

Subject:	Hospitality and Catering
Exam board:	WJEC Eduqas
Specification:	https://www.edugas.co.uk/media/q3gfto4b/wjec_l1-2-vocaward-hospitality_and_catering_spec-e_11-09-2023-1.pdf
How students will be assessed:	<p>Written Paper: 1 Hour 20 Minutes. This tests the knowledge of the hospitality and catering industry. This makes up 40% of the qualification.</p> <p>The paper is a mix of short and extended questions to be answered based on applied situations. Students will be required to use stimulus material to respond to questions in this paper.</p> <p>Unit 2: Hospitality and Catering in Action.</p> <p>This unit is completed through a non-exam assessment and a brief is supplied by the exam board for students to complete which will include a scenario and several tasks. They will use their experience in research to complete a written report and a practical assessment. This will be internally assessed and externally moderated by the exam board.</p> <p>Students will have 12 hours to complete this non-exam assessment with the guidance of their teacher and regular check points throughout.</p> <p>These non-exam assessments will be based on a choice of tasks released by WJEC annually.</p>
Recommended revision guide:	<p>CGP 9-1 GCSE Food Preparation & Nutrition AQA Complete Revision & Practice (with Online Edition) https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnas41-gcse-food-preparation-nutrition-aqa</p> <p>CGP 9-1 GCSE Food Preparation & Nutrition AQA Revision Question Cards</p> <p>https://www.cgpbooks.co.uk/secondary-books/gcse/design-technology/food-prep-nutrition/fnaf41-gcse-food-preparation-nutrition-aqa</p>
Other useful links:	SENECA Learning – https://senecalearning.com/
Period 6:	Wednesday, Week A, AT6
AP1 November	Full Paper plus assessment of in lesson practical skills
AP2 February	Full Paper. (They will have completed Unit 2 Practical for their final mark so this will be added to it)