

SUBJECT: Hospitality & Catering

EXAM BOARD: WJEC

Week	Focus	In School	At Home
05/01/26	Unit 2 controlled assessment (60% overall grade)	Unit 2 – Task 2a – Factors to consider when planning dishes for a menu.	Revision in preparation for Unit 1 exam : The structure of the Hospitality & Catering industry (food services; commercial/non-commercial; residential/non-residential; standards n& ratings).
12/01/26	Unit 2 controlled assessment (60% overall grade)	Unit 2 – Task 2b – Produce a plan to prepare, cook & present a two course meal	Revision in preparation for Unit 1 exam : Working in the Hospitality & Catering industry (training; skills & personal attributes; employment rights; working hours & rates of pay).
19/01/26	Unit 2 controlled assessment (60% overall grade)	Unit 2 – Task 2b – Produce a plan to prepare, cook & present a two course meal	Revision in preparation for Unit 1 exam : Factors that affect success of the Hospitality & Catering industry (costs; profit; economy; environmental factors; innovative cooking techniques; customer demographics; competition; trends; political factors; media)
26/01/26		Unit 2 – Task 2b – Produce a plan to prepare, cook & present a two course meal	Revision in preparation for Unit 1 exam : Operational activities in the kitchen (workflow; layout; kitchen equipment; safety; materials; stock control; documentation; dress code)

02/02/26	Unit 2 controlled assessment (60% overall grade)	Unit 2 – Task 3 – Demonstrate how to cook safely; prepare the dishes demonstrating a variety of techniques; cook the dishes demonstrating a variety of cooking techniques; present the dishes in a way that is appropriate.	Revision in preparation for Unit 1 exam : Operational activities in the kitchen (workflow; layout; kitchen equipment; safety; materials; stock control; documentation; dress code)
09/02/26	Unit 2 controlled assessment (60% overall grade)	Unit 2 – Task 3 – Demonstrate how to cook safely; prepare the dishes demonstrating a variety of techniques; cook the dishes demonstrating a variety of cooking techniques; present the dishes in a way that is appropriate.	Revision in preparation for Unit 1 exam : Operational activities in the front of house (workflow; equipment; materials; stock control; dress code; safety)
16/02/26	Unit 2 controlled assessment (60% overall grade)	HALF TERM	Revision in preparation for Unit 1 exam : Customer needs, requirements & expectations (customer trends; dietary requirements; customer rights & equality; leisure requirements; business requirements; local residents)