



GCSE Hospitality & Catering - Key Exam Information

Subject	Hospitality and Catering
Exam Board	Eduqas
Examination Details	Level 2 Hospitality and Catering
Controlled Assessment	<p>60% of overall mark. Unit 2.</p> <p>Hospitality and Catering in Action.</p> <ul style="list-style-type: none">• 3 scenarios to choose from.• Propose 4 nutritious dishes that could be served in a catering outlet.• Plan for production of 2 of the dishes.• Prepare, cook, and serve 2 of the dishes in a set practical session.• Written evidence to show assessment criteria has been covered.
Exam Paper Details	<p>40% of overall mark. Unit 1 - June Year 10 and/or 11. The best mark will stand</p> <ul style="list-style-type: none">• Paper based or onscreen assessment.• 90 marks and 90 minutes.• A range of question types.• All questions are compulsory.



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Key Topics	<p>Practical food preparation- a wide variety of skills including:</p> <ul style="list-style-type: none">• Cake making – Swiss roll, Victoria sponge.• Meat and vegetable preparation.• Pastry making – choux, shortcrust, flaky.• Sauce making.• Presentation techniques - portion control, plating up, garnishing. <p>LO1 – To understand the environment in which hospitality and catering providers operate e.g., working conditions and jobs roles.</p> <p>LO2 – To understand how hospitality and catering provisions operate e.g., Operations in the kitchen and front of house.</p> <p>LO3 – To understand how hospitality and catering provisions meet health and safety requirements e.g., Personal safety and safety in the workplace.</p> <p>LO4 – know how food can cause ill health e.g., food related causes of ill health and common causes of food poisoning.</p> <p>LO5 - To be able to propose a hospitality and catering provision to meet specific requirements e.g., Propose ideas and justify them to meet a need.</p>
Year 10-11 Leader	Mrs D Brockwell: brockwelld@denbigh.net