

OPTIONAL SUBJECT

CATERING

QUALIFICATION : GCSE CATERING

EXAM BOARD : WJEC

PERIODS PER WEEK IN YEAR 11 2

HOME LEARNING EXPECTATION

One piece of homework will be issued each week to consolidate learning or stretch and challenge knowledge.

THE COURSE

A GCSE in Catering will enable students to develop their skills and knowledge in preparation for a vocation in this field. It will encourage interdisciplinary skills of creative thinking and independence with practical cooking skills. It is suitable for those wishing to progress further in this field in the future. Catering and the service industry is one of the largest in the country and is always on the lookout for skilled and enthusiastic workers.

During the course you will have the opportunity to plan and cook a wide variety of dishes that would be suitable for the service industry. Particular attention is paid to presentation of dishes and meals.

The specification uses a range of assessment techniques to enable the candidate to respond through practical and investigative work.

WHAT YOU WILL STUDY

The Industry – food and drink.

· Job roles, employment opportunities and relevant training.

· Health, safety and hygiene.

· Food preparation, cooking and presentation.

THESE ARE THE PRACTICAL SESSIONS AND FORM THE MAIN PART OF THE COURSE, MOST WEEKS THE STUDENTS WILL BE COOKING AND DEVELOPING THEIR PRACTICAL SKILLS

· Nutrition and menu planning.

· Costing and portion control.

· Specialist equipment.

· Communication and record keeping.

· Environmental considerations.

ASSESSMENT

UNIT 1: Catering skills related to food preparation and service

• Two practical tasks selected from a bank of WJEC set tasks. These are internally assessed using WJEC set criteria and externally moderated.

• The first task will start in Year 10 – Dairy, with the practical assessment held in June. (15 hours)

• The second task will start in Year 11 – International food, with the practical assessment held in January. (30 hours)

• 45 hours in total.

These practical assessments make up 60 % of the total GCSE grade.

UNIT 2: Catering, food and the customer

- One written paper (1 ¼ hours) externally set and marked.
- All questions are compulsory and targeted at the full range of GCSE grades.
- The paper will contain short-answer, structured and free response questions drawn from the areas of study.
- This written paper makes up 40% of the total GCSE grade

What careers will this subject help prepare you for?

- Baker
- Bar person
- Butcher
- Catering manager
- Cellar technician
- Chef
- Consumer scientist
- Counter service assistant
- Food processing worker
- Food scientist-food technologist
- Housekeeper
- Kitchen assistant
- Kitchen manager (head chef)
- Kitchen porter
- Publican-licensee
- Restaurant manager
- School lunchtime supervisor
- Vending machine operative
- Waiting staff
- Hotel Management.

Links to Further Study and Careers

WJEC Level 3 Diploma in Food Science and Nutrition

BTEC National Diploma in Hospitality

Level 3 – Professional Cookery

Apprenticeships

USEFUL RESOURCES

TEXTBOOKS

WJEC Hospitality and Catering for GCSE, Second Edition by Judy Gardiner, Jacqui Housley

ISBN: 9780340986820

WEBSITES

<http://www.foodafactoflife.org.uk/>

Past Papers and mark Schemes

<http://www.wjec.co.uk/qualifications/qualification-resources.html?pastpaper=true&subject=hospitalityAndCatering&level=gcse>

Revision

CGP WJEC Catering Revision book (also available for download to tablet / IPAD / Kindle)
https://www.cgpbooks.co.uk/Student/whoAreYou.book_KWR41

Hospitality and Catering : Revision Notes – Hodder Education **ISBN-13: 978-1444153897**
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