

HOSPITALITY & CATERING

WJEC LEVEL 1/2 VOCATIONAL AWARD IN HOSPITALITY & CATERING (TECHNICAL AWARD)

This qualification is made up of 2 units:

Unit 1: The hospitality and Catering Industry

Unit 1 is made up of four sections. Understanding Hospitality and Catering, Understanding the provisions within the sector, Health and Safety and Food safety in the Hospitality and Catering Industry. The Knowledge for this unit is learnt in year 10 and then recapped on once coursework is completed in year 11 Practical skills relating to the course are also taught throughout year 10

Unit 1 written exam is taken in June 2024

Unit 2: Hospitality and Catering in Action

Unit 2 is worth 60% of the qualification.
(30% written coursework and 30% practical exam)
and completed in year 11

Unit 2 is made up of four sections and they are the importance of nutrition, menu planning, and presentation of dishes, evaluating cooking skills and skills and techniques of preparation, cooking

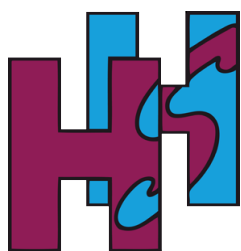
Unit 2 is made up of 12 hours under controlled conditions and completed in school. Written coursework is 9 hours and runs alongside a 3-hour practical exam. Again, under controlled conditions

**Unit 2 written coursework and practical exam are completed during the Spring term.
Parents will be notified nearer the date.**

FIND OUT MORE:

Get the latest tips and advice on Instagram @wjecforstudents

Additional support and resources can be also found on the WJEC website
<https://www.wjec.co.uk/home/student-support/>



Year 11

Hospitality & Catering (Technical Award). Supporting your Child's Progress

- ✓ **Make achievement everyone's responsibility by...**
Talking about their learning regularly.
Keeping track of upcoming assessments.
Creating a space to work that is free from distractions
Cooking dishes / meals for the family to support organisation and cooking skills
- ✓ **Homework**
Check that homework is completed on time.
You can connect to your child's Seneca account to see how they are progressing.
Students are able to use Kahoot
Draw up a plan and help them stick to it.
- ✓ **Reading at the heart of success**
Encourage regular short and varied reading of the Hospitality & Catering knowledge organisers for each unit.
Be familiar with key words and terminology
These are all posted on google classrooms.
- ✓ **Revisit and Recall**
Keep track of the tasks and projects your child is working on and ask about them every couple of weeks. This will help embed learning into long-term memory!
Ask them about:
Cooking skills they've used in the practical lessons.
Different techniques and terminology they have learnt.
Their knowledge and background research for recipes.

