

Course information for Parents

Year/Keystage: KS4 Subject: Hospitality and Catering			
Subject Lead contact information	Phone:	Email: asnelson@thehazeleyacademy.com	
Examination Board	WJEC	Specification Code	601/7703/2
Subject Content WJEC (Eduqas) Level 1/2 Vocational Award in Hospitality and Catering			
<p>- Unit 1: The Hospitality and Catering Industry - External Assessment (40%)</p> <p>An externally marked exam For this you will require knowledge on both hospitality and the catering industry including structure, job roles, types of service, health and safety regulations and food safety.</p>			
<p>-Unit 2: Hospitality and Catering in Action - Controlled Assessment (60%)</p> <p>An internally marked controlled assessment. This unit is based around a given brief in which you will need to complete and evidence all the assessment criteria. You will use your knowledge gained over the course to carry out preparation (written work included), cooking and present nutritional dishes. You will apply knowledge gained of different types of provision and kitchen and front of house operations in Unit 1, as well as personal safety in your preparation.</p>			
<p>Additional Equipment Needed As the course is 50% practical it will be essential that ingredients are brought on a regular basis. There will be 1 practical per week approximately.</p>			
Assessment Details:			
To be successful students will need to be able to: Be organised, work independently for both practical work and coursework and re-call theory knowledge for both their written exams and controlled assessments.			
What can I do to support my child at home?			
<ul style="list-style-type: none"> ● Discuss catering and what they've been learning ● Help them to prepare for practical lessons ● Discuss food with them and encourage them to watch relevant television programs ● You could help them to practice skills at home - this could even be related to clearing away and good hygiene practices. 			
Recommended resources for the course:			
<p>Websites: https://www.eduqas.co.uk/qualifications/hospitality-and-catering/</p>			
<p>Books: https://www.amazon.co.uk/Vocational-Award-Hospitality-Catering-Level/dp/1911208640/ref=sr_1_1?crid=H2D7VE220IGW&keywords=wjec+hospitality+and+catering+level+1%2F2&qid=1561550410&s=gateway&sprefix=WJEC+Hospitality+%2Caps%2C130&sr=8-1 https://www.amazon.co.uk/My-Revision-Notes-Vocational-Hospitality/dp/1510473335/ref=sr_1_2?crid=H2D7VE220IGW&keywords=wjec+hospitality+and+catering+level+1%2F2&qid=1561550443&s=gateway&sprefix=WJEC+Hospitality+%2Caps%2C130&sr=8-2</p>			
<p>Anything else? Visits to hospitality and/or catering establishment - interviewing/chatting to people that work in those industries.</p>			

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Teaching Staff Contact Details			
Name	Role	Email	Tel
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Additional Information:			