

# WJEC Hospitality & Catering

My Target Grade \_\_\_\_\_

Unit	Information
<b>Unit 1</b> Exam Unit	Worth 40% of your overall grade. Assessed through a written examination – 80 minutes, 80 marks.
<b>Unit 2</b> 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	
<b>1.1</b> Hospitality and catering provision.	<b>1.1.1</b> Hospitality and catering providers.
	<b>1.1.2</b> Working in the hospitality and catering industry.
	<b>1.1.3</b> Working conditions in the hospitality and catering industry.
	<b>1.1.4</b> Contributing factors to the success of hospitality and catering provision.
<b>1.2</b> How hospitality and catering providers operate.	<b>1.2.1</b> The operation of the front and back of house.
	<b>1.2.2</b> Customer requirements in hospitality and catering.
	<b>1.2.3</b> Hospitality and catering provision to meet specific requirements.
<b>1.3</b> Health and safety in hospitality and catering.	<b>1.3.1</b> Health and safety in hospitality and catering provision.
	<b>1.3.2</b> Food safety.
<b>1.4</b> Food safety in hospitality and catering.	<b>1.4.1</b> Food-related causes of ill health.
	<b>1.4.2</b> Symptoms and signs of food-induced ill health.
	<b>1.4.3</b> Preventative control measures of food-induced ill health.
	<b>1.4.4</b> The environmental health officer (EHO).

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