

Hospitality and Catering

PLEASE CONSULT: Mrs Rogers or Mrs Ritchie

TITLE OF SYLLABUS: GCSE Hospitality and Catering

QUALIFICATION: GCSE

GRADE RANGE: 1 - 9

WEIGHTING OF ASSESSMENT:

CONTROLLED ASSESSMENT: (60%) Made up of two pieces of coursework 20% in Year 10 and 40% in Year 11.

EXAMINATION: (40%) Made up of one paper sat at the end of Year 11.

PREVIOUS EXAMINATION RESULTS: 2015 – 27% achieved A* - C

Course Description:

The course offers a unique opportunity for students to develop their knowledge and extend their skills within hospitality and catering in a vocational context. It is a suitable qualification for those who want a broad background in this area and for those who wish to progress to further education. It will also offer valuable preparation for those entering the world of work.

The course encourages the investigation and study of hospitality and catering in a variety of contexts and uses a range of assessment techniques to enable the students to respond through practical and investigative work.

Students must be aware that they will not be required to cook every week – much of the course is theory based and therefore will require exam preparation.

Topics for Study:

- The industry – food and drink;
- Job roles, employment opportunities and relevant training;
- Health, safety and hygiene;
- Food preparation, cooking and presentation;
- Nutrition and menu planning;
- Costing and portion control;
- Specialist equipment;
- Communication and record keeping;
- Environmental considerations.

Homework:

Homework is set in line with the school homework policy. It is expected that if Controlled Assessment deadlines are not met that students complete work at home.

Resources and equipment needed:

In addition to the standard equipment required, students will need HB pencils, 2H pencils, colouring pencils, 30cm ruler and rubber.

Other specialist equipment will be supplied by the department such as an A3 portfolio wallet for carrying coursework between home and school will be provided.

There is also an annual contribution of £10 to cover the cost of basic ingredients.

Careers and Further Educational Opportunities:

Food Technology can lead to a variety of careers within the catering industry, hospitality industry, catering GNVQ and NVQ, higher education, key life skills, food technologist in the industry, teaching, nutrition and dietetics, media related careers, medical and caring careers and food science.