutrition.org.uk</p> <p>www.bbcgoodfood.com/content/recipes</p> <p>www.eatwell.gov.uk</p> <p>www.foodfactoflife.org.uk</p> <p>www.5aday.nhs.uk</p>
What can I do?	<p>Ensure your daughter has ingredients for practical sessions which happen weekly.</p> <p>She needs to be well organised for practical lessons and the practical exam, bringing in recipes, apron, time-plan and other notes.</p> <p>Practice dishes at home, to improve confidence and this will help with confidence in their practical exam.</p> <p>To keep up with coursework, attendance is really important, as it is in controlled assessment time.</p>
What does your daughter need to do to succeed in this subject?	<p>Complete coursework to deadlines and keep focused in controlled assessment time, so that you do not waste time and work to your best ability. Do plenty of independent research to get ideas for practical exam. Always practice dishes at home prior to practical exam. Research dishes using high level skills. Catch up on any missed lessons, so there are no gaps in your work.</p>
What does your daughter need to do to excel in this subject?	<p>Use high level cooking and presentation skills in the practical exam, so you can gain high marks. Be organised with class notes and homework and keep to deadlines with coursework. Keep class notes in a ring binder, so that you have them for revision.</p>

Frequently Asked Questions

What is the difference between Level 2 Hospitality and Catering and GCSE Food and Nutrition?

Level 2 has a little more coursework, and this carries 60% of the mark. Level 2 is a vocational course, meaning that it is all about the world of work and working in the hospitality sector. The paper is worth 40% of the mark. It is graded Pass, Merit, Distinction.

GCSE is more about food and the science behind food e.g. How do cakes rise? Why did my meringue collapse? What happens to bread when we knead it? It has some coursework also, but the exam paper and coursework are 50% each of the total grade. It is graded 1-9

Do we do more cooking in Level 2?

No it is about the same and students cook each week in Year 10, often cooking the same things. In Year 11 the GCSE students have two Non-exam Assessments to do, so Year 11 is busy with completing this, but both assessments involve some cooking

How do the practical exams differ for each course?

For Level 2, students have to make two dishes in 2½ hours. They are given a scenario and have to prepare their dishes answering the scenario

GCSE students have to make three dishes with accompaniments in 3 hours. They are given a title to research first and create a menu.

What is the difference in the written paper?

The GCSE written paper is 1 hour 45 minutes

The Level 2 written paper is 1 hour 30 minutes