

GCSE Subject Criteria for Hospitality and/or Catering



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The criteria

Introduction

GCSE subject criteria set out the knowledge, understanding, skills and assessment objectives common to all GCSE specifications in a given subject.

They provide the framework within which the awarding organisation creates the detail of the specification.

Aims and learning outcomes

1. GCSE specifications in Hospitality and/or Catering should encourage learners to be inspired, moved and changed by following a broad, coherent, satisfying and worthwhile course of study and gain an insight into related sectors. They should prepare learners to make informed decisions about further learning opportunities and career choices.
2. GCSE specifications in Hospitality and/or Catering must enable learners to:
 - actively engage in the processes of hospitality and/or catering to develop as effective and independent learners;
 - develop an awareness of the structure and diversity of the industry, and its contribution to society and the economy;
 - develop an awareness and appreciation of commercial and industry issues;
 - apply knowledge and understanding of the industry within a range of contexts;
 - develop and use a range of transferable skills through learning to use resources, workplace systems, procedures and practices used in the industry to enable them to become effective and independent learners;
 - develop an awareness and understanding of environmental issues and sustainability.

Subject content

3. The content of GCSE specifications in Hospitality and/or Catering must reflect the learning outcomes.

4. GCSE specifications in Hospitality and/or Catering must require learners to demonstrate, as appropriate to the title, knowledge and understanding of:
 - the industry: accommodation; food and beverage; and front of house;
 - the types of products and services provided;
 - a range of customer groups;
 - job roles, career opportunities and relevant training;
 - appropriate forms of communication within the industry;
 - the importance of record keeping;
 - the range of equipment used in the hospitality and catering industry;
 - customer care standards and procedures;
 - basic nutrition and diet;
 - food preparation;
 - health and safety at work;
 - environmental issues and sustainability.

5. GCSE specifications in Hospitality and/or Catering must require learners to do the following across a range of contexts:
 - respond to customer enquiries;
 - deal with customer complaints;
 - select and use appropriate forms of communication;
 - plan, prepare and serve food and beverages;
 - select and use appropriate equipment and materials;
 - apply the basic principles of costing and budgeting;
 - apply health and safety standards and procedures.

6. GCSE specifications in hospitality and/or catering must require learners to plan and carry out investigations and tasks in which they:
- analyse issues and problems;
 - identify, gather and record relevant information and evidence;
 - analyse and evaluate evidence;
 - make reasoned judgements and present conclusions.

Assessment objectives

7. The specification must require learners to demonstrate the assessment objectives in an applied context.
8. All specifications must require learners to demonstrate their ability to:

	Assessment objectives	Weighting
AO1	Recall, select and communicate their knowledge and understanding of a range of contexts.	25–35%
AO2	Apply skills, knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.	40–50%
AO3	Analyse and evaluate information, sources and evidence, make reasoned judgements and present conclusions.	20–30%

Scheme of assessment

9. GCSE specifications in Hospitality and/or Catering must allocate a weighting of 40 per cent to external assessment and a weighting of 60 per cent to controlled assessment in the overall scheme of assessment.
10. Question papers must be targeted at the full range of GCSE grades.

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