

# GCSE Catering



## Key Information

Contact:	Miss R Thompson <a href="mailto:rthompson@westonfavellacademy.org">rthompson@westonfavellacademy.org</a>
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"> <li>• Food safety in catering.</li> <li>• Development of skills in food preparation, cooking and serving of a range of dishes.</li> <li>• Consideration of time and effective recipe planning.</li> <li>• Costing foods, dishes and budgeting.</li> <li>• Assessing the nutritional value of dishes and meals.</li> <li>• Planning for various occasions and requirements for special diets.</li> <li>• Foods from around the world.</li> </ul> <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?

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