

WJEC Level 1 /2 Hospitality and Catering

There is no external examination in year 11 as the students received a Centre Assessed Grade (CAG) last year for this (Unit 1).

This is a Non-Examination Assessment and will be awarded a summative grade of Level 1 Pass, Level 2 Pass, Level 2 Merit or Level 2 Distinction. Their final grade is assessed using a combination of their Unit 2 grade and their CAG.

Unit 2

The purpose of this unit is for students to safely plan, prepare, cook and present nutritional dishes.

All resources have been uploaded onto 'ClassCharts' by their class teacher and students know how to access them.

If you require any more information please do not hesitate to contact me
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Learning Objective (LO)	Useful Resources	Details of Assessment Criteria
LO1 understand the importance of nutrition when planning meals. Assessment criteria 1.1 -1.4.	Lesson notes, slides and exemplar materials on 'ClassCharts'.	Students respond to a brief where they consider the nutritional needs of the human body and the needs of specific groups. They will investigate how cooking affects the nutrients in food.
LO2 understand menu planning. Assessment criteria 2.1 – 2.4	Lesson 'powerpoints' and exemplar materials on 'ClassCharts'.	To explain factors to consider when proposing dishes for their menu, how they address environmental issues, how their menu meets their customers' needs and to produce a plan for making.
LO3 to be able to cook dishes	To watch any TV shows where cooking skills are demonstrated especially plating up and finishing techniques. To practise at home and bring in photographic evidence.	To demonstrate three skills in preparation of foods and three techniques in cooking of foods. To demonstrate safe working practices and to produce products with a quality finish. They will continue to do practical skills and products during lessons and take photographic evidence. They will need to bring in ingredients on specified dates.