

Surname	Centre Number	Candidate Number
Other Names		0



## LEVEL 1/ LEVEL 2 AWARD

9991/01



## HOSPITALITY AND CATERING UNIT 1: THE HOSPITALITY AND CATERING INDUSTRY

May 2017

### External Assessment Task

Open this paper on or as soon as possible after 1st May 2017.

The assessment must be completed and received by WJEC by 1<sup>st</sup> June 2017.

Attach this cover sheet to the front of the Candidate's work.

For Examiner's use only				
Assessment Criteria	Grade Awarded			
1.2	Lv1	P		
	Lv2	P		
1.4	Lv1	P		
	Lv2	P	M	D
2.3	Lv1	P		
	Lv2	P	M	
3.1	Lv1	P		
	Lv2	P		
4.1	Lv1	P		
	Lv2	P	M	D
4.2	Lv1	P		
	Lv2	P		
Overall Grade Awarded				

9991  
010001

## GUIDANCE TO CANDIDATES

### Time

You have **six hours** to complete the assignment.

### Resources

- This paper contains:
  - o Scenario
  - o Pictures of the area/map of St Ryans
- You can use class notes that are approved by your tutor.
- You **cannot** access the Internet.
- You can use ICT software.

### Supervision

- You will be supervised throughout.
- You must save your work securely.
- You **cannot** access your work when not supervised.

### Collaboration

This is an individual task.

### Feedback

You **cannot** be given feedback on the work you produce.

### Marking

Your work will be marked by WJEC examiners. Your work for this assignment will be marked against the following assessment criteria:

Assessment Criteria	Performance Bands	
	Level 1	Level 2
<b>AC1.2</b> Describe job roles within the hospitality and catering industry	Pass	Pass
<b>AC1.4</b> Explain factors affecting the success of hospitality and catering provision	Pass	Pass, Merit, Distinction
<b>AC2.3</b> Describe how hospitality and catering provision meets customer needs	Pass	Pass, Merit
<b>AC3.1</b> Describe the responsibilities from legislation relating to personal safety in the workplace	Pass	Pass
<b>AC4.1</b> Review options for hospitality and catering provisions	Pass	Pass, Merit, Distinction
<b>AC4.2</b> Communicate options for hospitality provisions	Pass	Pass

## CANDIDATE ASSIGNMENT BRIEF

### BRIEF

St Ryans is a village south of the busy and up and coming town of Clynmore and close to the seaside town of Tyron. There is a motorway that links St Ryans to Clynmore and Tyron.

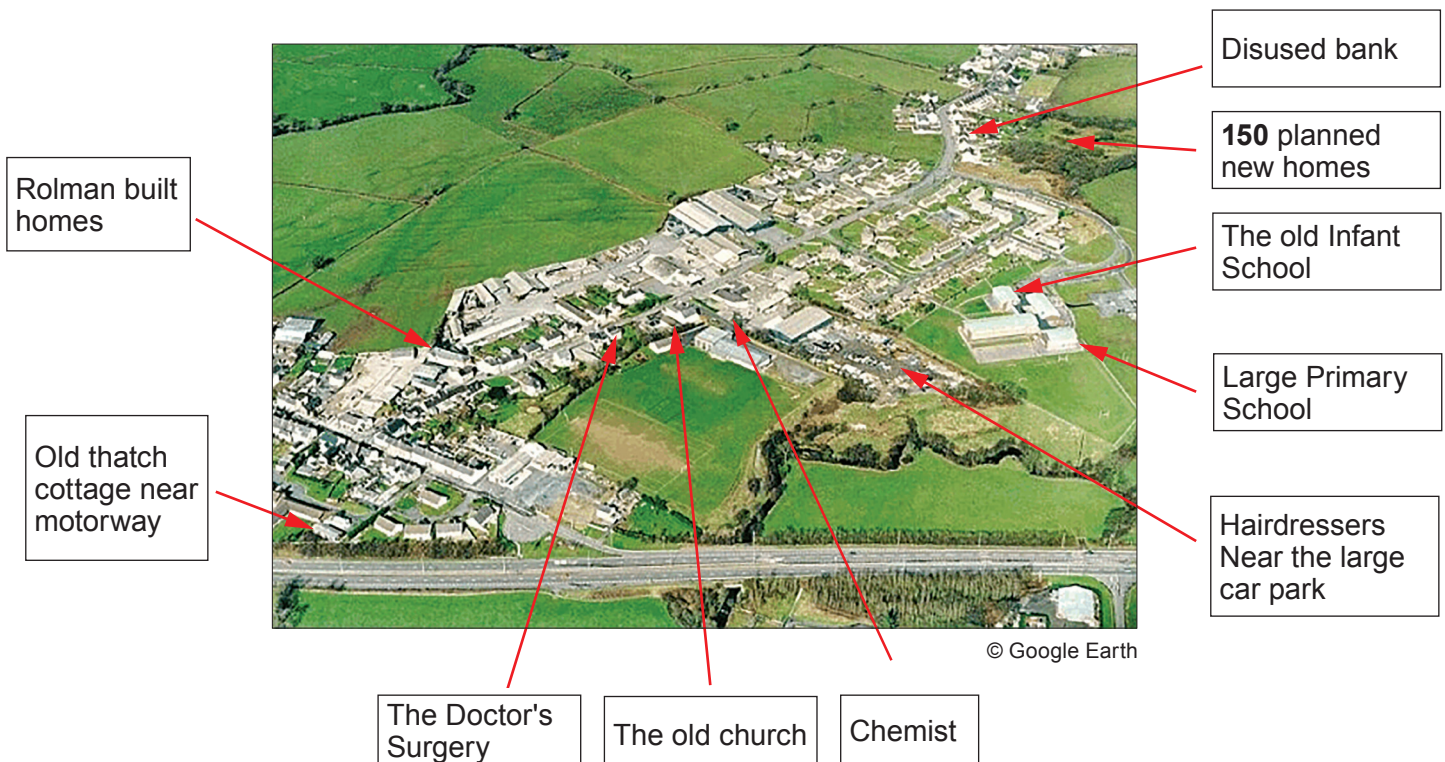
St Ryans has:

- A doctor's surgery
- 2 chemists
- 1 hairdresser
- A large primary school
- A popular take away fish and chip shop
- 2 award winning butchers
- 1 local food store
- 1 charity shop
- A local pub

Tyron is popular with tourists due to its golden sandy beach.

The council have just created and opened a new cycle and walking track that runs along the pretty Lynon River, which is part of a nature reserve.

Previously the village has been home to the elderly generation who have lived and worked around the village all of their lives. Recently a national building firm Rolman have built eighty 3-4 bedroom houses on the outskirts of St Ryans. The majority of the house buyers are couples in their 20s-40s, many of which have children. This success has resulted in Rolman building a further 150 houses in the village. Rolman believe the popularity of the area is due to the location of the village.



**TASKS:**

As the newly elected and youngest member of St Ryans council you have been asked to produce a proposal for a new restaurant, offering a range of menu types from 10am to 10pm. The Council hope the restaurant would create new jobs and enhance the appeal of the village.

There are several locations where a new restaurant could be placed:

- (i) A disused old bank, which is close to the 150 planned homes.
  - (ii) Next door to the hairdresser, near a large car park.
  - (iii) The old church which is in-between one of the chemists and the doctor's surgery.
  - (iv) An empty thatched cottage, which is for sale and situated on the outskirts of the village right next to the motorway.
  - (v) The old infant school building located next to the new primary school.
1. Review **three** of the potential locations and propose which is best suited for opening the new restaurant. **(AC4.1)**
  2. Explain factors that will affect the success of the new restaurant. **(AC1.4)**
  3. Identify the target market(s) and describe how the proposed new restaurant will meet their needs. **(AC2.3)**
  4. Describe the job roles that will be created back of house of the new restaurant. **(AC1.2)**
  5. Describe personal safety responsibilities of the chef in order to highlight how the restaurant will comply with legislation. **(AC3.1)**

Your ability to communicate options for the hospitality provision should be evident in your proposal for the council. **(AC4.2)**

## CENTRE INFORMATION

### WJEC Approach to Assessment

The WJEC Level 1 / Level 2 Award in Hospitality and Catering has adopted the principles of controlled assessment as set out in the Joint Council for Qualifications document 'Instructions for conducting controlled assessment'. This document can be accessed through the JCQ website ([www.jcq.org.uk](http://www.jcq.org.uk)).

#### Unit 1: The Hospitality and Catering Industry

All units are assessed through summative controlled assessment. Details of controls for this unit are provided in this assessment brief.

- All assessment criteria must be met under controlled conditions, as specified in this assessment brief, for the unit learning outcomes to be achieved.
- Performance bands for Level 2 Merit and Level 2 Distinction can only apply once a candidate has achieved all assessment criteria at the level of qualification to be awarded. Evidence must clearly show how the candidate has met the standard for the higher grades.

There are three stages of assessment that will be controlled:

- Task setting
- Task taking
- Task marking.

#### Task setting

This assignment has been produced by WJEC. The assignment cannot be changed. This assignment follows the approach required for internally assessed units:

- Each unit is assessed through one assignment.
- Each assessment has a brief that sets out an applied purpose. An applied purpose is a reason for completing the tasks that would benefit a business or society. Further details are in Section 1.2 of the specification.
- The assessment can specify a number of tasks but tasks must be coherent i.e. show how the assessment requirements all contribute to the achievement of the applied purpose of the assignment.
- The assessment will assess all three learning outcomes. It will indicate which assessment criteria are targeted for the assessment.

#### Task taking

There are five areas of task taking that are controlled: time, resources, supervision, collaboration and resit.

#### Time

There are **six** hours available for assessment of this unit. Centres must log the supervised sessions on the attached form.

## Resources

- Candidates may use any notes they have produced as part of the learning process, this must **not** include any scenarios similar to the one used in this assignment
- Candidates can use ICT software
- Candidates **cannot** access text books
- Candidates **cannot** access the Internet

## Supervision

Candidates must be supervised whilst completing all tasks. Centres must have in place systems to ensure candidates cannot access evidence they have been developing outside of supervised activities.

Supervision is in place to ensure the authenticity of evidence produced for summative assessment. Supervisors are not expected to provide input or guidance to candidates during the controlled assessment time. This includes providing formative feedback on the evidence being produced, guidance on the requirements of the task or how performance bands can be interpreted.

Candidates can review and redraft evidence independently within the time allowed for the assessment.

## Collaboration

Group work is not allowed when producing evidence for this assignment.

## Resit

Candidates may resit externally assessed units. Available in May of each year; candidates are allowed one resit opportunity.

## Task marking

WJEC will mark all evidence produced by candidates.

Centres must complete a cover sheet (page 1 of this document) for every candidate. Attach this cover sheet to the front of the candidate's work.

Centres must also complete a Time Sheet and Candidate Declaration Form (page 7 of this document) for each candidate. An electronic version is available to download from the WJEC website ([www.wjec.co.uk](http://www.wjec.co.uk)).

## Notes on completion of the Time Sheet and Candidate Declaration Form

- Please log the dates and times that work took place. No work must have taken place outside the hours listed on this form. The total time allowed must not exceed **6 hours**.
- The form **must** be completed and securely attached to the Candidate's work, and sent to the awarding body.
- The form can be completed electronically or manually. Electronic signatures **will** be accepted.
- If 10 sessions are exceeded please continue on another sheet of paper.



# WJEC LEVEL 1 / LEVEL 2 AWARD IN HOSPITALITY AND CATERING TIME SHEET and CANDIDATE DECLARATION

## UNIT 1: The Hospitality and Catering Industry

<b>Candidate name</b>	<b>Candidate number</b>
<b>Centre name</b>	<b>Centre number</b>

The total time allowed must not exceed **six hours**. The timed, supervised hours took place as follows:

Date				Hours	Minutes
<i>example</i>	<i>14</i>	<i>05</i>	<i>2017</i>	<i>1</i>	<i>15</i>
Session 1					
Session 2					
Session 3					
Session 4					
Session 5					
Session 6					
Session 7					
Session 8					
Session 9					
Session 10					
Total					

<b>Supervisor Name:</b>	
I confirm that all candidates entered were informed of the above dates, and that no work took place outside the hours listed.	
<b>Signature:</b>	<b>Date:</b>

Candidate Declaration	
I confirm that the evidence submitted for assessment has been produced by me without any assistance beyond that allowed.	
<b>Signature:</b>	<b>Date:</b>