

GUIDE TO CATERING

Level 1/2 Vocational Award Hospitality & Catering

Exam Board: WJEC Eduqas

This is a BTEC qualification and marked using the following grades.

D2*	D2	M2	P2	D1*	D1	M1	P1
			Equivalent to a 4.44 (2025)				

The course is broken down into two components:

The Hospitality & Catering Industry 80 marks (40% of final Grade)

Hospitality & Catering in Action 120 marks (60% of final Grade)

Year 10

-Theory work is undertaken in year 10 to help prepare for this including Hospitality & Catering providers, Health & safety, importance of nutrition, skills and techniques of preparation, cooking and presentation of dishes, evaluating cooking skills.

-Students will also complete 30+ practicals.

Year 11

Unit 1 Hospitality & Catering Industry (80 Marks) Written Exam in June

The written paper content is covered in year 10 and revised in year 11. It includes the following topics

- 1.1 Hospitality & Catering Provision
- 1.2 How Hospitality & Catering Providers Operate.
- 1.3 Health & Safety in Hospitality & Catering
- 1.4 Food Safety in Hospitality & Catering.

Mock in November and February.

This content covers A01.

Unit 2 Controlled Assessment Task (120 Marks) Starts in September.

- Students are given a brief, it comes out in September of each year.
- They have 12 hours to complete the assessment; this is all done in lesson time.
- A coursework document is produced, this is done on the computers and digitally submitted.
- The brief will always require two dishes to be made for two customers.

The coursework covers A02 and A03.

-The breakdown of the coursework and mark scheme is as follows:

Task		A01	A02	A03
1(a)	Analyse the Brief. Nutritional needs of the customers and how the dishes are suitable.			8 marks
1(b)	Impact of cooking methods on the nutrition of the dishes.		4 marks	
2(a)	Factors affecting your choice of dish (Cost, portion control, customer and environmental issues)			8 marks
2(b)	Plan to produce the two dishes including health & safety, equipment and quality control points.		10 marks	
3(a)	(Practical) Health & safety		8 marks	
3(b)	(Practical) Preparation of the two dishes.		24 marks	
3(c)	(Practical) Cooking of the two dishes		26 marks	
3(d)	(Practical) Presentation of the two dishes.		8 marks	
4(a)	Assess the production of the presented dishes			12 marks
	Review your own performance			12 marks
		Total-120 marks		