

Y11 WJEC Hospitality and Catering Q & A

- 1. Has anything about the course changed due to time missed from school?**

Yes. Candidates will be required to propose two dishes instead of four (Task 1). Candidates will be required to plan the production of two dishes in task one and include dovetailing in the plan (Task 2) but will not be required to demonstrate dovetailing in the practical assessment. (Task 3)
- 2. Will candidates still have two attempts at the exam?**

This is currently undecided. There may be an opportunity for 2 exam windows as the first was missed in June. The exam board are still to decide on this. The first would be in January and the second in June.
- 3. Will I be able to attend intervention to catch up on missed coursework time?**

Yes. Interventions will be on a Wednesday after school once they are up and running.
- 4. When will I do the practical part of the coursework?**

Practical will be the week beginning 5th October. You will be given a date and time to prepare your two-course meal.
- 5. Will we be cooking in lessons?**

No. Due to the numbers of pupils in each class we will not be able to cook in lessons and maintain social distancing. Therefore, proposed meal ideas for your coursework should be practised at home.
- 6. How can I prepare for the exam?**

You can use the booklets completed in lessons for revision. We will be completing exam questions and practice papers. You can use the resources on <https://www.bbc.co.uk/bitesize/subjects/zbtvxyx>
- 7. What if I have more questions?**

Contact Mrs Ogle at logle@hgsc.co.uk or 0114 2694801 ext. 2253 or see Mrs Ogle in lesson time.