



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

**Year 10 will see end of unit topic tests completed throughout the year .Plus a PPE taken both in a written paper and a 2 hour practical**

Then Unit 1 written exam will be taken in June of year 11

***Unit 2: Hospitality and Catering in Action***

***Unit 2*** is worth 60% of the qualification.  
(30% written coursework and 30% practical exam)  
**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 in silence and completed in school. Written coursework is 9 hours and runs alongside a 3-hour practical exam. Again, under controlled conditions in silence

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

**December to the end of March coursework is completed.  
This includes the student completing a 3 hour practical exam  
Coursework deadline 1st May**

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 10

# 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, time management and cooking skills



### ✓ Homework

Check that homework is completed on time.  
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.

