



**Subject Specific Revision – Eduqas Design and Technology
(Hospitality and Catering)**



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| <p>Subject: The WJEC level 1/2 Award in Hospitality and Catering</p> | <p>Support:</p> |
| <p>Component 1 –The Hospitality and Catering Industry EXTERNALLY marked 2-hour on-line examination. First sitting June of Y10. Second opportunity June of Y11</p> <p>Students most successful attempt will be submitted for the award.</p> <p>Core knowledge and understanding is presented in five clear and distinct topic areas:</p> <ul style="list-style-type: none">• The environment that hospitality and catering providers operate.• How hospitality and catering providers operate• Health and safety requirements within hospitality and catering• How food can cause ill health• How to propose a hospitality and catering provision. <p>The qualification is graded Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction.</p> <p>Component 2 – INTERNALLY marked, Externally moderated Non-Examination Assessment – Hospitality and Catering in Action (9 hrs)</p> <p>Demonstrate knowledge and understanding of food choices, presentation skills and safe food practices through the following topics</p> <ul style="list-style-type: none">•The importance of nutrition when menu planning• Factors around menu planning, customer needs• Ability to cook dishes, showing preparation skills, different cooking techniques, presentation skills and safe storage of foods. <p>The qualification is graded Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction.</p> | <p align="center">Revision books/Resources</p> <p align="center">Resource booklets to be given out in class.</p> <p align="center">Homework to support extension of knowledge.</p> <p align="center">Lunchtime and After School clubs when these are allowed.</p> <p align="center">My Revision notes: WJEC Hospitality and Catering– Holder Education</p> <p align="center">Many other resources offered to students in class, and links placed on Class Charts.</p> |

WJEC Level 1/2 Vocational Award enables learners to gain knowledge, understanding and skills related to a specific vocational sector. This qualification also support learners to develop essential employable skills that are valued by employers, further and higher education.

Hospitality and Catering provides the opportunity to learn about issues related to nutrition and food safety and how establishments in this sector can operate successfully.