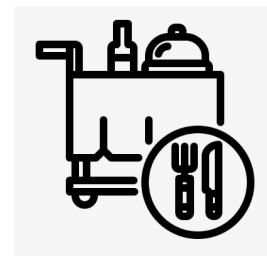


# Subject Information Page - Hospitality and Catering



Exam board	WJEC
Exams	Unit 1 written paper (40%) + unit 2 coursework (60%) includes a 3 ½ hour practical exam
Exam length	Unit 1 written paper (40%) is 1 hour and 20 mins this is worth 80 marks in total. Unit 2 (externally set task, 60%) is 12 hours study in total and includes a 3 ½ hour practical exam with 66 marks. This is worth 120 marks in total.
Content	Unit 1 - mixture of multiple choice, short and long hour questions ( <a href="#">specification content/Personalised Learning Checklist</a> )
Exam dates	Unit 1 - written exam in June at the end of 11 Unit 2 - practical as a part of the coursework (end of Jan or early Feb - specific date for students to be conformed nearer the time)
Equipment needed	Unit 1 - black ballpoint pen, pencil, rubber, ruler. Unit 2 - food practical exam - students will have created their own shopping, equipment lists and production plans. The majority of equipment and store cupboard ingredients are available at school. This will be discussed with students on an individual basis.
How can I help?	Each student has a revision guide from school with practice questions and answers and will need some time each week to revise content identified to practice specifically longer answer type questions (discuss, evaluate, analyse). Exam practice books are available via ParentPay at £3.50 and are a useful addition to the revision guide enabling students to practice exam style questions (online version and answers are included).
Guidance and useful links	<a href="#">CGP practice book link</a> Specification content for Unit 1 - written paper ( <a href="#">personalised learning checklist</a> ) <a href="#">WJEC Level 1/2 vocational Hospitality and Catering webpage</a>
Staff contact	Miss O Powell - <a href="mailto:opowell@windsor.windsoracademytrust.org.uk">opowell@windsor.windsoracademytrust.org.uk</a>