

Home Study & Independent Learning Parental Support Information

Course information			
Subject: Hospitality & Catering - KS4 - (Years 10-11)			
Subject	Hospitality & Catering	Subject leader contact information	Mr J Poote jpoote@cottesloe.bucks.sch.uk
Examination Board	WJEC	Specification Code	5569
Subject Content: This course teaches students how to cook, serve and store food safely and hygienically in line with the industry standards and government legislation. Understanding the link between the foods and ingredients we eat, and how the function of the nutrients they contain and perform in the body. How special dietary needs can affect the choices people make when selecting foods, and the symptoms caused by poor dietary choices. This course encourages students to challenge themselves to prepare and serve food to Catering and industry standards. Using specialist equipment and technical knowledge to create quality dishes and products. Students will be encouraged to experience the industry, where possible, in the school environment processing for events.			
Additional Equipment Needed <ul style="list-style-type: none">• A device that can access the internet and be able to research, create and edit documents and presentations.• Measuring spoons and electronic scales.			
Assessment Details:			
Written Examination Requirement: 1 hour and 30 minute written paper examinations. 60% of the overall grade. NEA (Non Examined Assessment) Year 10 students will undertake a range of practical challenges to produce dishes in preparation for their final assessments throughout the year. Year 11 students will have One Non Exam Assessment challenge worth 40% of the overall grade. The challenge tests the students' knowledge of different catering outlets and the prospective foods they could serve to develop the business. The Non Exam Assessment also tests the knowledge of the legislation that governs the industry, along with the students' organisational and practical skills. Written Examination Requirement: 1 hour and 30 minute written paper examinations. 60% of the overall grade.			
What can I do to support my child at home?			
<ul style="list-style-type: none">• Encourage students to make and eat healthy meals at home giving constructive feedback linked to the Hospitality and catering industry.• Try new and different foods, cooking methods and processes.• Watch cooking programmes on TV that demonstrate the best and worst of the industry• Provide access to the internet and a device to help with homework on Google Classroom			
Recommended resources for the course:			
Revision Guide: My Revision Notes: WJEC Level 1/2 Vocational Award in Hospitality and Catering ISBN-13: 978-1510473331			

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Websites:

<https://www.foodafactoflife.org.uk/11-14-years>

<https://www.bbc.co.uk/bitesize/subjects/z94dxnb>

www.foodsafety.gov

<http://homefoodsafety.org/app>

www.nutrition.org.uk

www.food4life.org.uk/key-stage-four/health-and-nutrition/nutritional-requirements

www.gdalabel.org.uk/gda/gda_values.aspx

Teaching Staff Contact Details

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Additional Information: