

## Level 1/2 Hospitality and Catering FAQs

Does this qualification count towards the performance tables?

Yes, it counts on the performance tables for summer 2021 and 2022, and we are anticipating this will be extended to summer 2023.

Do we have to register are students?

No, if your centre is a registered centre with WJEC your exams officer makes entries in the normal process.

What is the percentage for each unit?

Unit 1 – 40%    Unit 2 – 60%

Do they have to pass both units to pass the whole qualification?

Yes, they must achieve a minimum of a Level 1 pass in both units to pass the whole qualification.

Where can I find exam dates?

There is a link on the subject page to direct you to the Key dates and Timetable document. These can also be found on the open WJEC/Eduqas website under Administration > Key dates and Timetable.

Can they re-sit a unit?

1 re-sit for each unit, these are available the following summer.

If they re-sit the exam does the highest grade count?

Yes.

Can Unit 1 be sat on-line?

Yes, you have two options they can either sit a traditional written paper, or it can be sat on-line.

How do we set up an on-line test?

Software is needed to be able to run an on-line test. Please visit [E-Assessment](#).

I cannot gain access to the secure website, can you help?

Your examination officer will have this information we are unable to provide this for you.

Where can I find past paper and marking schemes?

These can be found on the subject pages or the secure website under Resources > Past paper and marking schemes.

I missed CPD training do you have any more taking place?

CPD take place in the autumn term, dates are released around the beginning of June and can be found under Professional Learning Courses on the WJEC/Eduqas open website.

We have previous CPD material available to download from our Secure Website under Resources > Subject Specific Material including CPD and exemplar.

We also have a range of resources available on Hospitality and Catering subject page.

Where can I find Grade boundaries?

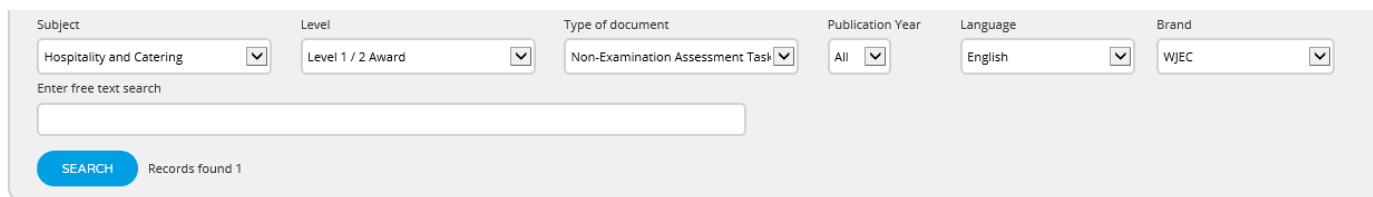
**Grade boundaries are available on the subject page under Have you seen ..... Grade Boundaries**

Where can I find grade boundaries for Unit 2?

**There are no grade boundaries for Unit 2 as this unit is grade based not mark based.**

Where can I find the assessment briefs?

**Assessment briefs can be found on the secure website under Resources > Non-Examination Assessment Task > Use drop down boxes (see image below)**




Subject: Hospitality and Catering | Level: Level 1 / 2 Award | Type of document: Non-Examination Assessment Task | Publication Year: All | Language: English | Brand: WJEC

Enter free text search

**SEARCH** Records found 1

#### Level 1 / 2 Award in Hospitality and Catering

Filename	Description	Subjects	Levels	Brand	Attachments
 <a href="#">Level 1-2 Hospitality and Catering Spec A Internal Assessment Briefs.zip</a>	Level 1 2 Award in Hospitality and Catering	Hospitality and Catering	Level 1 / 2 Award	WJEC	

Do Unit 2 controlled assessment briefs change annually?

**No, briefs remain the same.**

When are the controlled assessment briefs given to students?

**All teaching/mocks etc. for this unit needs to be completed prior to tasks being given to students. Tasks should ideally be completed in one go (i.e. blocked out or over successive lessons)**

Can we give advice on controlled assessment briefs?

**Once briefs are given to students there is no teacher intervention with no discussion of the brief permitted.**

What control is Unit 2?

**Medium control.**

Can we use a proforma?

**We recommend proformas for lower ability students only, as it could restrict higher ability students.**

Do you have textbooks/revision guides?

**We do not sell any textbooks/revision guides at WJEC, but these can be purchased through Illuminate Publishing or Hodder Education.**

What paperwork should be filled in for controlled assessment?

**Mark Record Sheet, Time sheet and Observation Record Sheet. All can be found on the subject page.**

On the Mark record sheet there is a name and signature box for the Assessor and the Lead Assessor. I am the only teacher at my school for this qualification, which box do I sign?

Lead assessor must only be signed if there is more than one teacher delivering the course.

How long do they have to complete controlled assessment?


9 hours. Details can be found in the Sample Assessment Material on the subject page.

Is there is a word count/page limit?

No word count/page limit, only time controlled.

Do you have any exemplar material?

Yes, this can be found on the secure website under Resources > Subject Specific materials including CPD and Exemplar (see image below)

 Options

Subject

Hospitality and Catering

Level

Level 1 / 2 Award

Type of document

Exemplar Materials

Publication Year

All

Language

English

Brand

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Records found 1

#### WJEC Level 1/2 Hospitality and Catering Exemplars

Filename	Description	Subjects	Levels	Brand	Attachments
 <a href="#">Level 1-2 in Hospitality and Catering exemplars 2019.zip</a>		Hospitality and Catering	Level 1 / 2 Award	WJEC	

Can students complete Unit 2 work from home?

No, this needs to be under controlled conditions.

Do we need invigilators for Unit 2 controlled assessment?

Invigilators are not needed.

Does WJEC need to know when the practical is taking place?

No.

Are they allowed to use the internet?

Internet can only be used in Task 1 to research recipes.

Can students take in personal notes? If so – what form should this take?

All class notes (paper or electronic) from the learning experience can be taken into the controlled assessment sessions. After the first session these should be securely monitored to ensure they're not added to outside of controlled conditions. For example, they should be taken in after every session and kept secure in the classroom or held on a secure server (this also applies to the live work).

Can ACs be copied and pasted from digital class notes held by the students?

Work of candidates must be individual and completed in their own words and not that of class notes.

In the Assignment brief for Option A it states cooking traditional British dishes; does this mean only British food?

British dishes can be a wide variety of foods that are found on menus across Britain. As long as they can justify why their dish is popular in Britain, that will be fine.

The Assignment brief for Option A mentions “seasonal”; can they design their dish for a certain season, or does it have to be when they cook it?

Students can select a season and use appropriate ingredients.

AC1.1 asks for a range of nutrients, what are you expecting from students?

The range of nutrients should be linked to the four dishes that are proposed. The four dishes being proposed need to relate to the groups of people in the context of the assignment brief. Therefore, learners need to consider the nutritional content of each dish and its appropriateness to meet the assignment brief. We would be expected that if learners did this then they would have a range of nutrients to discuss and relate to their function. With considered planning this may include all nutrients. Similarly, poor choice of four dishes would not allow a range of nutrients to be discussed.

Do you have a list of skills?

There is a list of dishes on the website that are linked to levels of difficulty. The types of skills are listed within the specification (but do not link to difficulty).

Once students have completed the written element of the coursework and are ready to do the practical, can they have their time plans back beforehand? If needed can they make notes on them where they may have made mistakes or omissions prior to carrying out the practical assessment?

Page 7 of the assignment brief states

‘...For Task 3, learners will need access to the plan produced for Task 2. The plan must be marked before learners commence on Task 3 and assessors must amend the plan if there are safety issues apparent. Centres can also amend the plan if the materials, commodities and equipment are not available.’

This annotation is about safety and commodities and **not** amendments to produce a better dish.

Are the students required to have a minimum of 3 preparation skills and 3 cooking skills in each dish, or is this overall?

Overall.

How many portions should they serve?

One is sufficient, but it is up to the student how they would like to showcase their work.

When students are undertaking the practical assessment in hospitality and catering, do they each need their own sink/cooker, or can they share with other students?

We have no jurisdiction over this as an examination board, BUT our personal advice would be they can share sinks but not cookers for their final assessment. This assessment is to "showcase skills" so try to avoid anything that could affect production adversely.

Can we split the practical/cooking into two sessions?

The production of the food needs to be in **one** time slot as this is a dovetailed plan from start to finish.

Do we need to take photographs of dishes?

Clear colour photographs of the final dishes are all we require You can include a few photographs through stages of the practical to help aid the moderation, but this is not essential.

One of my student's photographs for their final dishes is missing what should I do if selected for sample?

If you have photographs for the other selected students, this is fine. Put a note in for the moderator to explain what has happened and any other photos you may have for the student e.g. mock, etc.

When the students are doing their practical assessment does their name tag, which will be used in pictures, have to include both their name and candidate number?

Name will be sufficient.

The school would like to publish some of the final cook photo's in our newsletter; is this something that we can do?

As long as there are no marks or feedback printed in the newsletter this will be fine.

Does the practical assessment need to be carried out in complete silence?

It may be difficult to have complete silence as candidates in some centres may need to share equipment etc so would advise no talking unless necessary for this.

When do the Unit 2 grades need to be submitted?

Sample material must be with the moderator no later than 5<sup>th</sup> May, so we recommend submitting grades a week before to allow time for sorting and posting.

Where do we submit Unit 2 grades?

Grades are submitted on the Secure Website > Internal Assessment > Internal Assessment Mark/outcomes.

How is Unit 2 graded?

To achieve overall Level 1 Pass the candidate must have evidence of all the Level 1 Pass criteria available. To achieve Level 2 Pass the candidate must have all the Level 1 and 2 criteria available etc.

If they are missing any, they will drop to the grade where all criteria are satisfied.

When marking the students' controlled assessment, is it marked holistically? For example, if they have discussed criteria 1.1 in 1.3 can they be credited for it under 1.1?

Yes, candidates can be advised to address the ACs holistically through the task, as this way the work is much more individual in nature. However, some centres do seem to advise addressing one AC at a time as this suits the needs of their learners.

Is it only the catering / food practical that can be re-sat or does the whole 9hrs have to be completed again?

The whole 9 hours must be repeated.

How do I assign a Distinction\*?

You can only assign up to Distinction for the controlled assessment task. A Distinction\* is awarded for the whole qualification if they achieve a Distinction in both units.

Are students entitled to 25% extra time for controlled assessment?

If you have applied for extra time, then yes, this can be added to the 9 hours.

We have students that need a practical assistant, how much can they assist?

You can only assess the students, not the practical assistant, on their skills. Students need to demonstrate the competencies themselves. The practical assistant can lift, but students will need to demonstrate preparation of food and the skills of cooking, tasting etc.

We would suggest the dishes proposed and developed are in-line with the students' skill set.

My student has broken their arm/is ill and cannot complete the practical assessment, what should we do?

We recommend that they complete the practical when they have recovered. If this isn't until after date of submission, then you can e-mail the Subject Officer for an extension.

Can they have toilet breaks?

This is a controlled assessment and, like any other subject, should follow the JCQ guidance on controlled assessment.

Are students allowed a planned break during the cooking practical assessment task?

If you did want to factor in a break, this would need to be documented as part of the time plan. Comfort break of a maximum of 10 mins.

Do you have a scheme of work?

Scheme of work can be found on the open website under Resources > Key documents