

Hospitality & Catering WJEC

What will I study

Hospitality and Catering is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition, food safety and the hospitality and catering industry.

Year 10:

Students' cookery skills will be nurtured with an emphasis on developing high level practical skills shown through a range of dishes. They will explore nutrition through theory related to practical lessons and undertake a range of practical lessons utilising a range of equipment and processes. They will develop a strong understanding of nutrition and food choice alongside food safety. Practice assessments will ensure students are prepared for Year 11.

Year 11:

Students will work through the non-examined assessment tasks and preparation for the written exam. There will be some opportunity for further development of high level practical skills.

How will I be assessed?

Written Exam (1 hour 20 minutes) 80 marks - 40% of qualification

The Hospitality and Catering Industry

Unit 1 enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety

Non-exam assessment (NEA) Controlled assessment (approximately 12 hours) 120 marks - 60% of qualification

Hospitality and Catering in Action

Unit 2 enables learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively. An assignment brief will be provided by WJEC which will include a scenario and several tasks available which will be shared by the teacher once the assessment starts.

Key skills

Learners will develop knowledge, understanding and skills required to cook and apply the principles of practical food preparation, cooking and presentation, nutrition and healthy eating. Much of the learning will be delivered through preparation and making activities. Students must be able to make the connections between theory and practice to apply their understanding of food and nutrition to practical preparation.

Career opportunities

Upon completion of this course, students will be qualified to go on to further study at A-level and university beyond, or embark on an apprenticeship in the catering or food industries. Careers that students may wish to consider beyond being a chef are: Food Nutritionist, Nutritional Therapist, Food Technologist or Environmental Health Officer, for example.

Who should I speak to for more information?

Mrs Byrne

