

Level 1 / 2 award in Hospitality and Catering: Exam Board: Wjec

Exam Structure

There are no changes to the Hospitality and Catering Exam for 2021. There is one exam in the summer:

The Hospitality and Catering Industry.

Paper: 90 minutes

This will be completed on line and is worth 90 marks.

Theory covered throughout Year 10 and 11

This is worth 40% of GCSE

Hospitality and Catering in Action – Internally assessed

One project covered in lessons.

This focusses on nutritional information, types of establishments and skills.

This is worth 60% of GCSE

The exam board is currently in consultation and there may be changes made to the content of this exam.

December Mock Exam Structure (30th November – 11th December)

The Hospitality and Catering Industry

Paper: 90 minutes

Students have been awarded a centre assessed grade for the Hospitality and Catering Industry exam as they should have sat their first attempt Spring of Year 10. They have an opportunity to sit this exam again in Year 11. Students will achieve their highest of the two grades.

March Mock Exam Structure

The Hospitality and Catering Industry

Paper: 90 minutes

March mock exams will focus on the content covered this academic year.

Being Organised

There are a number of techniques students can use to revise for their examinations and as a school we will share a range of these strategies with them. We advise that students complete their revision in bite size chunks and use a revision timetable (example below) to help them plan and structure their revision.



All students will be supplied with a revision guide by and textbooks are available to lend from the food department. There is a further exam style booklet from school. Students will receive this weekly from their class teacher. The format for this is a booklet comprising of a range of exam style questions which have been taken from past papers for this qualification. Hand in date for this will be available via TEAMS and Pars.

Completing these questions builds subject knowledge and helps to develop the skills required for answering the written paper.

Plan: Remaining Teaching Weeks to Mock Exams

Week Beginning	Lesson Content	Revision Material	Curriculum Recovery	Homework	Revision Class
12 th October	Completion of LO2 for mock exam. Students will be completing time plans for their assessed dishes.	Exam question booklet. LO2 information and work booklets. Revision guides. Power points – TEAMS files	Started at the beginning of September – nutritional information and comparisons of recommended daily allowances for life stages.	Weekly exam style questions.	LO2 – Understanding how hospitality and catering provisions operate.
19 th October	Assessed practical dishes for mock coursework. Students will cook two of their chosen dishes. These will then be analysed against brief and evaluated.	Exam question booklet. LO1-4 information and work booklets. Revision guides. Power points – TEAMS files	Focus on time plans and health and hygiene.	Ingredients for next lesson. Weekly exam questions.	
Half Term Homework	Pupils are to complete multiple choice exam questions, giving an explanation of choice for each.. The work should take 1 hour 30 minutes, it is due in the first lesson back after half-term.				
2 nd November	Practical skills – focus complex skills	Exam question booklet. LO1-4 information and work booklets. Revision guides. Power points – TEAMS files	Focus on complex practical skills and presentation of dishes.	Weekly exam questions.	LO1 – understand the environment in which hospitality and catering provisions operate.
9 th November	Introduction to coursework. Knowledge organisers.	Exam question booklet. LO1-4 information and work booklets. Revision guides. Power points – TEAMS files	Topics will be revised as part of revision sessions and weekly homework tasks.	Weekly exam questions.	
16 th November	Coursework – LO1.1-LO1.3	Exam question booklet.	Topics will be revised as part of revision sessions	Ingredients for next lesson. Weekly exam questions.	LO3 – Understanding how hospitality and catering provision

		LO1-4 information and work booklets. Revision guides. Power points – TEAMS files	and weekly homework tasks	To watch videos on how food can cause ill health and answer questions.	meets health and safety requirement.
23 rd November	(Two lessons) Coursework – LO1.4 – LO2.2 Practical skills – focus presentation	Exam question booklet. LO1-4 information and work booklets. Revision guides. Power points – TEAMS files	Topics will be revised as part of revision sessions and weekly homework tasks	Own revision. Recipes for coursework.	

Plan: January to Summer Exams

Half-term	Lesson Content	Revision Material	Curriculum Recovery	Homework	Revision Class
January to February	LO4 – how food can cause ill health. Revision of LO1	LO4 information and work booklets. Text book	Covered term 2 Year 10	Weekly revision tasks. Weekly exam questions.	Bespoke revision based upon areas identified from end of topic tests.
February to April	Revision of LO2 and LO3.	LO2 and LO3 work booklet and information booklet. Textbooks	Covered in term 1 and 2 of Year 10	Weekly revision tasks. Weekly exam questions.	Bespoke revision based upon areas identified from end of topic tests.
April to May	Exam (to be confirmed)		Covered in term 1 and 2 of Year 10		Bespoke revision based upon areas identified from end of topic tests.

Exam Board Guidance

[Exam board specification](#) – pages 14-16 and 19-24 focuses on exam content.