

Technology and the Arts

Subject: Hospitality	Exam Board: WJEC	Head of Department: Miss Munford
Assessment Controlled Assessment: 50% External Examination: 50% Areas of study: <ul style="list-style-type: none">▪ The industry – hospitality▪ Types of service provided and the related client groups▪ Job roles, employment opportunities and relevant training▪ Menu planning, preparation and presentation▪ Planning for functions and events▪ Costing menus and events▪ Customer care▪ Standards of service▪ Communication and teamwork▪ Environmental considerations		
Key Dates Pupils will begin controlled assessment in class, as an e-portfolio, after October half term. This will make up 50% of their final grade. Pupils will sit their external assessment in June 2020.		
Useful Resources <ul style="list-style-type: none">▪ WJEC website for past papers and useful revision materials▪ School MLE contains resources, including power points used in class, past papers etc.		
How you can support your child <ul style="list-style-type: none">▪ Reinforcing the learning in school by doing regular revision at home.▪ Encouraging an interest in the Hospitality and Catering Industry by watching food related programmes▪ Visiting hotels, restaurants, cafes etc. and looking at job roles, customer care, health and safety, standard of service etc.▪ Encouraging your child to cook at home, and ask them questions about the food and how it was cooked and what specific skills and techniques were used.		