

Year 11 Level 2 Hospitality and Catering Countdown to Christmas

Dear Parents /Carers,

I hope all is well and you all had a good Summer break.

To keep you up to date with the learning, which is taking place over the coming months, please find below a weekly countdown for the year 11 hospitality and catering students.

I hope this will support you with encouraging your child to get the best possible outcome for their level 2 qualification. If your child could help prepare and make food at home over the coming weeks this would also play a huge part in progressing their culinary skills. This includes washing up and cleaning down the kitchen which is also a percentage of the practical assessment.

Thank you in advance for the support you have provided over the last academic year and for the year ahead.

Please don't hesitate to call or email me if you have any further questions.

Your sincerely

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Mrs C Gollin

Subject Lead for Food

There are a range of excellent TV programmes to watch to support with revision including:

BBC I Player

Tom Kerriage – The Hidden World of Hospitality

Amazing Hotels: Life Beyond the Lobby with Monica Galetti

Channel 5

Inside the Savoy

Channel 4

A Very British Hotel

Year 11 Hospitality and Catering

The qualification is made up of 2 units. Unit 1 is the examined assessment which students sit in June 2024 and Unit 2 is the non-examined assessment, the coursework element of the qualification. The students completed a mock (practice) examination paper at the end of the last academic year and are currently finishing their mock coursework and practical skills assessment.

Unit 2 (coursework) accounts for 60% of the level 2 qualification and gets assessed across a 12-hour timed period. 3 hours of this is a practical food assessment in which students are required to make 2 dishes with accompaniments/ side dishes for each. The other 9 hours is assessed through a written piece of coursework based on designing a menu for a specific group of people and discussing the suitability of their chosen dishes.

Please find below a weekly countdown detailing what will be covered and completed by students up until their examinations in June. I hope this supports both yourself and your child with their focus to achieve their target grade or above.

Weekly homework is being set on the Bromcom portal to support with revision and preparation for the final exam. Please encourage your child to complete this to provide them with the best possible outcome for their qualification.

Details of the full content of the qualification can be found via the link below:

www.wjec.co.uk/umbraco/surface/blobstorage/download?nodeId=36667

W/C date	Lesson content (3 lessons per week totalling 2.5 hours)
2 nd Oct	Unit 2 - theory in preparation for coursework and practical assessment.
9 th Oct	Mock 3-hour practical in the kitchen (half of the group)
16 th	Mock 3-hour practical in the kitchen (half of the group)
23 rd Oct	Unit 2 theory in preparation for coursework and practical assessment
Half term – return to school 6th Nov	
6 th Nov	Unit 2 – theory in preparation for coursework and practical assessment
13 th Nov	Unit 2 - theory in preparation for coursework and practical assessment
20 th Nov	Unit 2 – theory in preparation for coursework and practical assessment
27 th Nov	Coursework assessment starts 3 lessons (2.20 hours)

4 th Dec	Coursework assessment continues 3 lessons (2.20 hours)
11 th Dec	Coursework assessment continues – 3 lessons (2 hours)
Christmas holidays – return to school 9th January	

W/C date	Lesson content (3 lessons per week totalling 2.5 hours)
9 th Jan	Year 11 mocks
15 th Jan	Year 11 mocks
22 nd Jan	Practical assessment – 3 hours
29 th Jan	Practical write up – 2.20 hours. Coursework submission complete
5 th Feb	Celebration baking and making desserts
Half term	
19 th Feb	Revision – Unit 1.1 – hospitality and catering providers
26 th Feb	Revision – Unit 1.1
4 th March	Revision – Unit 1.1
11 th March	Revision – Unit 1.2 – how hospitality and catering providers operate
18 th March	Revision – Unit 1.2
25 th March	Revision – Unit 1.3 - health and safety in hospitality and catering
Easter holidays	
15 th April	Revision – Unit 1.3 –
22 nd April	Revision – Unit 1.4 – food safety in hospitality and catering

29 th April	Revision – Unit 1.4
7 th May	Revision – Unit 1.4
13 th May	Practice exam papers
20 th May	Practice exam papers
Half term – GCSE's start June	