

# Hospitality and Catering subject revision guide

## Exam board details:

**WJEC** Level 1 / 2 Award in Hospitality and Catering

**Unit 1** is examined

Paper duration 1 hour 20 mins

Marked out of 80

**Unit 2** NEA which accounts for 60% and is completed in school between September and February half term. This include a portfolio and practical exam.



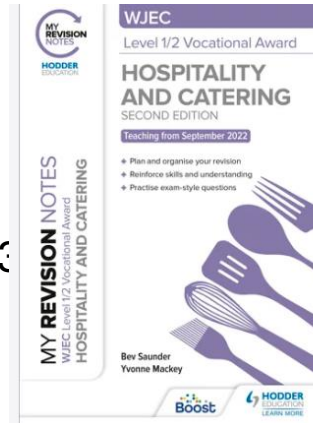
**Revision materials** (everything in yellow is in the year 11 curriculum team in the Hospitality & catering channel):

1.) Subject personal learning checklist

2.) Revision guide textbook

£11.99 from amazon

ISBN: 9781398361263



3.) Course notes

4.) Mock exam papers from year 10 and 11

5.) Other past papers and mark schemes

6.) Revision packs for mocks exams

7.) Knowledge organisers and workbook.

## How to revise:

- 1.) **Use the PLC** (personal learning checklist) honestly to assess what you know well currently and plan revision focusing on areas amber or red.
- 2.) Use the materials mentioned previously to **prepare flash cards** with key terms on one side and answers on the other side. These can be used to test yourself. Put to one side all the questions you do not know and then focus on these. Repeat until you know them all.
- 3.) **Practice past paper questions** and then mark using the awarding body mark scheme.
- 4.) Complete the **four workbooks** to go with the **knowledge organiser booklets** to check what you can remember. Then fill in the gaps by checking your notes.
- 5.) **BBC bitesize** has Hospitality and catering revision notes, clips and test which are good.

[GCSE Hospitality \(CCEA\) - BBC Bitesize](#)