



HOMEWORK

HOSPITALITY & CATERING

BRAMHALL HIGH SCHOOL

Aim:

To support the academic progress of students taking GCSE Hospitality & 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 & 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 Food students undertake mock examinations within the course to improve exam technique and knowledge. Specific elements of knowledge.
- Research for a number of subject specific hospitality-based scenarios
- Past paper questions

Marking and feedback:

- NEA elements 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.
- Research tasks will be checked for completion and feedback provided on how to improve. These will not be graded pieces.
- 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 VOCATIONAL AWARD HOSPITALITY AND CATERING LEVEL 1/2 – STUDENT BOOK. Plenty of practical activities together with learning features such as ‘Put it into Practice’ and ‘Scenarios’ help students translate their knowledge and understanding to the world of work. Short and extended answer style questions throughout help prepare students for assessment. Stretch and challenge activities encourage students to work towards achieving a higher grade.
- The Theory of Hospitality and Catering by David Foskett, Patricia Paskins, Andrew Pennington, Neil Rippington
- Food and Beverage Service by John Cousins, Suzanne Weekes