



**BIDDULPH  
HIGH  
SCHOOL**



**WJEC Hospitality & Catering Unit 1 written examination paper**



Are you completing exam style questions under timed conditions?



Act on personalised mock feedback from your teacher



**Revision timetable:** Keep using your revision timetable to ensure that you're prepared for every aspect of the English exams

**Where will Hospitality & Catering take you?**  
Chef  
Butcher  
Baker  
Catering Manager  
Food stylist  
Food critique

Continue your lifelong love of cooking

**GCSE Results**



Are you acting on feedback from your class teachers?

Revise: Unit 1 content

Revise: Unit 1 LOS



**Unit 2: Catering in Action**  
Coursework unit taken from the given brief from the examination board.

**Unit 2: Practical examination** - you will cook the dish you have suggested and prepared for this year independently and presented to a high standard.



Revise: Unit 1: LO3 & LO4



Act on personalised feedback from your teacher

**YEAR 11**

**Mock exams**  
Unit 1 mock examination



**LOS: Providing specific requirements**  
Be able to propose a provision to meet needs summary of proposal, unique selling points, current trends, potential customers, competition, promotion plans, operation.

**Unit 1: LO1:** Understanding the environment in which Hospitality & Catering operate. You will Gain an understanding of the different types of establishments and the types of foods that they produce for customers. This will include the jobs, the roles and working conditions and the structure of the establishment.

**Unit 1: LO2** How the hospitality & catering industry operates The operation of the kitchen, Equipment, Stock control, Dress code  
Rolls and responsibilities of staff

**Unit 1: LO4** How food can cause ill health. You will learn about Microbes, Cross-contamination, Food poisoning, Bacteria  
Food allergies, intolerances and preferences, Food safety legislation and Environmental health



Revise: Unit 1: LO1 & LO2

**YEAR 10**

**Unit 1: LO3** Health and Safety in Hospitality & Catering provisions. You will learn about Personal safety, Risks and control measures  
Regulations and responsibilities of employers and employees

**Food Safety**  
Health & safety within the Kitchen environment and food safety.



**Allergens and food intolerances**  
Learning how certain foods can have effects on different people.



**Kitchen Brigade**  
We learn about the hierarchy of the kitchen and roles and responsibilities of the different chefs.

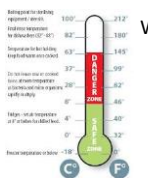
**Culinary skills**  
Throughout year 9 students will be developing their culinary skills with a wide range of food preparation and cooking methods.

**Practical cooking skills** - you will learn a number of skills and techniques for food preparation, cooking and presenting which are ongoing throughout the 2 years of the course.



**YEAR 9**

**Food Poisoning**  
How cross contamination can occur, the Danger zone and the conditions on how bacteria survives and multiplies we learn how to prevent this from happening.



**Finding out what an Environmental Health Officer does.**  
We learn about the roles and responsibility of the EHO



**Commodities & Farming**  
We learn about different farming methods e.g. organic farming



End of year assessment

**YEAR 8**

**YEAR 7**



Sit SATS in Y6

Build a solid foundation in education

**WOODHOUSE ACADEMY**



Develop a lifelong love of learning

**PRIMARY SCHOOL**