

WJEC GCSE Food and Nutrition
WJEC Level 1/2 Hospitality and Catering
WJEC Level 3 Food Science and Nutrition

Update March 2021

FTC conference

Allison Candy



Wjec Catering Sow

Anita Tull, Alison Palmer, Geoff Tuttle

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WJEC Vocational Award Hospitality and Catering Level 1/2 Anita Tull, Alison Palmer, Geoff Tuttle, 2018-09 Written by renowned author Anita Tull and experienced teacher and examiner Alison Palmer this student book covers both Units of the WJEC Vocational Award in Hospitality and Catering It is endorsed by WJEC providing high quality support you can trust Suitable for Level 1 and 2 students the depth of coverage language and design of the book has been carefully tailored to their learning needs Content is presented in a visually engaging fashion with bite sized chunks of information together with bulleted lists charts tables spider grams and more to help ensure students engage with the content in a meaningful way Plenty of practical activities together with learning features such as Put it into Practice and Scenarios help students translate their knowledge and understanding to the world of work Short and extended answer style questions throughout help prepare students for assessment Stretch and challenge activities encourage students to work towards achieving a higher grade

WJEC Level 1/2 Vocational Award in Hospitality and Catering Welsh Language Edition Bev Saunder, Yvonne Mackey, 2023-04-28 Inspire your students to develop their knowledge of the hospitality and catering industry and improve their cooking skills with this new textbook from the UK's Number 1 Hospitality Catering publisher This textbook combines easily digestible content with engaging activities and exam style questions to help students develop the knowledge skills and exam technique they need for units 1 and 2 of the updated qualification for first teaching September 2022 Introduce each topic with clear summaries and keyword definitions presented in an easily digestible format Reinforce understanding with Knowledge check questions and scaffolded activities Improve confidence with guidance on even the most complex practical skills Prepare for assessment with exam style questions and mock controlled assessment activities alongside expert guidance from authors Bev Saunder and Yvonne Mackey Explore what it's like to work in the vibrant hospitality and catering industry from a range of business case studies according to Nielsen sales data WJEC Level 1/2 Vocational Award Anita Tull, 2022 This best selling Student Book has been completely revised and updated to match the new Hospitality and Catering Level 1 2 Technical Award specification for first teaching from September 2022 Written by renowned author Anita Tull and reviewed by experienced teacher and examiner Alison Palmer this engaging student book will support students through their Level 1 2 course What's new in the 2nd Edition Structure and content fully updated to match the new specification precisely Completely new assessment sections in line with the new specification New content throughout including extensive new material covering the additional skills and techniques now required for 2 3 Food preparation and cooking techniques Content re organised under new specification Unit and Topic headings and numbering making it easy for students to follow New Specification stems signposting to clearly show students which sections of information they need to know know and understand be aware of and be able to Recipes and Commodities sections available for FREE online What have we retained Language and design tailored to the learning needs of Level 1 and Level 2 students Visually stimulating layout to help ensure

students engage with the content in a meaningful way making it highly accessible for lower ability students Practical activities together with learning features such as Put it into Practice and Scenarios to help students translate their knowledge and understanding to the world of work Short and extended answer style questions throughout to help prepare students for assessment Stretch and challenge activities encourage students to work towards achieving a higher grade making them particularly useful for higher ability students FREE suggested answers to Activities end of topic Practice questions Stretch and challenge activities from the new edition available online When used in conjunction with our bestselling Study and Revision Guide students will have an unrivalled suite of resources to help them excel with their study of Hospitality and Catering

WJEC Level 1/2 Vocational Award Hospitality and Catering (Technical Award) - Student Book - Revised Edition Alison Palmer, Anita Tull, 2022-10-14 This best selling Student Book has been completely revised and updated to match the new Hospitality and Catering Level 1 2 Technical Award specification for first teaching from September 2022 Written by renowned author Anita Tull and reviewed by experienced teacher and examiner Alison Palmer this engaging student book will support students through their Level 1 2 course What's new in the 2nd Edition Structure and content fully updated to match the new specification precisely Completely new assessment sections in line with the new specification New content throughout including extensive new material covering the additional skills and techniques now required for 2 3 Food preparation and cooking techniques Content re organised under new specification Unit and Topic headings and numbering making it easy for students to follow New Specification stems signposting to clearly show students which sections of information they need to know know and understand be aware of and be able to Recipes and Commodities sections available for FREE online What have we retained Language and design tailored to the learning needs of Level 1 and Level 2 students Visually stimulating layout to help ensure students engage with the content in a meaningful way making it highly accessible for lower ability students Practical activities together with learning features such as Put it into Practice and Scenarios to help students translate their knowledge and understanding to the world of work Short and extended answer style questions throughout to help prepare students for assessment Stretch and challenge activities encourage students to work towards achieving a higher grade making them particularly useful for higher ability students FREE suggested answers to Activities end of topic Practice questions Stretch and challenge activities from the new edition available online When used in conjunction with our bestselling Study and Revision Guide students will have an unrivalled suite of resources to help them excel with their study of Hospitality and Catering

GCSE WJEC Catering David Broadbent, **WJEC Level 1/2 Vocational Award Hospitality and Catering (Technical Award) Study & Revision Guide - Revised Edition** Anita Tull, 2022-11-11 This practical Study and Revision Guide has been completely revised and updated to match the new Hospitality and Catering Level 1 2 Technical Award specification for first teaching from September 2022 Written by renowned author Anita Tull it provides the essential information needed for the exam and will help students develop and

apply the skills needed for the Controlled Assessment The ideal companion to the Student Book This guide is designed to be used as a textbook for lower ability students and a study aid and revision guide for higher ability students What s new in the 2nd Edition Structure and content fully updated to match the new specification precisely Completely new assessment sections in line with the new specification A new section on How to prepare and make dishes with examples of how different techniques are combined in recipes together with new activities to help students identify skills and techniques in a range of dishes helping prepare them for assessment Content re organised under new specification Unit and Topic headings and numbering making it easy for students to follow New Specification stems signposting to clearly show students which sections of information they need to know know and understand be aware of and be able to What have we retained from the previous edition Condensed version of the required theory presented in a clear and colourful study guide Interesting Activities throughout to allow students to consolidate and apply their learning Key terms to remind students of the essential terminology needed for assessment Accessible design with colourful diagrams images tables and charts to support understanding and knowledge recall making it perfect for lower ability students In Unit 1 end of section Knowledge check and Practice exam questions enable students to test themselves and provide plenty of practice for the assessment Unit 2 helps support students in applying the knowledge learned from Unit 1 and prepare for the Controlled Assessment providing guidance for presenting evidence together with example answers and assessor commentary When used in conjunction with our bestselling Student Book students will have an unrivalled suite of resources to help them excel with their study of Hospitality and Catering

Wjec Level 3 Diploma in Food Science and Nutrition Anita Tull,2020-09-30 A core resource covering all the Units of WJEC s Diploma in Food Science and Nutrition Units 2 3 and 4 Written by Anita Tull leading food writer and author of the popular WJEC Certificate in Food Science and Nutrition published in 2019 Presented in an appealing and highly visual way this book will help students develop and apply their knowledge and understanding and progress through the theoretical and practical aspects of the course Learning Outcomes and Assessment Criteria are referenced throughout clearly linking the book to the specification Exam style questions help prepare students for assessment Dedicated assessment chapters for each Unit offer guidance on what to expect and how to prepare for assessment including example answers and assessor examiner commentaries

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