# What will students be assessed on? Written exam



- Core technical principles
- Specialist technical principles
- Designing and making principles

#### How it's assessed

- Written exam: 2 hours
- •100 marks
- •50% of GCSE

### Questions

Section A – Core technical principles (20 marks)

A mixture of multiple choice and short answer questions assessing a breadth of technical knowledge and understanding.

Section B – Specialist technical principles (30 marks)

Several short answer questions (2–5 marks) and one extended response to assess a more in depth knowledge of technical principles.

Section C – Designing and making principles (50 marks)

A mixture of short answer and extended response questions.

## What will students be assessed on?

## Unit 1 Written Exam: 40% of overall grade



LO1 Understand the environment in which hospitality and catering providers operate

LO2 Understand how hospitality and catering provisions operate

LO3 Understand how hospitality and catering provision meets health and safety requirements

LO4 Know how food can cause ill health

LO5 Be able to propose a hospitality and catering provision to meet specific requirements

# Unit 2 Controlled Assessment: 60% of overall grade

LO1 understand the importance of nutrition when planning menus

LO2 understand menu planning

LO3 be able to cook dishes (practical element)

Unit	Points per unit			
	Level 1	Level 2 Pass	Level 2 Merit	Level 2 Distinction
Unit 1	2	4	6	8
Unit 2	3	6	9	12

The qualification grade is then calculated by comparing the learner's point score to the qualification grade table below:

Overall grading points			
Level 1 Pass	5-8		
Level 2 Pass	9-13		
Level 2 Merit	14-17		
Level 2 Distinction	18-19		
Level 2 Distinction*	20		

# Where can students go for extra help?



- Students can attend intervention sessions ran on Monday lunchtimes in Room 37
- Students can use the revision resources found in the 'files' section of the class Teams site
- Students can use the chat facility to contact me for additional support (s.edwards)
- Students can use websites such as BBC
  Bitesize <a href="https://www.bbc.co.uk/bitesize/subjects/zbtvxyc">https://www.bbc.co.uk/bitesize/subjects/zbtvxyc</a>
- https://www.bbc.co.uk/bitesize/subjects/zdn9jhv
- Students can use the revision guides provided