

What does the course offer me?

The course will help you to learn about the following:

- The food and drink industry.
- Different jobs in the food and drink industry.
- Health, safety and hygiene.
- The preparation, cooking and serving of food.
- Nutrition and menu planning.
- Costing and controlling portions.
- Specialist catering equipment.
- Communication and record keeping
- Environmental considerations.

How will I learn?

The course combines written and practical tasks. There are two lessons a week and one of these is usually a practical lesson. With all aspects of the course the emphasis is on industrial practises.

How will I be assessed?

- **Coursework (60%)** – two practical tasks.
Task 1 (20%) e.g. A selection of dishes using fruit and vegetables.

Task 2 (40%) e.g. A two course meal showing international dishes.
- **Examination (40%)** A written paper lasting 1½ hours.

Remember!

- There is a strong emphasis on practical work and at times you will be cooking two items a week. The practical work is compulsory.
- Although Catering is a practical subject there is also a lot of written work and homework is set every week.

For further information contact:

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GCSSE Catering