

Food (Catering) Qualifications & Pathways



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| Course Title | GCSE Food (Catering) |
| Exam Board | WJEC |
| GCSE Equivalent | 1 x GCSE |
| Assessment Breakdown | <p>The GCSE course that students will follow consists of a two controlled assessment, one in each year of study, worth 60% of the overall marks.</p> <p>Followed by External exam that consist of short -answer , structured and free response questions drawn from the catering content.</p> |
| Course Outline | <p>Throughout year 10 they will research a range of units from afternoon tea, vegetables and nutrition, and dairy products. They will collate evidence and research to form their portfolio on unit 1 (task 1); this will then have a final cookery assessment.</p> <p>In year 11, they will continue with a research project on International food and collate evidence both written and practical to form the final section of unit 1 (task 2).</p> <p>In the summer the learners will set a final written exam which is worth 40% of the marks.</p> |
| Enrichment | Learners will be given the chance to entry local competitions and visits to restaurant and hotel; this will give them an insight to what they may wish to pursue. |