

Assessment at KS4 in Hospitality and Catering

Assessment detail Year 10	
Autumn 1	Unit HCLO1 - Understanding the environment in which hospitality and catering providers operate + end of unit assessment.
Autumn 2	Unit HCLO2 - Understanding how hospitality and catering provisions operate + end of unit assessment.
Spring 1	Unit HCLO3 - How hospitality and catering provision meets health and safety requirements + end of unit assessment.
Spring 2	Unit HCLO4 - Know how food can cause ill health + end of unit assessment.
Summer 1	Externally assessed written exam in June worth 40% of overall GCSE mark.
Summer 2	Unit 2 Hospitality and Catering in Action - Mock project. This is a coursework based module and will have interim deadlines for handing in the different sections.

Assessment detail Year 11	
Autumn 1	Unit 2 Hospitality and Catering in Action - Mock project. This is a coursework based module and will have interim deadlines for handing in the different sections.
Autumn 2	
Spring 1	Unit 2 Hospitality and Catering in Action - Final project. This is an exam based module and will have interim deadlines for handing in the different sections + an externally moderated practical exam.
Spring 2	
Summer 1	
Summer 2	

Homework expectations: It is expected that students will do 1 hour per week of homework. This can follow a number of formats, for example worksheets, coursework or revision.

What does homework look like in this subject at KS4?

Students are given weekly homework assignments which consolidate the theory learnt in the lessons via worksheets and questions. They will use their homework time to revise for end of topic tests and for the final exam.

When doing the coursework elements students will ensure they use homework time to be up to date with the required interim deadlines along the way.