



Year 11					
Half Term 1	Half Term 2	Half Term 3	Half Term 4	Half term 5	Half Term 6
Unit 2 Hospitality & Catering in Action Purpose: Controlled assessment including portfolio work and practical exam. Overview of the knowledge and skills covered in this unit: - Students are given a brief from the exam board in September. - They then research, plan and then cook & present 2 dishes and accompaniments suitable for the brief and the customers outlined in the brief. How will this be assessed? - Externally assessed by WJEC. Worth 60% of the	Unit 2 Hospitality & Catering in Action Purpose: Controlled assessment including portfolio work and practical exam. Overview of the knowledge and skills covered in this unit: - Students are given a brief from the exam board in September. - They then research, plan and then cook & present 2 dishes and accompaniments suitable for the brief and the customers outlined in the brief. How will this be assessed? - Externally assessed by WJEC. Worth 60% of the	Unit 2 Hospitality & Catering in Action Purpose: Controlled assessment including portfolio work and practical exam. Overview of the knowledge and skills covered in this unit: - Students are given a brief from the exam board in September. - They then research, plan and then cook & present 2 dishes and accompaniments suitable for the brief and the customers outlined in the brief. How will this be assessed? - Externally assessed by WJEC. Worth 60% of the	Unit 1 Exam Content/Revision Purpose: Theory content covering the Hospitality and Catering industry. Overview of the knowledge and skills covered in this unit: - Hospitality and catering providers - Working in the hospitality and catering industry - Working conditions in the hospitality and catering industry - Contributing factors to the success of hospitality and catering provision - The operation of the front and back of house	Unit 1 Exam Content/Revision Purpose: Theory content covering the Hospitality and Catering industry. Overview of the knowledge and skills covered in this unit: - Food safety - Food related causes of ill health The operation - Symptoms and signs of food-induced ill health - Preventative control measures of food-induced ill health - The Environmental Health Officer (EHO) How will this be assessed? - External exam assessed by WJEC. Worth 40% of	Students will be sitting their External GCSE Exams during this Half Term.



qualification. 120 marks. • 3 x hour practical exam.	qualification. 120 marks. • 3 x hour practical exam.	qualification. 120 marks. • 3 x hour practical exam.	• Customer requirements in hospitality and catering • Hospitality and catering provision to meet specific requirements • Health and safety in hospitality and catering provision of the kitchen and front of house How will this be assessed? • External exam assessed by WJEC. Worth 40% of the qualification. • 1hr20min exam. 80 marks.	the qualification. • 1hr20min exam. 80 marks.	
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