

Eduqas Level 1 and 2 Hospitality and Catering

Non Exam Assessment

60% of final grade

Work due for submission includes:

- Nutritional needs
- Menu planning
- Environmental issues in Hospitality operations
- Food safety
- Cooking techniques
- Food styling

Support Sessions are available after school on Wednesdays.

Useful websites:

Get revising has lots of resources to help you revise all of the topics for the written exam.

<https://getrevising.co.uk/resources/level/gcse/subjects/hospitality>

<https://www.food.gov.uk/business-industry/food-hygiene>

<https://www.thecaterer.com/>

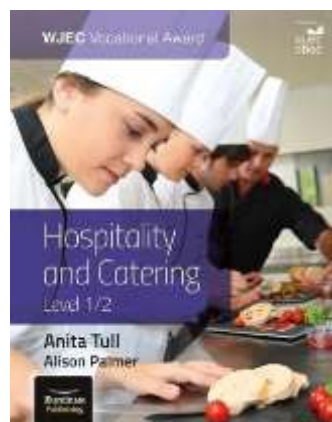
Practice at Home:

You know what you are cooking and have access to the recipes. By practicing at home you will be more **efficient** and **independent** with your practical time in lessons.

Examination

40% of final grade

A revision guide is currently not available for this course. However the text book can be purchased for home use, or can be reviewed in the classroom.



https://www.amazon.co.uk/s/ref=nb_sb_noss?url=search-alias%3Daps&field-keywords=wjec+level+1%2F2+award+in+hospitality+and+catering+book

Past Papers and Non Exam Assessment Specifications can be found at:

<https://www.wjec.co.uk/qualifications/hospitality-and-catering/WJEC-Level-1-2-Award-Hospitality-and-Catering-Unit-1-eSAM.pdf>