



MRS JOHNSON

WJEC Level ½ Hospitality and Catering

There are two assessed units to be achieved to be awarded the WJEC Level ½ Hospitality and Catering qualification

WJEC Level 1/2 Award in Hospitality and Catering					
Unit Number	Entry Code	Unit Title		Assessment	GLH
1		The Hospitality and Catering Industry	Mandatory	External	48
2		Hospitality and Catering in Action	Mandatory	Internal	72

Grading the qualification

Each WJEC Level 1/2 Award in Hospitality and Catering will be graded Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction or Level 2 Distinction*.

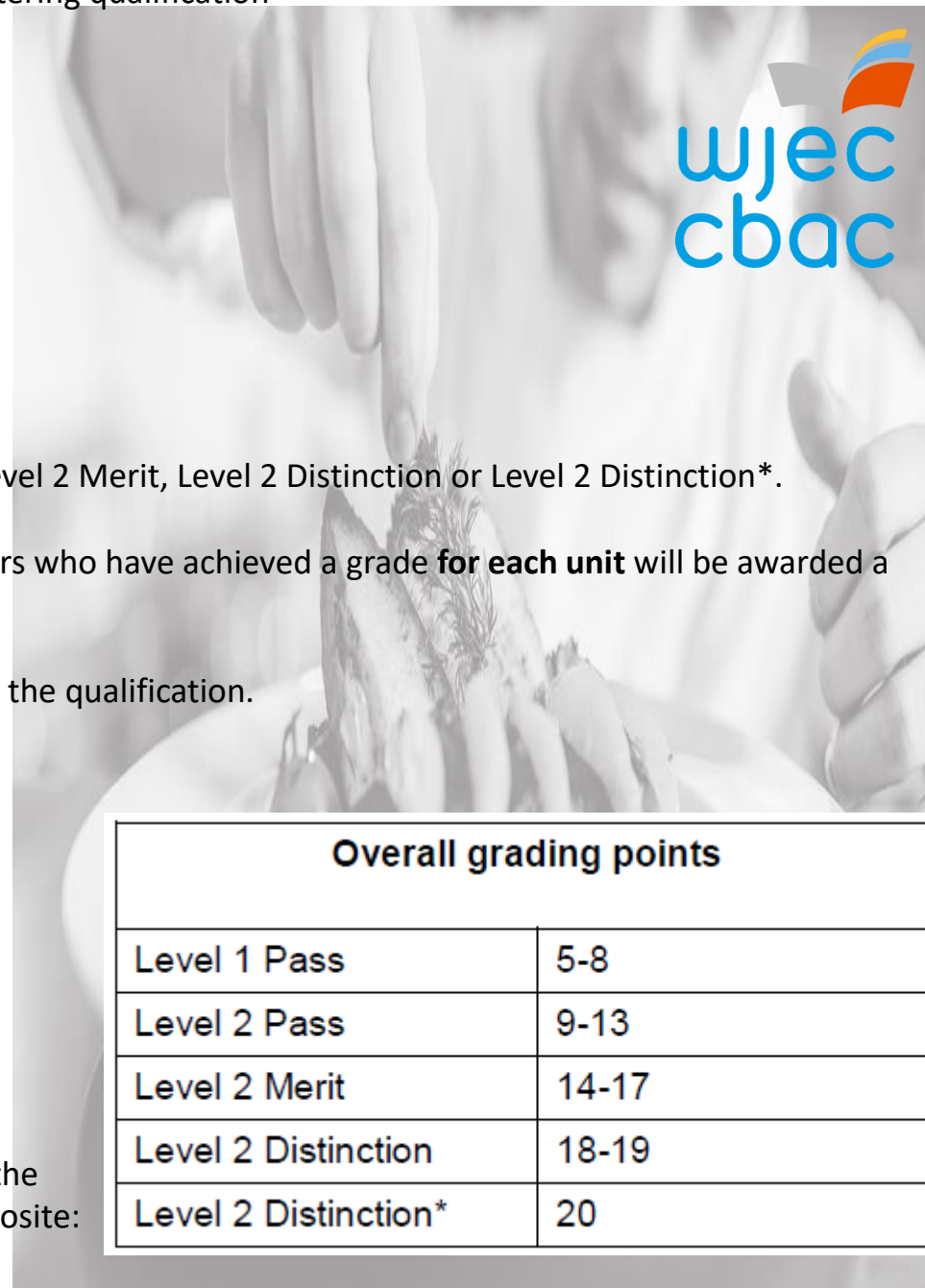
The qualification grade is awarded on the basis of the aggregation of unit grades achieved. Learners who have achieved a grade **for each unit** will be awarded a grade for the qualification.

Each unit grade achieved by learners will be translated to a unit point for the purpose of awarding the qualification.

Unit	Points per unit			
	Level 1	Level 2 Pass	Level 2 Merit	Level 2 Distinction
Unit 1	2	4	6	8
Unit 2	3	6	9	12

The qualification grade is then calculated by comparing the learner's point score to the qualification grade table opposite:

Overall grading points	
Level 1 Pass	5-8
Level 2 Pass	9-13
Level 2 Merit	14-17
Level 2 Distinction	18-19
Level 2 Distinction*	20



Unit 1 – The Hospitality and Catering Industry

LO1

Understand the environment in which hospitality and catering providers operate

LO2

Understand how hospitality and catering provisions operate

LO3

Understand how hospitality and catering provision meets health and safety requirements

LO4

Know how food can cause ill health

LO5

Be able to propose a hospitality and catering provision to meet specific requirements



EXTERNAL EXAM – 90 MINS

Revision topics to be covered

- The structure of the hospitality and catering industry
- Job requirements within the hospitality and catering industry
- Working conditions of different job roles across the hospitality and catering industry
- Factors affecting the success of hospitality and catering providers

- The operation of the kitchen
- The operation of front of house
- How hospitality and catering provision meet customer requirements

- Personal safety responsibilities in the workplace
- Risks to personal safety in hospitality and catering
- Personal safety control measures for hospitality and catering provision

- Food related causes of ill health
- The role and responsibilities of the Environmental Health Officer (EHO)
- Food safety legislation
- Common types of food poisoning
- Symptoms of food induced ill health



Unit 2 – Hospitality and Catering in Action

LO1

Understand the importance of nutrition when planning menus

LO2

Understand menu planning

LO3

Be able to cook dishes

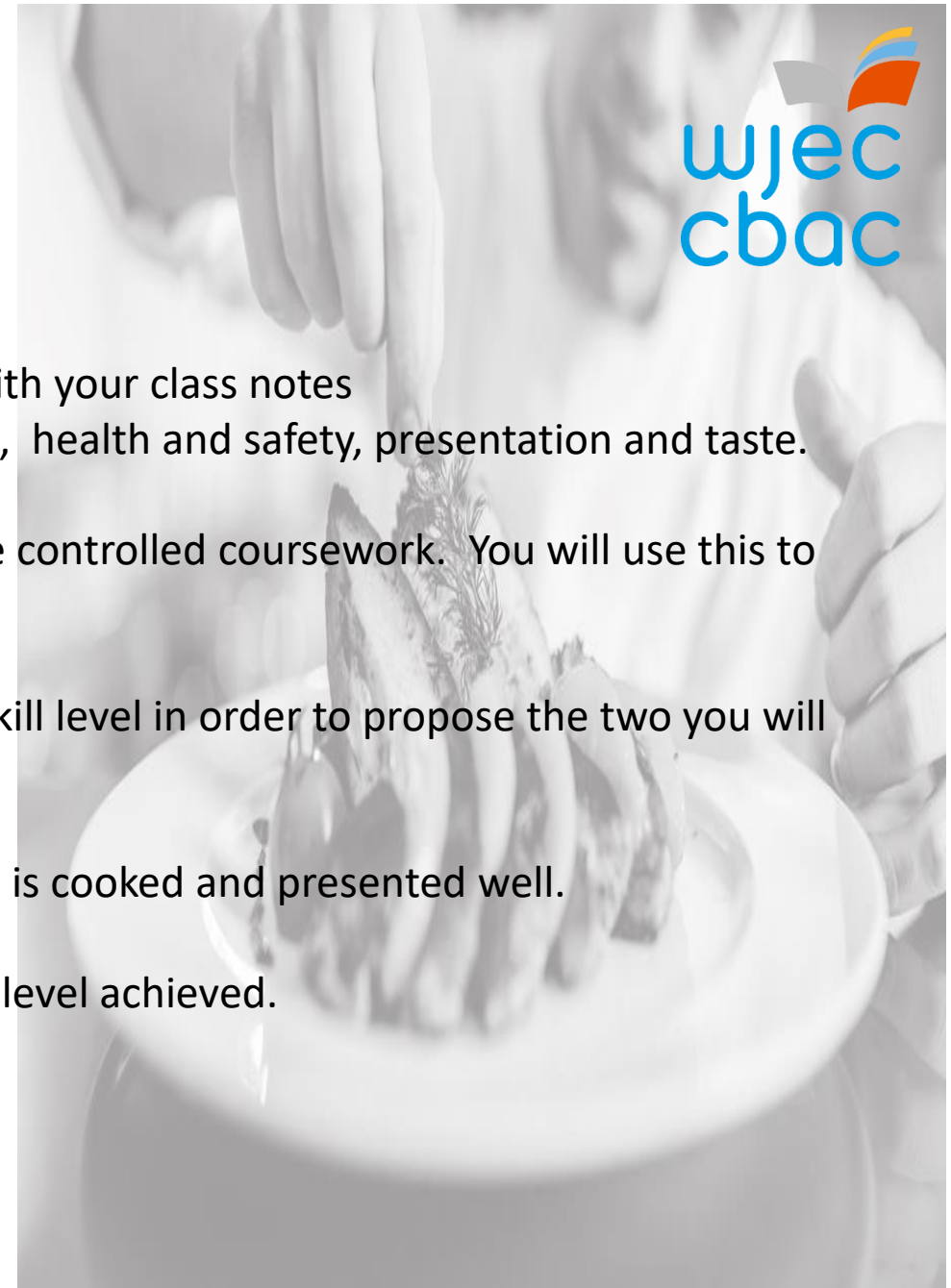


CONTROLLED COURSEWORK – 9 HOURS

Unit 2 – Hospitality and Catering in Action

Controlled coursework – 9 hours in total.

- 6 hours will be the written part which is completed on computers with your class notes
- 3 hours will be a practical food exam assessed on skill level of dishes, health and safety, presentation and taste.
- You will be issued a ‘Learner assignment brief’ on the first day of the controlled coursework. You will use this to complete the specifics of the coursework.
- You need to make yourself familiar with a range of dishes and their skill level in order to propose the two you will make.
- The higher skilled a dish the higher the grade achieved – so long as it is cooked and presented well.
- The lowest level awarded in the whole of the coursework will be the level achieved.



How to be successful

- Ensure notes taken in the lesson are full and detailed
- Practice cooking skills and recipes at home –no matter how simple
- Watch Hospitality and Catering programmes such as ‘Masterchef’ and ‘The Hotel Inspector’ – a list can be provided of where to find these
- Purchase *My Revision Notes: WJEC Level 1/2 Vocational Award in Hospitality and Catering workbook from Amazon £9.99*

https://www.amazon.co.uk/My-Revision-Notes-Vocational-Hospitality/dp/1510473335/ref=pd_lpo_14_img_1/257-3770969-8996854?_encoding=UTF8&pd_rd_i=1510473335&pd_rd_r=492d62be-ab27-4133-8935-c53f18526ca7&pd_rd_w=cQFvo&pd_rd_wg=asBb4&pf_rd_p=7b8e3b03-1439-4489-abd4-4a138cf4eca6&pf_rd_r=DPEY8760JBT1FX77JQ69&psc=1&refRID=DPEY8760JBT1FX77JQ69

- Use TEAMS group to access revision tools etc.

