

Wjec Hospitality and Catering

Exam Structure:

At Rossett we follow the **Wjec board Hospitality and Catering course**. In this course students will sit one **written exam** in the second year of the course. **There is one paper for all students which is 80 marks** and worth **40%** of the course. The exam is **1 hours 20 minutes**. The exam specification can be found here:

[Level 1/2 Vocational Award in Hospitality and Catering \(wjec.co.uk\)](http://www.wjec.co.uk/level-1-2-vocational-award-in-hospitality-and-catering)

Unit 1- In this unit students will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Topics include:

- Hospitality and catering provision
- How hospitality and catering providers operate
- Health and safety in hospitality and catering
- Food safety in hospitality and catering

Exam Paper Practice

Once you have revised you will need to practice a full paper under timed conditions. This can be found here:
[Level 1/2 Vocational Award in Hospitality and Catering \(wjec.co.uk\)](http://www.wjec.co.uk/level-1-2-vocational-award-in-hospitality-and-catering)

Mark your work and check the examiners report.

Command words : Analyse, Apply, Argue, Calculate, Compare, Complete, Consider, Contrast, Define, Describe, Discuss, Evaluate, Examine, Explain, Give, How, Identify, Justify, Name, Outline

Knowledge to Learn

Prioritise which topic you are going to revise. Use your exam specification or topic **checklists** to help you.



Use your **revision guide** to try to **memorise this material**. Use strategies like **read, cover, write check, brain dumps and making flash cards/ mind. maps** as part of this process.

Unit 2 Coursework

Hospitality and catering in action Controlled assessment: approximately 12 hours 60% of qualification 120 marks

An assignment brief will be provided by WJEC which will include a scenario and several tasks available via the WJEC

In this unit students will gain 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. This unit is synoptic and draws upon the knowledge gained in Unit 1. Learners will need to apply knowledge gained in the following topic areas in order to be able to complete this assessment:

- the operation of the front and back of house
- hospitality and catering provision to meet specific requirements
- health and safety in hospitality and catering provision
 - food safety
- preventative control measures of food-induced ill health

Helpful video's

https://www.youtube.com/watch?v=FhPsrHnMyN8&list=PLRcZwZR03f9d1j-2Gix_sW9-T5PBL3VM6&index=1

<https://www.bbc.co.uk/bitesize/subjects/zbtvxyx>

The link to BBC Bitesize will give you topics to revise, a video to watch and a test at the end of each module

Explanations and support

This links will take you to knowledge organisers for the course. Please use these as a revision tool.

[Resource WJEC Educational Resources Website](http://www.wjec.co.uk/educational-resources)