

GCSE Catering



Key Information

Contact:	Mrs Stephenson pstephenson@westonfavellacademy.org Miss Thompson rthompson@westonfavellacademy.org
Exam Board:	WJEC
Summary of subject:	<p>The WJEC Catering has been developed to give learners the opportunity to develop the skills, knowledge and understanding required to work in the Catering industry.</p> <p>Units covered to include:</p> <ul style="list-style-type: none"> • Food safety in catering. • Development of skills in food preparation, cooking and serving of a range of dishes. • Consideration of time and effective recipe planning. • Costing foods, dishes and budgeting. • Assessing the nutritional value of dishes and meals. • Planning for various occasions and requirements for special diets. • Foods from around the world. <p>This course provides an innovative and imaginative qualification rewarding flair and imagination. One key element of the course is the requirement to cook on a weekly basis in order to develop skills, familiarity with recipes and to produce a variety of dishes within a given time limit.</p>
Units and weighting:	Controlled Assessments 60 % Examination 40%

How can I support my child at home?

Revision Texts:	WJEC Catering Textbook	<p>To achieve a Grade A, I will be able to:</p> <ul style="list-style-type: none"> • Produce high quality products using a variety of skills. • Research is thorough using a range of resources. • Produce a detailed evaluation including costing and nutritional analysis. <p>To achieve a Grade C, I will be able to:</p> <ul style="list-style-type: none"> • Produce medium skilled products • Basic research using minimum resources • A limited analysis with reference to cost and nutrition. <p>Examination Preparation:</p> <ul style="list-style-type: none"> • The earlier you start to revise the better • Practice with past papers • Read and act on all your feedback
Other:	<p>Wednesday - Bolt-On Workshops 3.15pm - 4.30pm</p> 	