

**Curriculum Area: Food Year: 10  
2015/2016**

Topics	Year Curriculum	How you can support learning at home, eg. Books, websites, family learning through visits.
<p><b>GCSE Hospitality</b></p> <p>The units in this GCSE concentrate on the hospitality aspect of the hospitality and catering industry and in particular the skills related to the preparation and carrying out of events and functions.</p> <p>Following this course should encourage students to:-</p> <ul style="list-style-type: none"> <li>• Be inspired, moved and challenged by following a broad, coherent, satisfactory and worthwhile course of study and gain an insight into related sectors.</li> <li>• Make informed decisions about further learning opportunities and career choices.</li> <li>• Gain knowledge and understanding of the industry, accommodation, food and beverage and front of house and the types of products and services provided.</li> </ul>	<p><b><i>The course requires learners to demonstrate knowledge and understanding of:</i></b></p> <p>The industry – hospitality. Types of service provided and the related client groups. Job roles, employment opportunities and relevant training. Menu planning, preparation and presentation. Planning for functions and events. Costing menus and events. Customer care. Standards of service. Communication and teamwork. Environmental considerations.</p> <p>The course is broken down into two units;</p> <p><b>UNIT 3: Hospitality skills related to events and functions</b></p> <p><b>Event Based Task (controlled Assessment).</b></p> <p>One event based task taken from a list of WJEC set tasks. Students will have to plan, prepare and host an event. This is internally assessed using WJEC set criteria and externally moderated, this part of the course is worth 60% of their overall grade.</p> <p><b>UNIT 4: Hospitality and the customer.</b></p> <p>Students will sit one exam paper, which will be externally set and marked. The paper will contain short-answer, structured and free</p>	<p>Parents and carers can encourage their child/children to be as actively involved in food preparation at home as is possible. Taking an interest in the many food related and television programmes, watching and discussing them with your child/children can also be useful. Support will be vital in helping to organise practical ingredients for all required lessons and ensuring that resources provided by the department are looked after and used appropriately.</p> <p>These links are the websites where we have found some of the useful information and resources that you will find on this page. To find more information or visit the sites that they came from, click on the links below.</p> <p>A list of websites that might be helpful in research and revision.</p> <p><a href="#">WJEC Specification 2012 – (New updated version)</a></p> <p><a href="#">Food Technology BBC Bitesize</a></p>



	response questions drawn from the hospitality content which is worth 40% of the students overall grade.	
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