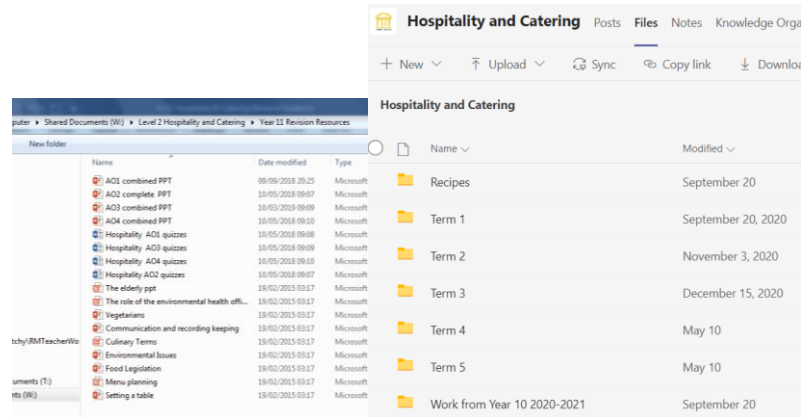


School Shared Area - W Drive / hospitality

This contains the most useful resources that you will need:-



Year 11 Curriculum Teams / Hospitality & Catering (See above right)

Activities to complete:

- What I need to know checklists (Personal Learning Checklist) to assess current level and see what you need to learn. You were given these as part of your Year 10 revision pack.
- End of topic testing sheets that are in your lever arch folder. Get someone else to test you.
- Big book of questions - on shared drive
- Past exam questions that you have already completed - cover the answer and test yourself.
- Use of the subject knowledge organiser, there are quizzes listed as well as relevant video links.

It is just as important to revise exam technique as content

Activities you can do at home:

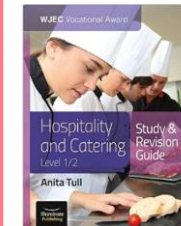
- * Complete A3 revision sheets to check your knowledge - use coloured paper or a roll of lining paper.
- * Test your knowledge with prepared revision cards.
- * Advantages and disadvantages and points of view of the business and customer.
- * Use Kahoot quizzes (search for our specific course).
- * Test your knowledge on key vocab.

Revision Guide



£6.99 from Amazon

Study Guide



£13.50 from Amazon

EXAM DETAILS?

Total number of marks available: 90

Duration: 1 hour 30 minutes

RESOURCES FOR THE EXAM

- Blue or black pens
- Highlighter

Exam Technique

Understand the Command words and what they mean – use the card you were given in your revision pack. Understand Criteria marking and what this means for your answer

STRUCTURE OF THE COURSE

Unit 1 (theory exam) = 40%

Unit 2 (controlled assessment) = 60%