

KEY STAGE 4 COURSE INFORMATION 2012 - 2014

Name of course

GCSE Catering

Examination Board

WJEC

Qualification title and ref no.

500/4462/X (Catering - Single)

How is the pupil assessed? (Give details of Criteria / exams / coursework etc)

60% coursework & practical exam (divided into 2 separate parts. The first worth 20% and the second worth 40%).

40% examination

Key Dates

March 2013 coursework and practical examination (part 1)

January 2013 coursework and practical examination (part 2)

These dates are provisional and may change but notification will be given

Helpful websites

<http://www.wjec.co.uk>

Wider Reading / Study Guides

WJEC Hospitality and Catering for GCSE (Judy Gardiner&Jacqui Housley)

Summary of course

The course content is divided up into 8 sections which will create a broad level of knowledge and skills relating to the catering industry.

- The industry - food and drink.
- Job roles, employment opportunities and relevant training.
- Health, safety and hygiene.
- Food preparation, cooking and presentation.
- Nutrition and menu planning.
- Costing and portion control.
- Specialist equipment.
- Communication and record keeping.
- Environmental considerations.

How can parents help?

- By providing ingredients every week throughout the course. We do make every effort to use affordable recipes.
- By encouraging your children to cook and clean the kitchen at home.
- All coursework must be completed at home, but support with getting the work in on time would be most helpful.

Contact us: (give contact details for teacher and HOF)

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