

Hospitality & Catering

Key Contacts:

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Key Information

Each unit has what is referred to as an applied purpose, which acts as a focus for the learning in the unit. They have been devised around the concept of a 'plan, do, review' approach so that learners take part in practical activities in different contexts in order to learn the related theories.

The assessment for the WJEC Hospitality and Catering Level consists of 2 types of assessment:

- **Internal assessment** – contains both written and practical work
- This will be graded by centre staff and externally moderated by WJEC
- Produce high quality products using a variety of high level skills.
- **External assessment** – external exam paper 1 hour 30 minutes

Useful Information:

Exam board: WJEC

Intervention:

Invite basis

Websites:

www.foodsafety.gov

<http://homefoodsafety.org>

www.nutrition.org.uk

www.food4life.org.uk/key-stage-four/health-and

[-nutrition/nutritional-requirements/](http://www.food4life.org.uk/key-stage-four/health-and-nutrition/nutritional-requirements/)

www.gdalabel.org.uk/gda/gda_values.aspx

Top Tips:

- Practice past papers
- Recap key terminology
- Take regular breaks
- Intervention sessions
- Ask for help!

Assessment:

This qualification consists of:

Unit 1 The Hospitality and Catering Industry - Externally Assessed Exam - Summer 2022

Unit 2 Hospitality and Catering in Action - Internally Assessed

Learners must achieve a minimum of a Pass in all assessment criteria to achieve a unit, this applies to both internal and external assessments. Learners must achieve a minimum of a Pass in all units to meet the minimum requirements of the qualification. If a grade of 'Not Yet Achieved' is awarded for one or more units, a grade of 'Not Yet Achieved' will be awarded for the overall qualification.