#### WJEC EDUQAS level 1 /2 Hospitality and Catering Unit 2 MOCK

Name Group

Performance bands						
Learning Outcome	Assessment criteria	Level 1 pass	Level 2 pass	Level 2 merit	Level 2 distinction	
LO1 Understand the importance of nutrition in planning menus	AC1.1 Describe functions of nutrients in the human body	Outlines the functions of a limited range of nutrients in the human body.	Describe functions of a range of nutrients in the human body.	Describe clearly functions of a range of nutrients in the human body		
	AC1.2 Compare nutritional needs of specific groups	Outlines nutritional needs of two specific groups. Comparison may be implied.	Compares nutritional needs of two specific groups giving some reasons for similarities and differences.	Compares nutritional needs of two specific groups giving clear reasons for similarity and differences.	Compares nutritional needs of two specific groups giving clear and in depth reasons for similarity and differences.	
	AC1.3 Explain characteristics of unsatisfactory nutritional intake	Outlines key characteristics of unsatisfactory nutritional intake. Evidence is mainly descriptive with limited reasoning.	Explains characteristics of unsatisfactory nutritional intake. There is evidence of reasoning and relating characteristics to specific groups.	Explains with clear reasoning characteristics of unsatisfactory intake of a range of nutrients. Explanations are related to specific groups.		
	AC1.4 Explain how cooking methods impact on nutritional value	Outlines how cooking methods impact on nutritional value. Evidence is mainly descriptive with limited reasoning.	Explains how a range of food production methods impact on nutritional value. Reasoned statements are presented.			

Performance bands					
Learning Outcome	Assessment criteria	Level 1 pass	Level 2 pass	Level 2 merit	Level 2 distinction
LO2Understand menu planning	AC2.1 Explain factors to consider when proposing dishes for menus	Outlines factors to consider when proposing dishes for menus. There may be some omissions.	Explains factors to consider when proposing dishes for menus. Explanation has some reasoning.	Explains factors to consider when proposing dishes for menus. Explanations are clear and well-reasoned.	
	AC2.2 Explain how dishes on a menu address environmental issues	Outlines how dishes on a menu address environmental issues. There may be some errors.	Explains how dishes on a menu address environmental issues. Explanation includes reasoning.		
	AC2.3 Explain how menu dishes meet customer needs	Outlines how menu dishes meet customer needs in general terms. Evidence is mainly descriptive with limited reasoning.	Explains how menu dishes meet needs of specified customers. Some evidence may be in general terms and descriptive. Explanation includes reasoned statements.	Explains how menu dishes meet needs of specified customers. Explanations are comprehensive and credible.	
	AC2.4 Plan production of dishes for a menu	Plan outlines key actions required with some omissions and errors that require amendment. There is limited consideration of contingencies.	Plan has some detail and is mainly appropriate but may have some omissions and errors that require amendment. There is some consideration of contingencies.	Plan has detail with some minor omissions. Plan does not require changes to achieve planned outcome, but would benefit from minor amendments. There are well considered contingencies.	Plan is comprehensive and detailed, incorporating well considered contingencies for most situations.

AC 1.1 Describe the functions of nutrients in the human body Refer to AC1.1 to see what the criteria for marking is				
Protein				
Fat				
Carbohyrates				
Water				
Fibre				
Vitamin A				
Vitamin B group				

	AC 1.1 Describe the functions of nutrients in the human body Refer to AC 1.1 to see what the criteria for marking is
Vitamin C	
Vitamin D	
Vitamin E	
Iron	
Calcium	
Sodium	

AC1.2 Compare the nutritional needs of specific groups Refer to AC1.2 for marking criteria- different needs and similarities

Group 1	Group 2
Protein	
Carbohydrates-sugars and starches	
Fats	
Vitamins and minerals	

#### AC1.2 Compare the nutritional needs of specific groups

Group 1	Group 2
	Oloup 2
Different needs and similarities	

AC 1.3 Explain the characteristics of unsatisfactory nutritional intake Deficiency				
Protein				
Fat				
Carbohyrates				
Water				
Fibre				
Vitamin A				
Vitamin B group				

	AC 1.3 Explain the characteristics of unsatisfactory nutritional intake Deficiency Excess				
Vitamin C					
Vitamin D					
Vitamin E					
Iron					
Calcium					
Sodium					

	AC 1.4 Explain how cooking methods impact on nutritional value
Boiling,	
Steaming	
Poaching	
Baking	
Grilling	
Stir frying	
Roasting	

	AC 2.1 Explain factors to consider when proposing dishes for menus
Customer base	
Type of provision	
Price of menu	
Time of year	
Skills of kitchen and serving staff	
Equipment available	
Time available	

#### Proposal of dishes to cook – Analysis

Name of dish		
Side dishes to be served with it		
Describe the appearance of the dish (include garnishes)		
Describe the flavours of the dish		
Describe the textures of the dish		

#### Proposal of dishes to cook – reasons for choice

Name of dish		
Side dishes to be served with it		
Reasons I chose this dish		
Tick the dishes you will actually make in the practical exam		

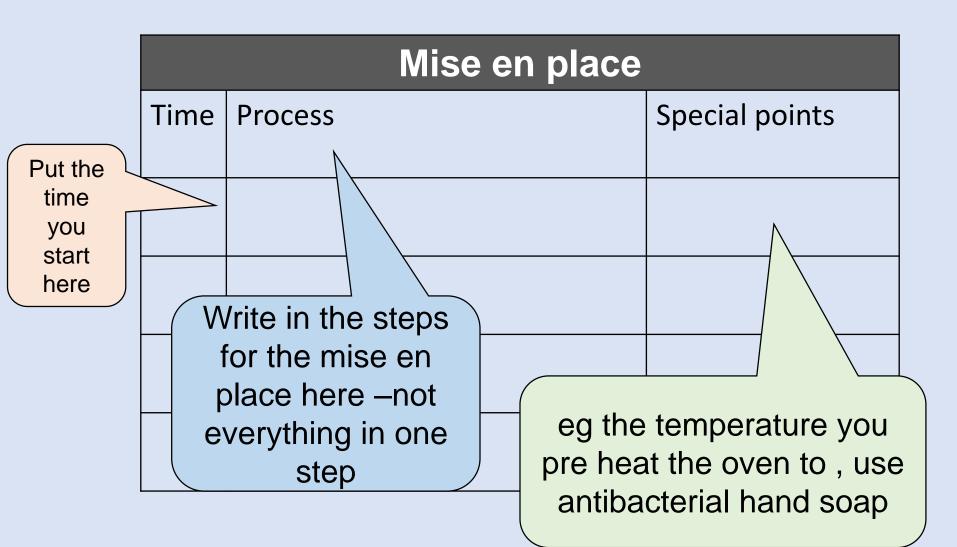
AC 2.2 Explain how dishes on a menu address environmental issues			
	Name of dish 1 here	Name of dish 2 here	
Preparation and cooking methods			
Using ingredients			
Packaging of food			
Conservation of energy and water			
3Rs Reduce Reuse Recycle			
Food sustainability and provenance			

AC 2.3 Explain how dishes on a menu meet customer needs			
	Name of dish 1 here	Name of dish 2 here	
Give the sources of the nutrients in the dish and comapare to a balanced diet			
Organoleptic Describe the taste, texture appearance aroma of the dishes and how they will appeal			
Explain how you will keep costs reasonable Portion control			

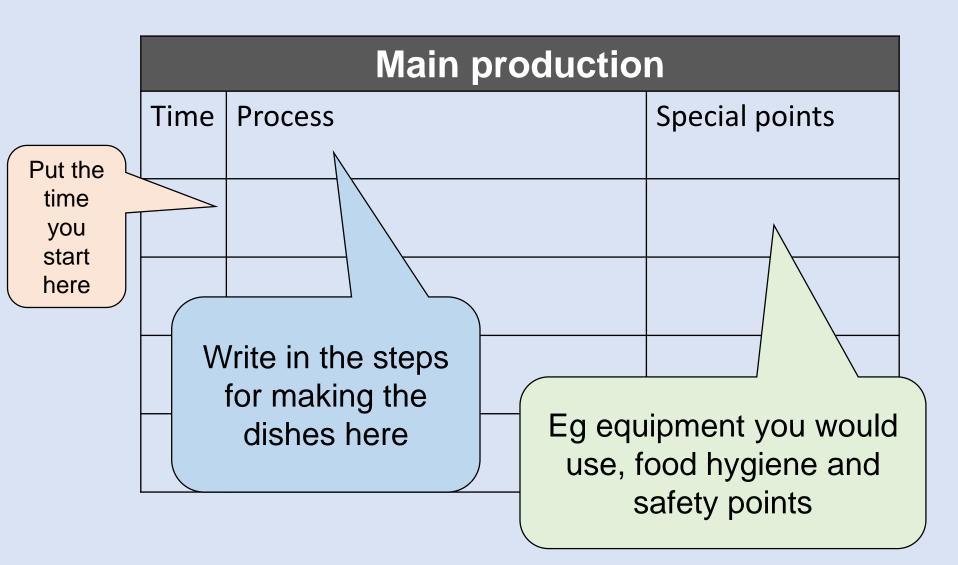
# AC 2.4 Plan production of dishes

- Sequencing
- Timing
- Mise en place
- Cooking
- Cooling
- Hot holding
- Completion
- Serving presenting as to be served

# Writing a time plan



# Writing a time plan

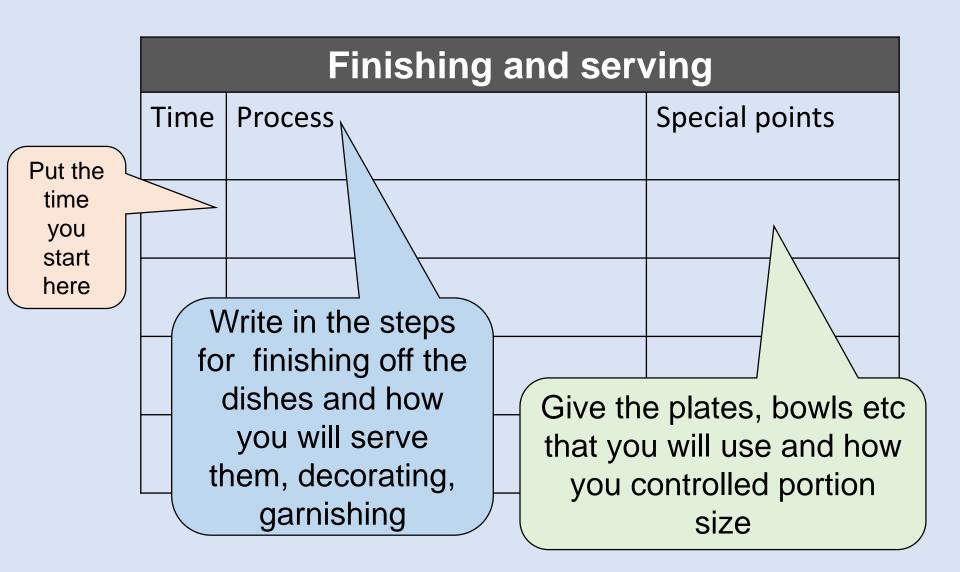


9.40	Collect a mixing bowl and begin to c	Wash hands after handling raw	
	cheese, tomato puree and chopped	meat.	
	chicken breast filling. Once mixed pl		
	the chicken breast and gently fold in		
	slowly roll it up ensuring the filling of Place three rashers of bacon on a clu		
	the bacon around the breast. Place		
	the bacon around the breast. Hate	on a baking tray.	
	Remove the spinge from the oven o	once it is golden	
	brown and ens e it is baked thorou		Use oven gloves, place on cooling
		rack.	
Wash and slice egetables and place into boiling			
water for seven es, drain and refresh.			
			Put peelings in the bin. Set the timer
10.00			
	minutes 200 deg		
	Calavir and a sach	from the tray, get a	Ensure work area and cutter are
	🔨 Colour code each 🚿	ponge.	clean.
	P 1 4		
	dish on the	and clear area and	
•		wl and whisk until neringues. Place in	
			Ensure bowl is clean and dry or
			meringue won't work. Make sure no yolk in mix.
L(	are working on /	}	1

AC2.4 Plan	Plan outlines key	Plan has some detail	Plan has detail with	1	Plan is
production of	actions required with	and is mainly	some minor		comprehensive and
dishes for a	some omissions and	appropriate but may	omissions. Plan		detailed,
menu	errors that require amendment. There is limited consideration of contingencies.	have some omissions and errors that require amendment. There is some consideration of contingencies.	does not require changes to achieve planned outcome, but would benefit from minor amendments. There are well considered contingencies.		incorporating well considered contingencies for most situations

- The plan should be detailed enough that someone else could work from your plan and make the dishes as you intended
- Dovetailing make sure that the sequence is logical and that it shows you are dovetailing ie while something is cooking, you are working on something else
- Contingencies- in the special points note any contingencies ie what you will do if it doesn't go quite right eg " if the cake is not cooked, leave it in the oven and check again in 5-10 mins"

# Writing a time plan



Mise en place			
Time	Process	Special points and contingencies	

Production of dishes 1			
Time	Process	Special points and contingencies	

Production of dishes 2			
Time	Process	Special points and contingencies	

Finishing and serving			
Time	Process	Special points and contingencies	