

GCSE Catering Assessment Plan (WJEC EXAM BOARD)

Year 10 2014-2015

Year 11 2015-2016

Week Beg	Work covered / Assessments
01/09/2014	Basic Food Hygiene Exam
08/09/2014	Basic Food Hygiene Exam
15/09/2014	Basic Food Hygiene Exam
22/09/2014	Basic Food Hygiene Exam
29/09/2014	profiteroles: choux pastry
06/10/2014	Step Assessment - Controlled Assessment Interim Assessment
13/10/2014	gateau: fatless sponge
20/10/2014	buffets
27/10/2014	Half term
03/11/2014	vegetable lasagne: pasta
10/11/2014	vegetable moussaka: salting
17/11/2014	healthy eating
24/11/2014	Step Assessment - Controlled Assessment Interim Assessment
01/12/2014	restaurants and their staff
08/12/2014	restaurants and their staff
15/12/2014	record keeping
22/12/2014	Christmas holidays
29/12/2014	record keeping
05/01/2015	Step Assessment - Controlled Assessment Interim Assessment
12/01/2015	garlic bread, stuffed peppers, stuffed courgette: accompaniments
19/01/2015	Preparation for Mock Exams
26/01/2015	
02/02/2015	Journey Assessment / Mock Examination Week
09/02/2015	lemon meringue pie: lemon curd, meringue
16/02/2015	Half Term
23/02/2015	queen of puddings: bain marie, setting
02/03/2015	Step Assessment - Controlled Assessment Interim Assessment
09/03/2015	trifle: layering, custard
16/03/2015	exam planning
23/03/2015	exam planning
30/03/2015	Easter Holiday
06/04/2015	exam planning
13/04/2015	Step Assessment - Controlled Assessment Interim Assessment
20/04/2015	TASK 2 GCSE PRACTICAL EXAM (40%)
27/04/2015	TASK 2 GCSE PRACTICAL EXAM (40%)
04/05/2015	evaluation of exam
11/05/2015	evaluation of exam
18/05/2015	evaluation of exam
25/05/2015	Half Term
01/06/2015	Step Assessment - Controlled Assessment Interim Assessment
08/06/2015	evaluation of exam
15/06/2015	evaluation of exam
22/06/2015	evaluation of exam
29/06/2015	evaluation of exam
06/07/2015	Step Assessment - Controlled Assessment Final Assessment
13/07/2015	evaluation of exam

Week Beg	Work covered / Assessments
30/08/2015	Vegetarians
07/09/2015	Fish
14/09/2015	Eggs
21/09/2015	Fibre
28/09/2015	Convenience foods
05/10/2015	protein
12/10/2015	meat
19/10/2015	Step Assessment - Unit 1 Interim Assessment
26/10/2015	Half Term
02/11/2015	carbohydrates
09/11/2015	fat
16/11/2015	general nutrition
23/11/2015	allergies
30/11/2015	kitchen brigade
07/12/2015	types of food service
14/12/2015	Step Assessment - Interim Assessment
21/12/2015	Christmas Holidays
28/12/2015	HACCP
04/01/2016	cooking methods
11/01/2016	equipment
18/01/2016	multicultural
25/01/2016	Journey Assessment / Mock Examination Week
01/02/2016	adapting recipes
08/02/2016	cereals
15/02/2016	Half Term
22/02/2016	bar snacks
29/02/2016	cheese
07/03/2016	gelatinisation
14/03/2016	labelling
21/03/2016	Step Assessment - Interim Assessment
28/03/2016	Easter Holiday
04/04/2016	Further practice exam papers and revision specific to individual areas of weakness
11/04/2016	
18/04/2016	
25/04/2016	
02/05/2016	
09/05/2016	Step Assessment - Interim Assessment
16/05/2016	
23/05/2016	Half Term
30/05/2016	Further practice exam papers and revision specific to individual areas of weakness
06/06/2016	
13/06/2016	
20/06/2016	External Assessment - Examination

Assessment Type	Weighting
Task 1 Examination	20%
Task 2 Examination	40%
Written Paper	40%

Holiday period
Step Assessment (Internal)
Journey Assessment
Top-Up (Revision) Period
External Assessment