

GCSE HOSPITALITY SNAPSHOT

OVERVIEW

Whether you already teach our existing GCSE Hospitality specification or are considering offering the course for the first time, we aim to provide both teachers and students with the resources they need to achieve excellence in teaching and studying Hospitality.

Our revised specification, comprising of two externally assessed units and one internally assessed unit, gives students the opportunity to apply knowledge, understanding and skills in a range of theoretical and practical contexts. It offers a motivating and enjoyable course that allows students to find out what it is like to work in the hospitality industry.

SPECIFICATION SUMMARY

Our GCSE Hospitality specification is made up of three units:

- **Unit 1:** The Hospitality Industry (one external written examination);
- **Unit 2:** Hospitality and the Customer (one external written examination); and
- **Unit 3:** Food and Beverage Preparation and Service (controlled assessment).

BENEFITS TO STUDENTS

Our GCSE in Hospitality helps students to:

- develop a core knowledge of the hospitality industry and the skills required for working in it;
- experience the real world of work;
- develop skills through practical tasks; and
- practise key transferable skills for working life.

CROSS-CURRICULAR SKILLS, THINKING SKILLS AND PERSONAL CAPABILITIES THAT WILL BE DEVELOPED

Through this course, students will:

- improve their communication skills by learning how to write reports, give presentations and participate in discussions, debates and interviews;
- apply mathematical concepts to problem-solving strategies in a range of simulated and real-life contexts;
- estimate, calculate and cost using notation and computation;
- use ICT in a wide range of contexts to access, manage, select and present information;
- develop their planning, time management and self-evaluation skills;
- learn from others through co-operation, group work and achieving collective goals; and
- increase their use of critical analysis, learn to express ideas and opinions, and make decisions and be able to justify them.

UNIQUE FEATURES OF THIS SPECIFICATION/ IMPROVEMENTS MADE

We are the only awarding body to offer a GCSE in Hospitality. The external written examinations for Units 1 and 2 now have fewer questions. This gives students the opportunity to answer all questions in detail without the time pressure previously experienced. We have replaced the log book and meal in the previous specification with a portfolio of three tasks. This allows students to develop skills that are then assessed in a hospitality context.

CONTENT AND ASSESSMENT

CONTENT	ASSESSMENT	WEIGHTING
Unit 1: The Hospitality Industry	External written examination 1 hour Students answer a number of compulsory questions that may include multiple choice, short answer, structured, stimulus response and extended response.	25%
Unit 2: Hospitality and the Customer	External written examination 1 hour Students answer a number of compulsory questions that may include multiple choice, short answer, structured, stimulus response and extended response.	25%
Unit 3: Food and Beverage Preparation and Service	Controlled assessment Students produce a portfolio of three tasks (30%) and contribute to planning and carrying out an event or function (20%). Marked by teachers and moderated by us.	50%



SUPPORTING YOU

In person

As your local awarding organisation, we can provide personalised support and visits to you and your centre upon request. Contact the Specification Support Officer if you would like to arrange for us to visit you and your department.

At teacher-focused events

We provide a comprehensive programme of events to support the revised specification, which includes:

- free launch events to introduce you to the specification; and
- free seminars to support its teaching and assessment and to assist you with subject-specific issues.

We will send invitations to heads of department at least three weeks before each event. See our full list of support events online at www.ccea.org.uk

Online

Most of the support we provide will be available on your subject microsite. The site will contain:

- the latest version of the specification;
- planning frameworks;
- Chief Examiner's reports with top tips for improving examination performance;
- specimen assessment materials; and
- exemplification of standards (available after the first examination series).

CONTACT US

If you have a query or require advice or guidance, please contact:

Subject Officer with overall responsibility:

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SPECIFICATION SNAPSHOT

For first teaching from September 2017

For first assessment in Summer 2018

For first award in Summer 2019

