

# Top Tips

# Hospitality and Catering

**This Level ½ Vocational Award Hospitality and Catering is made of two Units**

Unit 1 – Written Exam 40%

Unit 2 – NEA / Practical 60%

**Preparation for Unit 1 – Written Exam:**  
**(May/ June 2024)**

External written exam

1 hour 20 minute paper

80 marks in total

Includes a balance of short and extended answer questions

**Topics for Unit 1:**

- Hospitality and Catering provision
- How Hospitality and Catering Provisions Operate
- Health and Safety in Hospitality and Catering
- Food Safety in Hospitality and Catering

**Preparations for Unit 2 – NEA and Practical (None-Exam Assessment)**  
**October – November 2023**

Internal Exam

10 Hours (3 of which are a practical assessment)

120marks

A written project to be produced

When completing your NEA, use the following process to ensure you cover all of the required information:

- Read through the brief.
- Highlight key information in the brief relating to:
  - Life stages referred to
  - Type of restaurant
- Choose 2 recipes that will be suitable for the brief (you will be cooking both of these)
- Work your way through each of the criteria
- Include your name and the AC on each piece of work

**Revision resources:**

**Knowledge organisers:** for both units can be found on pupils TEAMs group

**Revision books:**

Level ½ Vocational Award in hospitality and Catering - ISBN-10 **1860857450**

My Revision Notes (second edition) ISBN-10 **1398361267**