



Key Stage 4 Core Curriculum and Option Subjects

GCSE Catering

Students will follow the WJEC GCSE Catering specification. They will begin the course in Year 9 when they will develop a knowledge and understanding of the catering industry. During this period they will learn practical skills whilst completing regular practical tasks. Using these skills students will complete controlled assessments throughout Years 10 and 11. Students will gain theoretical knowledge during the three years in preparation for a written examination.

Course Information

The GCSE catering course offers a unique opportunity for students to develop their knowledge, and learn skills through both written and practical activities in a vocational context. It offers the opportunity to develop student's capacity for imaginative, innovative thinking, creativity and independence. The course encourages the investigation and study of hospitality and catering in a variety of contexts and uses a range of assessment techniques to enable the students to learn through practical and investigative work.

Assessment

The course is partially assessed by two controlled assessment tasks involving practical and written assessments. These are internally marked and externally moderated.

The remainder of the marks will come from an external examination taken at the end of the course.

Course Content

During the course students will study the following topics:

- The industry – food and drink catering.
- Job roles, employment opportunities and relevant training.
- Health, safety and hygiene.
- Food preparation, cooking and presentation.
- Nutrition and menu planning.
- Costing and portion control.
- Specialist equipment.
- Communication and record keeping.
- Environmental considerations.



Progression

This course offers progression to A level and Level 3 BTEC qualifications and is an excellent starting point for students who are interested in further study within this area or a career working in the catering industry.