



# Catering

## Qualification

**WJEC GCSE in Catering**

## Objectives

You will become aware of the structure of the catering industry, Health & Safety requirements, costing and developments within the industry. You will also become more aware of nutrition and the relationship between diet and health. You will develop an interest in the enjoyment of food preparation and presentation

## Overview

Catering will provide opportunities to develop candidates' interdisciplinary skills, a range of key skills and their capacity for imaginative, innovative thinking, creativity and independence. As the course has a high level of practical work, during these sessions you will be expected to wear "Catering Whites".

This course provides a suitable qualification for those who want a broad background in this area and for those who wish to progress to a number of Food related courses from 16 onwards such as A levels, BTEC and City & Guilds. It will offer valuable preparation for those entering the world of work.

## Skills

You will take part in a wide range of practical tasks related to food including planning, preparation, cooking and serving. You will also develop your teamwork skills, organisational skills and the ability to work to deadlines.

## Course Content

The course will cover the following topics:

- Job roles.
- Health, safety and hygiene.
- Food preparation, cooking and presentation.
- Nutrition and menu planning.
- Costing and portion control.
- Communication and record keeping.
- The types of products and services provided.
- A range of customer groups.
- The range of equipment used in the catering industry.
- Food production.
- Technological developments.

## Assessment

The course is a single tier assessment covering GCSE grades A\* to G.

### Coursework

60%

The course will be assessed by:

### Written Exam

40%

**Coursework** – Unit 1 (60%) 45 hours in total.

Two practical tasks selected from a bank of six WJEC set tasks. The coursework will be internally assessed and externally moderated.

**Written Examination** – Unit 2 (40%) 1¼ hours.

This will be externally set and marked. The paper will contain short answer, structured and free response questions drawn from the catering content.

 For more information about Catering please contact Mrs Eldridge



# Entry Level Certificate Food Studies

## Qualification

**City & Guilds in Food Studies (Entry Level 2)**

## Objectives

This qualification is designed to help you improve your ability to prepare and cook food for yourself whilst also developing skills transferable to the catering industry. This course will ensure that you are able to prepare, cook and present a meal for a special event or occasion which will show that you have learnt the appropriate skills and knowledge to undertake this task.

## Overview

During this course you will undertake a number of assessment practical tasks. You will also have the opportunity to undertake trips to local food outlets as part of your research. Some students if they reach the required standard may have the opportunity to undertake a further qualification leading to a Basic Food handler's certificate.

## Skills

This course will help you increase your skills in cooking and develop knowledge of the catering industry.

## Course Content

In order to achieve the City & Guilds Entry Level Certificate in Food Studies you will need to pass a total of six units. The course will cover the following topic:

Health, safety and hygiene.

Demonstrate the use of basic kitchen equipment.

Demonstrate an awareness of balanced diets.

Adopt a practical approach to shopping and food storage.

Demonstrate practical skills related to the preparation and cooking of food.

Prepare cook and present meals or snacks for a variety of occasions.

## Assessment

This is non-examination course. Your assessments are based purely on coursework completed in school. You will do this by showing your teacher that you can perform practical tasks. You will do this on three occasions throughout the course. The three assessments cover all the units. Your teacher/assessor will also ask you questions or use pictures to check that you know what you are doing. The practical and theory assessments are set by City & Guilds.

**i** For more information about Food Studies please contact Mrs Eldridge