

GCSE Hospitality and Catering

Vocational award

Course content and overview

The Vocational Award in Hospitality and Catering has been designed to support learners in schools who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment.

Assessment Details

Exam Board: WJEC

Assessment: 2 Units

Unit 1:

Duration of exam - 1 hour, 20 minutes

The exam is worth 40% of the final grade. The written exam has 80 marks.

Unit 2:

Duration of controlled assessment - 12 hours

The controlled assessment is worth 60% of grade. The controlled assessment has 120 marks.

Useful Revision Guides, resources and websites

The Hospitality and Catering GCSE specification can be found at: [WJEC ENTRY LEVEL FRAMEWORK SPECIFICATION](#)

Revision materials can be found at: [Resource WJEC Educational Resources Website](#)

Supporting Home Learning

- Independent reading using the GCSE revision booklet provided will further support their knowledge and understanding.
- Regular revision will enable pupils to embed their knowledge and ensure familiarity with the different question types.

Progression Routes & Careers

Career options in the hospitality and catering industry are vast from popular restaurant chains to Michelin-starred restaurants. Careers in catering involve providing food services with the responsibility of customer service, food preparation, cleanliness and hygiene. Food needs to be stored, handled, prepared and cooked correctly to ensure its consumption does not affect people's health. Everyone who has a role to play within the food industry has a responsibility to minimise the risks of causing food borne illness. Chefs and nutritionists are involved in the preparation of menus and reviewing how preparation and presentation methods affect nutritional values. Food on a menu needs to meet the nutritional needs of the customer and be prepared, cooked

and served in a certain way to ensure customer appeal and standards are maintained in any establishment; thus food safety and meeting nutritional needs must be the focus of all planning and activities

Contact for help: Staff number