



Design Technology



Hospitality and Catering Year 11 – Unit 2 Practical exam and course work

In this unit learners will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. To demonstrate this, they will take part in a 3 and half hour practical exam in response to a brief set by the WJEC. They will also learn how to review their work effectively and write their findings up as part of the course work.

This unit is synoptic and draws upon the knowledge gained in Unit 1. Learners will need to apply knowledge gained in the following topic areas in order to be able to complete this assessment.



Assessment:

This unit is internally assessed through controlled assessment. This is then sent to the exam board for external moderation.

The assessment contributes 60% to the overall qualification grade.

Unit 2: Hospitality and catering in action

Controlled assessment: approximately 12 hours

60% of qualification

120 marks

An assignment brief will be provided by WJEC which will include a scenario and several tasks available via the WJEC Secure Website. This covers: Menu planning, skills and techniques of preparation, cooking and presentation of dishes as well as evaluating cooking skills

Specialist key terms/ names for this unit:

Time plan	How to plan production
Menu planning	Presentation techniques
Understanding the importance of nutrition	Food safety practices
	Special dietary needs
Cooking methods	Reviewing dishes made

Suggested enrichment activities:

Students are encouraged to practice cooking all the dishes they will be making in the practical exam. It is a good idea to have a printed copy of the recipe at hand to note any changes as you practice for your exam. Evaluate your chosen dishes against the assignment brief. It is a good idea to note portion control, airmiles, sustainability and health of your dishes.

