

HOSPITALITY & CATERING - WJEC

KEY FACTS:

This course is not a GCSE but a Level 1-2 Vocational award that is graded from a Level 1 Pass up to a Level 2 Distinction*. The course is recognised by colleges/further education settings, and it is worth the same as a GCSE in terms of grades needed for college.

This course is a popular choice at Ratton and students achieve good results.

This course is made up of 2 units:

Unit 1 (Year 10)- The Hospitality and Catering Industry. You will:

- Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.
- Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.
- Assessed by a written exam worth 40% of the final grade. You sit the exam at the end of Year 11.

Unit 2 (Year 11) – Scenario based course work project with 3 ½ hour practical cooking exam – 60% of the final grade.

KEY FACTS:

This course is designed to develop your practical cooking skills, as well as to give you an understanding of how the Hospitality and Catering industry works at different levels.

From housekeeping to the kitchen brigade. We will look at the skills needed in a variety of different roles within the industry. Any of these job roles can give you a full-time job with excellent career opportunities, if you work hard enough!

But please remember.....It's not all cooking!

There will be times in the course where we are planning for your practical exam.



There is also a financial cost to consider as you will need to pay the contribution fee for the ingredients which we provide. As in previous years, we provide most ingredients (as long as the contribution is paid) but there are occasions you may need to bring in extras. You will always need a container.

We aim to cook once a week in Year 10. In Year 11 you will cook at the beginning of the year, developing skills needed for the exam, you will have a mock practical exam and then a real exam. During revision time, we will complete relevant practicals to help support learning.



- Some fun facts for you....

The hospitality and catering industry is the 4th biggest employer in the UK, providing over 3.2m jobs

The Hospitality and Catering industry is expanding and always looking for keen, enthusiastic young staff to make their businesses more successful.

Could **YOU** be one of them?

If so, consider choosing Hospitality and Catering as one of your options for Key Stage 4.



Next Steps

- What career opportunities are there for me?

Chef de partie
Commis chef
Concierge
Executive chef
Front of house manager
Head waiter
Housekeeper
Maître d'hôte
Pastry chef
Receptionist
Sous chef
Nutritionist
Hotel management

- What could I do next?

College:

Culinary Skills Level 2 Diploma (Hastings)

Food and Beverage Service Level 2 or 3 Diploma (Eastbourne)

Professional Cookery Level 3 Diploma (Eastbourne)

Apprenticeship



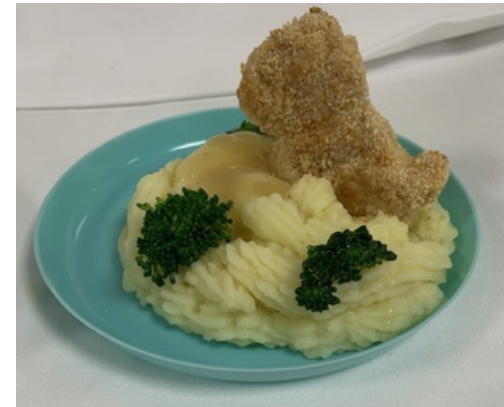
Past Papers



- Here is a link to a past written paper for the exam.
- This is worth 40% of the course
- [W24-5409UB0-1.pdf](#)



PREVIOUS YEAR 11 PRACTICAL EXAM PHOTOS:



If you have any questions or queries please contact Mrs Panwar