



Penistone Grammar School

Never Stop Flying

Principal: Mr P Crook (B.Ed Hons)

Huddersfield Road, Penistone, Sheffield, S36 7BX

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Achieving Excellence through a Values Driven Education

Dear Parent/ Carer,

I am writing to inform you that we have changed the specification that your child will be studying in GCSE Food next academic year.

Your child will now be studying the Level 1/2 Vocational Award in Hospitality and Catering (Technical Award), which is assessed by the WJEC exam board.

We are excited to be reintroducing Hospitality and Catering (H&C) into our curriculum, which was always a popular option choice in the past. Our decision to reintroduce this specification was based upon the methods by which the course is assessed.

The main benefit to our students will be that the NEA (Coursework) is worth 60% of the overall mark. This is a real positive as our students often achieve at least two grades higher in their practical coursework over their mark in the formal written exam (worth 40%). In recent years, 85% of our students achieved Grades 4-9 and 15% achieved Grades 7-9.

Below, I have included a comparable breakdown of the H&C and GCSE Food Preparation and Nutrition course assessment.

Unit	Title	Assessment	Weighting
1	The hospitality and catering industry	1 hour 20 mins Exam (External)	40% 80 marks
2	Hospitality and catering in action	12 hours NEA/ Coursework (Internal)	60% 120 marks

Unit	Title	Assessment	Weighting
1	Principles of Food Preparation and Nutrition	1-hour 45mins Exam (external)	50% 100 marks
2	The food investigation assessment	8 hours	50% (100 marks) (15%) 30 marks (35%) 70 marks
	The food preparation assessment	12 hours NEA (Internal)	

Both courses have many similarities in content; safety and hygiene, nutrition, meal planning, special diets and the development of a variety of high-level practical skills. There are more links to the Hospitality and Catering industry in the new course, which will also be beneficial to our students in the wider world of work, both now and in the future. I am also currently researching educational visits which will support study of this specification.



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The grading of the new H&C course differs slightly, I have attached these for reference.

Level / Qualification Grade	GCSE Grade Equivalent
Level 2 / Distinction*	9
Level 2 / Distinction	7/8
Level 2 / Merit	5/6
Level 2 / Pass	4
Level 1 / Distinction*	3.5
Level 1 / Distinction	3
Level 1 / Merit	2
Level 1 / Pass	1

Accompanying this letter is the exam board's course flyer and the learner guide. (Both of these are also available on the website link below).

If you would like more information on this course, please do not hesitate to contact us via enquiries@penistone-gs.uk or you can visit the WJEC website using the following link: https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_keydocuments

Kind regards,

Mrs C Harpham

Teacher of Food and Nutrition & Design and Technology
Second in Design and Technology Curriculum Area

WHY CHOOSE LEVEL 1/2 VOCATIONAL AWARD IN HOSPITALITY AND CATERING?



Ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? If so, it's time to **uncover your potential** - find out more about this exciting qualification today!

WHAT WILL I STUDY?

This qualification is made up of 2 units,

Unit 1: The Hospitality and Catering industry

You will:

- Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.
- Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

Unit 2: Hospitality and Catering in action

- Learn about the importance of nutrition and how cooking methods can impact on nutritional value.
- Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

HOW WILL I BE ASSESSED?

You will be assessed through a written examination and an assignment.

Unit 1 will be assessed through an exam, which is worth 40% of your qualification.

In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.

WHAT SKILLS WILL I DEVELOP?

You will develop a range of skills which are attractive to employers, colleges and universities including:

- Communication
- Confidence
- Learning independently
- Organisation
- Problem solving
- Research
- Self-discipline
- Stamina
- Taking on responsibility
- Time management.

CAREERS WITH HOSPITALITY AND CATERING?

The hospitality industry offers a wide range of exciting opportunities which includes:

- Chef de partie
- Commis chef
- Concierge
- Executive chef
- Front of house manager
- Head waiter
- Housekeeper
- Maître d'hôte
- Pastry chef
- Receptionist
- Sous chef

**FIND OUT MORE:
TALK TO YOUR TEACHER TODAY!**

Get the latest tips and advice on Instagram

 @wjecforstudents