GCSE Hospitality and Catering

Course context

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce.

The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry.

The WJEC Vocational Award in Hospitality and Catering equips you with theoretical knowledge about the industry as well as enabling you to develop practical skills in planning, preparing and cooking a variety of dishes.

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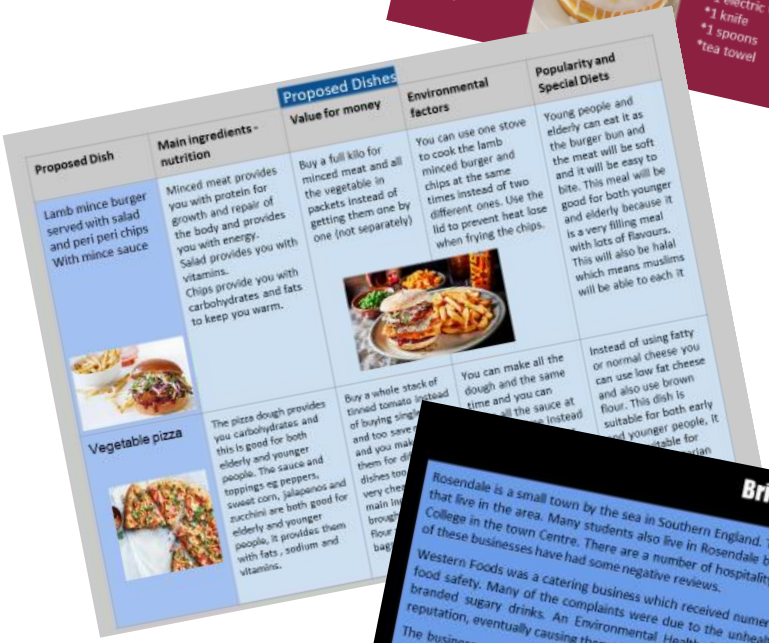
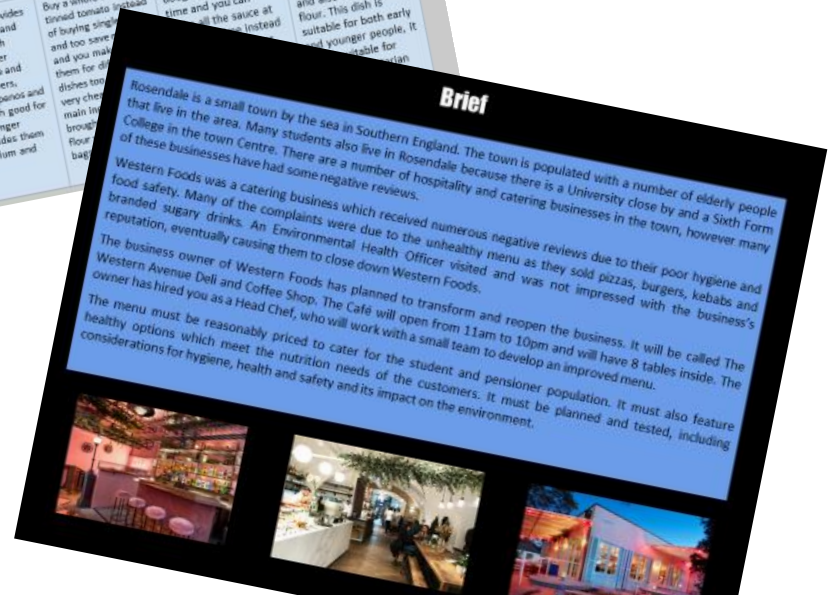
Course content

Unit 1 The Hospitality and catering industry: In this unit you will focus on learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector. (40%)

Unit 2 Hospitality and catering in action: you will develop practical skills for planning, preparing, cooking and presenting nutritional dishes meeting the client needs. (60%)





Unit 1 The Hospitality and catering industry: is assessed through a written examination which;

- Is 90 minutes in length
- Is worth 40% of qualification
- Is out of 90 marks
- Can either taken on-screen or as a written paper
- Includes a range of question types
- Consists of all compulsory questions
- You can sit in year 10 and/or year 11 and the best mark stands.

Unit 2 Hospitality and catering in action: is assessed through a Non-examination assessment task (NEA) which will be completed under controlled conditions, marked by your teacher, externally moderated by WJEC. This assessment will allow you to showcase the food preparation skills you have developed through your practical lessons.

- 9 hours will be allocated for this assessment
- It is worth 60% of qualification
- It will be marked as Level 1 Pass, Level 2 Pass, Merit or Distinction
- There are three scenarios that you can choose from
- You will need to propose 4 nutritious dishes that you think could be served in the catering outlet
- You will need to plan for the production of 2 dishes
- You will need to prepare cook and serve 2 dishes with accompaniments during a set practical session
- Written evidence will be needed to show coverage of the Assessment Criteria.

Rosendale is a small town by the sea in Southern England. The town is populated with a number of elderly people that live in the area. Many students also live in Rosendale because there is a University close by and a Sixth Form College in the town Centre. There are a number of hospitality and catering businesses in the town, however many of these businesses have had some negative reviews.

Western Foods was a catering business which received numerous negative reviews due to their poor hygiene and food safety. Many of the complaints were due to the unhealthy menu as they sold pizzas, burgers, kebabs and branded sugary drinks. An Environmental Health Officer visited and was not impressed with the business's reputation, eventually causing them to close down Western Foods.

The business owner of Western Foods has planned to transform and reopen the business. It will be called The Western Avenue Deli and Coffee Shop. The Café will open from 11am to 10pm and will have 8 tables inside. The owner has hired you as a Head Chef, who will work with a small team to develop an improved menu.

The menu must be reasonably priced to cater for the student and pensioner population. It must also feature healthy options which meet the nutrition needs of the customers. It must be planned and tested, including considerations for hygiene, health and safety and its impact on the environment.

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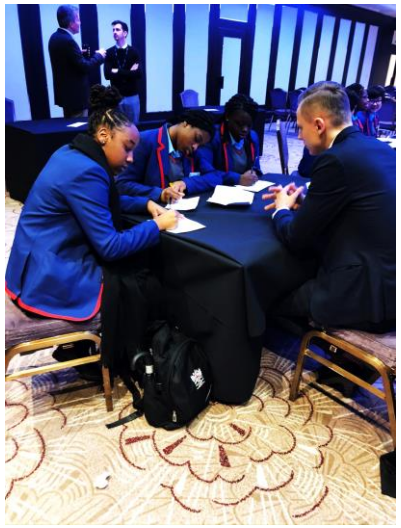
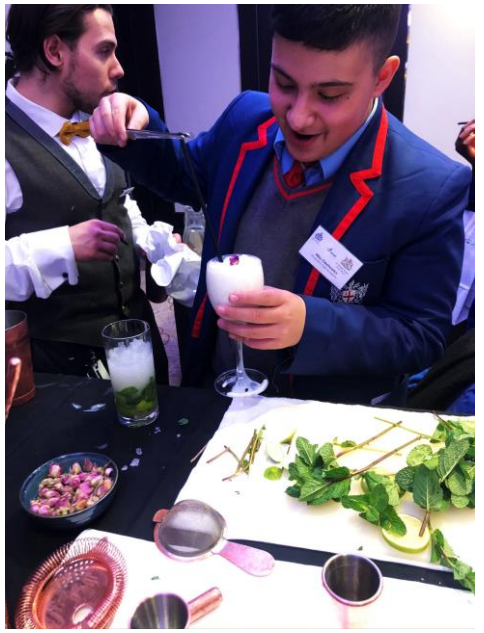
Rewards

Trip to the Royal Lancaster Hotel in Central London. Students got to meet and discuss hospitality and catering with industry experts, including the food and beverages manager of the Ritz!

Some other activities included pastry decoration, mocktail making, food and sustainability presentations and using bike powered blenders





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- Develop practical skills at every opportunity – speed and finesse is key.
- Evaluate dishes/meals you may eat and consider how these can be developed, adapted or improved.
- Think about how to adapt meals to meet specific dietary needs e.g. food intolerances.
- Consider why food/ingredients act in a specific way e.g. why does bread rise in the oven.
- Watch Food related programmes on-line and/or on TV to research and explore topics you will cover in class.
- Read current food, diet related articles on-line or in newspapers.
- Engage with the Hospitality and Catering sector as much as possible.