

## Technology and the Arts

Subject: Hospitality	Exam Board: WJEC	Head of Department: Miss Munford
<b>Assessment</b> Controlled Assessment: 50% External Examination: 50% Areas of study: <ul style="list-style-type: none"><li>▪ The industry – hospitality</li><li>▪ Types of service provided and the related client groups</li><li>▪ Job roles, employment opportunities and relevant training</li><li>▪ Menu planning, preparation and presentation</li><li>▪ Planning for functions and events</li><li>▪ Costing menus and events</li><li>▪ Customer care</li><li>▪ Standards of service</li><li>▪ Communication and teamwork</li><li>▪ Environmental considerations</li></ul>		
<b>Key Dates</b> 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 2021.		
<b>Useful Resources</b> <ul style="list-style-type: none"><li>▪ WJEC website for past papers and useful revision materials</li><li>▪ School MLE contains resources, including power points used in class, past papers etc.</li></ul>		
<b>How you can support your child</b> <ul style="list-style-type: none"><li>▪ Reinforcing the learning in school by doing regular revision at home.</li><li>▪ Encouraging an interest in the Hospitality and Catering Industry by watching food related programmes</li><li>▪ Visiting hotels, restaurants, cafes etc. and looking at job roles, customer care, health and safety, standard of service etc.</li><li>▪ 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.</li></ul>		