WJEC Hospitality & Catering Level 2 Award

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| **Course Details** | **WJEC Hospitality and Catering Certificate Level 1 & 2**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. |
| **Exam Details** | WJEC Hospitality and Catering exam is 40% of the mark: 1hr 30 min at the end of year 11. Practical exam taken at the beginning of year 11. |
| **Other Assessment** | Coursework deadline: beginning of March 2019, 60% of final mark |
| **Revision Guidance** | At this time as it is a new course there is no revision book for level 1&2. We are hoping to have a text book for next September. However the old GCSE revision book will definitely cover some of the revision topics**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. **Practical exam** Be able to plan, prepare, cook and present nutritional dishes for a given scenario. Two courses, showing nutritional information and written planning. |
| **Useful Websites** | www.nutrition.org.uk www.bbcgoodfood.com/content/recipes www.eatwell.gov.uk www.foodafactoflife.org.uk [www.5aday.nhs.uk](http://Www.5aday.nhs.uk)   |
| **What can I do?** | Ensure your child has ingredients for practical sessions which happen weeklyThey need to be well organised for practical lessons and the practical exam, bringing in recipes, apron, time-plan and other notes.Practice dishes at home, to improve confidence and this will help when they go into their practical exam. To keep up with coursework, attendance is really important, as it is in controlled assessment time.  |
| **What does your child need to do to succeed in this subject?** | 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. |
| **What does your child need to do to excel in this subject?** | 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. |