

# **GCSE CATERING**

- Exam Board – **WJEC**

- **What will I study in GCSE Catering?**

The course focuses on four areas:

1. The Catering Industry – types of outlets, safety at work and health and hygiene.
2. Nutrition and meal planning.
3. Food production, costing and portion control.
4. Specialist equipment and environmental considerations.

- **What will the Catering lessons be like?**

You will do lots of practical activities as well as the theory behind Catering. Cookery demonstrations will also be a regular feature. You will need to take part in discussions and be able to carry out research on a given topic. Practicals will need to be completed to a professional standard and attention to detail is essential. Written evidence must be provided to go alongside each practical activity.

- **How is the course assessed?**

The assessment consists of a theory paper at the end of the course worth 40%. There will be two timed practical assessments to be done in school, providing another 60%. Written justifications and evaluations have to be provided in conjunction with these.

One practical assessment is to be done in Year 10 and is worth 20%. The other is completed in the Spring term of Year 11 and makes up 40% of the controlled assessment marks.

- **The final exam.....**

The written exam is worth 40% of the final grade and is 1 hour and 15 minutes long. All questions are compulsory. There is an untiered paper, externally set and assessed. You will need to respond to short-answer, structured and free response questions covering the work done in lessons.

- **How will I be assessed in lessons?**

Your work will be regularly marked and constructive feedback will be given. The practical assessments and all preparation are to be done in school under exam conditions. You will be given time to prepare for this beforehand and includes planning, preparation and evaluation. Food preparation and skill level as well as quality of finish provide half of the overall marks.

- **Why should I study Catering?**

- ❖ You enjoyed Food Technology and are particularly good at the practical side of the subject.
- ❖ You want to develop an awareness of the structure of the catering industry and career opportunities.
- ❖ You want to further your knowledge of nutrition and the correct handling of foods.
- ❖ You have an interest in and enjoy food preparation, presentation and service.

- **What course/career can Food Catering lead on to?**

A career within the many establishments making up the catering industry could include – hotel, school meals service, speciality restaurants, snack bars, fast food outlets, hospitals and residential homes. You will have an excellent skill level and knowledge of nutrition to provide a sound foundation for A level Food Technology.

- **What are the results like in Catering?**

This is a brand new course so there are no previous results to report at this stage.

- **Entry requirements**

The number of places will be limited. Learners will be selected depending on enthusiasm and effort shown in Food Technology during Year 9.

