

GCSE Hospitality

Subject Guidance for Summer 2021



GCSE Hospitality

Exceptional Assessment Adaptations (for 2020–2021)

**GCSE Hospitality Guidance
(Summer 2021 only)**

TEACHER GUIDANCE

GCSE Hospitality: Summer 2021 Assessment Guidance

Guidance for Externally Assessed Units 1 and 2

Unit 1: The Hospitality Industry

There is no change to this unit. All candidates cashing in for the qualification in 2021 should take this examination in Summer 2021.

Unit 2: Hospitality and the Customer

This unit will be eligible for omission for candidates cashing in for the qualification-level grade in Summer 2021.

This unit will still be available for any candidates wishing to be assessed in all units.

Teaching of Unit 2 should still take place to ensure candidates have a breadth and depth of knowledge and understanding of hospitality, but this need not be externally assessed.

Unit 3 Controlled Assessment Task: Plan an Event or Function

Following consultation on proposed changes to CCEA GCSE, AS and A level qualifications, the outcome with regards to the event/function controlled assessment task is that the number of guests should be reduced from 10–20 to 5–10.

Candidates are required to produce evidence for all three assessment objectives as in previous years. They will also be able to demonstrate a number of the cross-curricular skills set out in the Hospitality specification.

They must be involved in the planning, implementing and evaluation of an event/function.

Setting the task

- The event/function assignment provides an opportunity for candidates to demonstrate understanding and a range of practical skills for different situations. Centres have the opportunity to contextualise the controlled assessment tasks to suit their specific circumstances. This includes the availability of access to resources. (See Section 6.4 of the [GCSE Hospitality specification](#).)
- There are three general examples in the specification to allow teachers to devise and word scenarios to suit the circumstances in their own school. Teachers are advised this year not to ask candidates to prepare a buffet lunch, as the COVID-19 guidelines to hospitality outlets advise table service only.
- In the current circumstances, teachers may need to reconsider the scenario set in previous years, for example food for an 18th birthday party instead of a Christmas dinner

where choices were offered. The assessment objectives can still be met (see examples below).

Suggestions for possible scenarios

- **A themed meal**

You are opening a small café/bistro/restaurant targeted at a younger customer base. You have been asked to host a surprise lunch for an 18th birthday celebration for up to 10 teenagers at your business.

- **A fundraising event**

You own an outside catering company. The PTA of a local special school is running a fundraising event and has decided on 'An Afternoon Tea'. They have asked you to organise and cater for the occasion. Plan, prepare and serve food suitable for up to 10 people.

Managing the practical session

- Teachers will be aware of the current guidance on social distancing and measures in place within their own school. To facilitate carrying out the practical sessions, discussion with senior management is recommended.
- The class size will influence the number of practical sessions that may be required. In previous years some centres with large teaching groups have organised two practical sessions (two events/functions), while others have had one.
- This year in order to comply with public health regulations it may be necessary to plan for two practical sessions when the class size is more than 12 pupils. Teachers should take into account how many pupils can safely be involved with food preparation roles in the kitchen and how many can have front of house roles.
- In previous years guests were invited from outside the school or were members of staff. This may not be feasible at present. It is therefore suggested that the guests are pupils from the year group or, if the class is split into two groups for the function, then those pupils not involved in the practical sessions may be the guests. Thus, those involved are from the 'class bubble' or 'year bubble'.

EXAMPLE 1

Class size 20 pupils (two practical sessions to comply with guidelines)

Split the class into two groups of 10 pupils. The groups alternate over two practical sessions, i.e. they are assessed in one session and act as guests in one session.

Event/Function 1

Group 1	Pupils involved with food preparation Pupils involved with front of house roles
Group 2	10 pupils are guests

Event/Function 2

Group 2	Pupils involved with food preparation Pupils involved with front of house roles
Group 1	10 pupils are guests

EXAMPLE 2

Class size 10 pupils – all pupils are assessed

6 pupils involved with food preparation

4 pupils involved with front of house roles

Invite eight guests from the year group bubble (not members of the hospitality group). Each pupil in a front of house role would be responsible for serving two guests.

Teachers may wish to devise their own model to manage the practical sessions depending on the class size and school circumstances.

The suggestions above are for guidance.

Controlled assessment submission Summer 2021: Produce a portfolio of two tasks (reduced from three to two)

Candidates are required to submit only two portfolio tasks for assessment in Summer 2021. The majority of candidates will have completed portfolio Task 1 and have had portfolio Task 2 well under way before the lockdown in March. Some centres may now have work completed for Task 3.

For assessment purposes candidates are only required to submit two tasks. We cannot accept three tasks for assessment in Summer 2021.

The work should be placed in one folder with the relevant front page at the beginning of each task, as in previous years.

PLEASE NOTE:

For those students who started their GCSE course in September 2019 and are due to enter the GCSE in Summer 2021, should they choose to sit all units of the GCSE, they will receive the higher of either:

- the grade awarded on the basis of the outcome of the required units specified by CCEA;
or
- the grade awarded on the basis of the outcome of the full set of units for that qualification.