

Catering

Qualification: GCSE Catering

Exam Board: WJEC

Introduction

Catering provides students with an opportunity to learn the fundamentals of the catering industry. Students will develop their knowledge and understanding of the catering industry from different points of view. This will allow students to meet the needs of the consumer by considering how lifestyle and environment can have implications on their work.

Course content

The course consists of 4 key areas.

1 - The Catering Industry

Here pupils will learn about the different types of outlet in the catering industry, Health and safety issues, specialist machinery used within catering and the types of jobs available in the industry.

2 - Nutrition and Menu Planning

Pupils will have a chance to study nutrition and government policy. In addition they will learn how to plan menus whilst considering budget, dietary, cultural differences, costings, portion control and skills.

3 - Food Production

This unit will help students to identify and prepare a wide variety of foods for different occasions. Furthermore, they will be able to identify the best way of preparing them regardless of the type of food outlet.

4 - Technological Developments

Kitchen design and how ergonomic food service areas work is of great importance as well as safe use of all equipment and an awareness of current developments in catering equipment, regardless of whether it is to analyse foods nutritional content or to research energy conservation or food packaging.

Assessment

60% of the marks are awarded for practical work throughout the course – practicals, coursework or work experience

40% of the mark is awarded through one 2 hour exam at the end of Year 11

Why study Catering?

Opportunities for further study and career pathways

A GCSE in Catering is a strong foundation for further study in academic or vocational qualifications such as Hospitality and Catering, Leisure and Tourism, Manufacturing or modern apprenticeship training.

This is a work-related qualification so it also provides an excellent foundation for careers in the food and catering industry, leisure and tourism industries, public health sectors and so forth. It is also an excellent choice of subject for all students interested in learning valuable life skills and with an interest in healthy lifestyles.

For further information contact: Pauline Blackwood