

WJEC Hospitality & Catering

My Target Grade _____

Unit	Information
Unit 1 Exam Unit	Worth 40% of your overall grade. Assessed through a written examination – 80 minutes, 80 marks.
Unit 2 Controlled Assessment	Worth 60% of your overall grade. Assessment through a written controlled assessment and a 3-hour practical examination.

Unit 1- The Hospitality and Catering Industry	
1.1 Hospitality and catering provision.	1.1.1 Hospitality and catering providers. 1.1.2 Working in the hospitality and catering industry. 1.1.3 Working conditions in the hospitality and catering industry. 1.1.4 Contributing factors to the success of hospitality and catering provision.
1.2 How hospitality and catering providers operate.	1.2.1 The operation of the front and back of house. 1.2.2 Customer requirements in hospitality and catering. 1.2.3 Hospitality and catering provision to meet specific requirements.
1.3 Health and safety in hospitality and catering.	1.3.1 Health and safety in hospitality and catering provision. 1.3.2 Food safety.
1.4 Food safety in hospitality and catering.	1.4.1 Food-related causes of ill health. 1.4.2 Symptoms and signs of food-induced ill health. 1.4.3 Preventative control measures of food-induced ill health. 1.4.4 The environmental health officer (EHO).

Unit 2- Hospitality and Catering in Action	
2.1 The importance of nutrition	2.1.1 Understanding the importance of nutrition. 2.1.2 How cooking methods can impact on nutritional value.
2.2 Menu Planning	2.2.1 Factors affecting menu planning 2.2.2 How to plan production
2.3 The skills and techniques of preparation, cooking and presentation of dishes.	2.3.1 How to prepare and make dishes. 2.3.2 Presentation techniques. 2.3.3 Food safety practices.
2.4 Evaluating cooking skills.	2.4.1 Reviewing dishes. 2.4.2 Reviewing own performance.