

**What is being studied this year:**

**Unit 1: The Hospitality and Catering Industry**

LO1 Understand the environment in which hospitality and catering providers operate

LO2 Understand how hospitality and catering provision operates

LO3 Understand how hospitality and catering provision meets health and safety requirements

LO4 Know how food can cause ill health

LO5 Be able to propose a hospitality and catering provision to meet specific requirements

**Unit 2: Hospitality and Catering in Action** - **Internal Deadline Date: 24/11/17**

Pupil will write up their understanding of the following points and then apply it in a practical 2.5 hour examination. Work will be carried out under exam conditions but preparation can be carried outside of the lesson.

**LO1 understand the importance of nutrition when planning menus** - AC1.1 describe functions of nutrients in the human body, AC1.2 compare nutritional needs of specific groups, AC1.3 explain characteristics of unsatisfactory nutritional intake, AC1.4 explain how cooking methods impact on nutritional value.

**LO2 understand menu planning** - AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu.

**LO3 be able to cook dishes** 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.

**Exam Board Details:** 601/7703/2 WJEC Level 1/2 Award in Hospitality and Catering

The WJEC Level 1/2 Award in Hospitality and Catering is made up of two mandatory units:

**Unit 1** The Hospitality and Catering Industry

**Unit 2** Hospitality and Catering in Action

Learners must complete both units and both are 50% of the final examination grade.

**Unit 1:** The Hospitality and Catering Industry will be externally assessed

This is an on-line external examination assessment. **Duration**:90 minutes, **Number of marks**: 90

Short and extended answer questions based around applied situations. Learners will be required to use stimulus material presented in different formats to respond to questions.

**Unit 2:** Hospitality and Catering in Action is internally assessed:

Pupils apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision as well as personal safety in their preparations.

Hospitality and Catering -

Please also encourage your son/daughter to trial their chosen dishes for Assessment 2 at home – practice makes perfect!

**What Can You Do To Support Your Child?**

You can access the eduqas ***digital resources website*** for a range of resources to support revision for the written exam <http://resources.eduqas.co.uk/> The pupils will have access to this and it is particularly good for their Unit 2: Hospitality and Catering in Action.

Please also use the resources listed below:

* **BBC Bite size for Design and Technology (Food Technology Section) also has lots of revision information.**
* **Exam question bank and ‘create an exam paper’ for ‘Hospitality and Catering’ available via the WJEC exam board website**
* **We are awaiting an exam specific EDUQAS revision guide as they have not been published.**

**The online ‘Illuminate Student Digital Book’ will support revision for all topic areas and has a selection of exam style questions.**

The pupils will already have access to this and it is particularly good for their Unit 2: Hospitality and Catering in Action.

***For Illuminate Student Digital Book access:***

Please use the following username and password:

Student Username: SCAMS4

Student Password: STUDENT4