



# Design & Technology

## WJEC Level 1/2 Vocational Award in Hospitality & Catering



During Year 10 students will gain knowledge and develop new skills in order to complete their Unit 2 assessment and Unit 1 written exam.

Students will be completing a number of practical lessons in order to practice skills for Unit 2 Hospitality and Catering in Action. Each half term the students are issued with an ingredients list and dates they will be cooking. The information will also be displayed on show my homework.

Students will complete one assessed piece of work for Unit 2 Hospitality and Catering in Action. The assessment includes a cooking exam. The assessment is worth 60% of the final grade awarded.

The remaining 40% of the Level 2 award will be assessed by a 90 minute written examination at the end of Year 11.

Students will be covering numerous practical skill areas over Year 10 to prepare them for the cooking exam in Year 11.

The skills include knife skills, preparing fruit and vegetables, weighing and measuring, use of equipment, using the hob, oven and grill, making sauces and making types of dough. The practical sessions also give students the opportunity to work on food presentation and styling.

Students will also be covering the following areas to prepare them for the written paper which will take place in Year 11.

The main areas of study

1. The Hospitality and Catering Industry
2. Health and Safety
3. Diet and good health
4. Food Safety
5. Planning Menus
6. Special Diets

Students may also find the following websites useful:

[www.eatwell.gov.uk](http://www.eatwell.gov.uk)  
[www.bnf.org.uk](http://www.bnf.org.uk)  
[www.foodafactoflife.co.uk](http://www.foodafactoflife.co.uk)

Full course details can be found at [www.aqa.org.uk](http://www.aqa.org.uk) under the specification code 8552 GCSE in Design & Technology