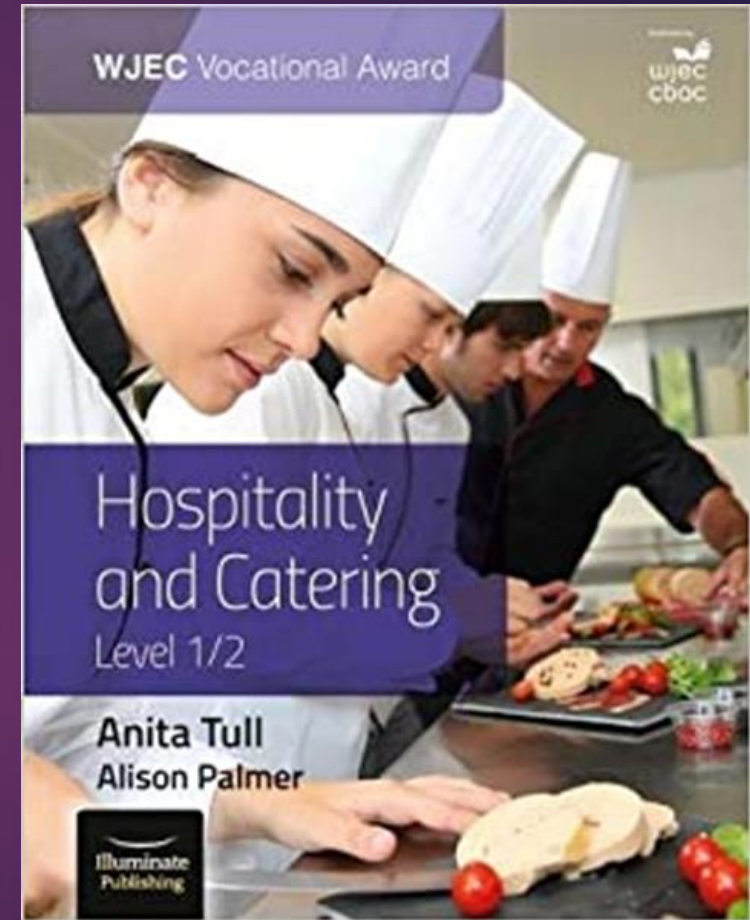


WJEC Level 1 / 2 in Hospitality and Catering

KS4 OPTIONS

2021-2022

WITH MR. RAMSAY





Job Opportunities & Further Training

Employment in hospitality and catering can range from:

- ▶ **Waiting staff**
- ▶ **Receptionists**
- ▶ **Catering assistants**
- ▶ **Chefs**
- ▶ **Hotel**
- ▶ **Bar managers**
- ▶ **Food technologists in food manufacturing.**

All of these roles require further education and training either through apprenticeships or further and higher education.





Skills

The qualification provides learners with a broad appreciation of work in the hospitality and catering sector and wider opportunities for progression into further education, employment or training. This approach also enables learners to learn in such a way that they develop:

- ▶ Skills required for independent learning and development
- ▶ A range of generic and transferable skills
- ▶ The ability to solve problems
- ▶ The skills of project based research, development and presentation
- ▶ The fundamental ability to work alongside other professionals, in a professional environment



What type of course is it?

This is known as a vocational course because it is made up of a mixture of practical work and written assessment.

There are two units of work required for all students to complete and pass to obtain a grade in this course, these are:

- ▶ Unit 1; The Hospitality and Catering Industry (40%)**
- ▶ Unit 2; Hospitality and Catering in Action (60%)**



Unit 1 – Exam (40%)

Details of the external assessment are as follows:

- ▶ **Duration: 90 minutes**
- ▶ **Number of marks: 90**

40% of your final mark is from this exam.

The external assessment will take place at the end of year 10 in June and is a written paper. You must pass this paper with a minimum of 23 marks to achieve a level 1 pass in the course.



Unit 2 – Internal Controlled Assessments (60%)

For internal assessment, the exam board has produced model assignments for each task.

The assignments will be tailored to the local needs of where you / we live and you must interpret and respond using the provided criteria.

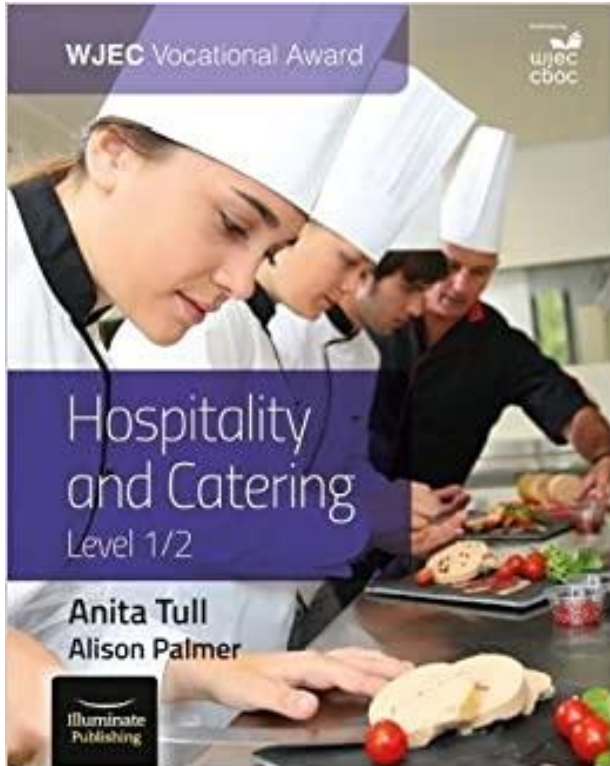
This is a controlled assessment which means there will be limited time to complete each of the 13 assignments.

Some of the assignments are practical and will require you to develop and practice your cooking skills and take pictures as evidence of your work.



Core Textbooks and Revision Guides

There are two key textbooks we will be using throughout the course and it is recommended that students buy the revision guide to help them through the course



On the left is the core textbook we will be using throughout the course. This book contains all the information we will cover over the two years.



The Book on the right is the revision guide.

I recommend that all students who follow this course purchase the revision guide - this will be available through the school and will be a cheaper way to buy the book.





Dishes produced by Students



Below are the grade boundaries for Unit 1: the exam.

Course grading and assessment

| Marks | Level |
|-------|-------|
| | |
| | |
| | |
| | |

The table to the right shows how points are awarded for each unit these are added together and give an overall grade points score.

| Unit | Points per unit | | | |
|--------|-----------------|--------------|---------------|---------------------|
| | Level 1 | Level 2 Pass | Level 2 Merit | Level 2 Distinction |
| Unit 1 | 2 | 4 | 6 | 8 |
| Unit 2 | 3 | 6 | 9 | 12 |

| Overall grading points | |
|------------------------|-------|
| Level 1 Pass | 5-8 |
| Level 2 Pass | 9-13 |
| Level 2 Merit | 14-17 |
| Level 2 Distinction | 18-19 |
| Level 2 Distinction* | 20 |

The table to the left gives the grading points and the overall grade awarded once the two unit points are combined



