



Hospitality and Catering

Teacher in Charge: Ms Curtis
Examination Board: WJEC
Type of Qualification: Level 1 / Level 2 Vocational Award

Overview of course content

This course enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Learners will develop and apply 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.

Summary of assessment

Unit	Unit Title	Assessment	Weighting of GCSE
Unit 1:	The hospitality and catering industry	Written examination (1 hour 20 minutes) [80 marks]	40%
Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions			
Unit 2:	Hospitality and catering in action	Non-exam assessment (approx 12 hrs) [120 marks]	60%
An assignment brief will be provided by the WJEC which will include a scenario and several tasks.			

Grading

Vocational Awards are awarded on an 8-point scale: Level 2 Distinction*, Level 2 Distinction, Level 2 Merit, Level 2 Pass, Level 1 Distinction*, Level 1 Distinction, Level 1 Merit, Level 1 Pass. Candidates who do not achieve the uniform marks required to achieve a Level 1 Pass will have their achievement recorded as U (unclassified) and will not receive a certificate.

Individual units are recorded on a uniform mark scale (UMS) with the following grade equivalences:

Unit	Max	Level 2				Level 1			
		D*	D	M	P	D*	D	M	P
1	120	108	96	84	72	60	48	36	24
2	180	162	144	126	108	90	72	54	36
Overall	300	270	240	210	180	150	120	90	60

Note: A Level 2 Pass is equivalent to a C grade at GCSE level.