



HOMEWORK

Hospitality and Catering
BRAMHALL HIGH SCHOOL

Aim:

To support the academic progress of students taking GCSE Hospitality and Catering. Work completed at home (or after school using school facilities outside lessons) is to support the class work / project work in each subject area. We have an expectation that GCSE Hospitality and Catering students attend extra sessions after school to keep up with the rigors of project work – this can be shown as homework in certain situations. (Particularly where subject specific tools and equipment are required).

Types of regular homework at KS4:

- Completion of classwork at home to keep up with extended project work. Rolling deadlines to maximise student output.
- Revision for tests. In Hospitality and Catering students undertake 3 mock examinations within the course to improve exam technique and knowledge. Specific elements of knowledge.
- Past paper questions

Marking and feedback:

- The NEA element will be assessed using the school CPR policy. Homework elements that are part of an on-going project will be assessed in the same way as part of the bigger project.
- Mini tests will be marked and retained for revision purposes.
- All exam questions will be marked, scored and graded. Students will then improve these in green pen as part of the CPR process

Recommended wider reading:

- **“WJEC Level 1/2 Vocational Award in Hospitality and Catering”** Revision Guide by CGP. A textbook written specifically for this qualification, offering clear explanations and aligned content.
- **“ WJEC Level 1/2 Vocational Award Hospitality and Catering Exam Practice Workbook”** Exam style questions by CGP. Work through the questions in the booklet to develop and improve your exam knowledge.
- **“Hospitality and Catering Level 1 & 2 – Knowledge organisers” and other useful resources** Produced by the exam board, WJEC, and found: <https://resources.eduqas.co.uk/>