

Subject	WJEC EDQAS Level 1/2 award Hospitality & Catering
Year group	11
Assessment details	<u>The course is broken down into two components:</u> 1-The Hospitality & Catering Industry 80 marks (40% of final Grade) <i>This is a written paper and is 1 hour 20 minutes.</i> <u>2-Hospitality & Catering in Action 120 marks (60% of final Grade)</u> <i>This is a coursework document completed in lesson time with a 3 hour controlled assessment to complete 2 dishes.</i>
Topics covered	For the written paper you will need to revise the following topics: <u>1.1-Hospitality & Catering Providers</u> -Commercial and non-commercial hospitality & catering providers. -Working in the hospitality & catering industry including personal qualities and the kitchen brigade. -Working conditions including contract types. <u>1.2-How Hospitality & Catering providers operate</u> -Front and back of house operations. -Customer needs and requirements, customer rights and inclusion. <u>1.3-Health & safety in Hospitality & Catering</u> -Health and safety at work, COSHH, risk assessments. -Hazard analysis and critical control points (HACCP) <u>1.4 Food Safety in Hospitality & Catering</u> -Bacteria and chemicals. -Food intolerances and allergies. -Cross contamination.
Revision Guidance	Level 1/2 vocational award Hospitality & Catering Course Companion CGP exam guide-WJEC Level 1/2 vocational award Hospitality & Catering WJEC Level 1/2 vocational award Hospitality & Catering Practice Book