

Level 1/2 HOSPITALITY & CATERING

Exam Details Exam Board – WJEC Website – <u>Level 1/2 Vocational Award in Hospitality and Catering</u>			
		Written Exam• 60% of qualification• Thursday 12 th June 2025 (pm)• 1 hour 20 minutes• 80 marks	 Non-Examined Assessment (NEA) 40% of qualification 12 hours includes (includes 3 hour practical exam in <i>week 22</i>) 120 marks
		 The Hospitality and Catering Industry 1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate 1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering 	 Hospitality and Catering in Action 2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills

Revision at Home

- Create a revision timetable and stick to it.
- Use your revision notes in your folder to help you with knowledge and understanding.
- Practice answering exam style questions using past paper questions from the WJEC website. <u>Level</u> <u>1/2 Vocational Award in Hospitality and Catering</u>
- The marks schemes are available on the same website so that you and parents/carers can check your answers.
- Use the revision information and PowerPoints which are in class materials on Teams.
- Work through CGP workbook (available from school shop).
- Essential Knowledge Booklet

Key Information

Top Tips!

- ✓ Plan your revision produce a revision timetable.
- ✓ Ensure you read the questions correctly! Do you understand the different command words?
- ✓ Ensure you revise all theory topics & tests do not try and cram at the end of the year.
- ✓ Produce revision cards to summarise your notes.
- ✓ Practise breaking down questions using planning maps and knowledge organisers.
- ✓ Work with your friends and parents/carers when revising and get them to test you!
- Complete as many practice exams questions as you can so that you know the format of the exam paper.
- ✓ Put 100% effort into all home learning tasks.
- ✓ Revision folder on teams, class materials and on the school website.

If you do not understand something or you are struggling, come and see Mrs Harpham T306.