

WJEC Food Qualifications Update

Spring 2023



WJEC Food Qualifications Update

A bit about me...



- Allison Candy
- Food and Nutrition, Catering and Health and Social Care teacher and HoD with 22+ years' experience
- Subject Officer All Food Subjects at WJEC, Domain Leader Business, ICT and Health and Social Care – 15 years
- Diverse role managing subjects directly within my remit and overseeing all other SO's and subjects in my Domain
- Involved with the development of the new GCSE Food and Nutrition qualification - but this will be my last qualification development – I hope!!

WJEC Food Qualifications Update

Overview of the session



- Welcome, introductions
- Update GCSE, Level 3, New Level 1/2 Tec Award in Hospitality and Catering
- Resources to support teaching and learning
- Q & A session

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GCSE Food and Nutrition

- Back to NEA 1 and NEA 2
- AI for Unit 1 released Feb 6th on open website
- Electronic submission for summer 2023 (1 PDF preferred)
- F to F CPD and on-line took place Autumn 2022

New GCSE Food and Nutrition (Qualified for the future)

- QW Consultation closed Dec 31st 2022 (52 responses which QW thought was a good response which identified some very good points)
- Weighting to remain the same and summer exam series
- Proposal is minimal changes to Unit 1, some suggestions for change to Unit 2
- Some concern raised about the food Science element in Unit 1 and Unit 2
- NEA 1 too difficult, too much food waste – some suggestions of what we could do
- Digital only examination – concern raised about this, resourcing was the main reasons why not - as oppose to content based being best assessed electronically

- Advance information is intended to communicate, ahead of the examinations, the focus of the content of the exams or part of the exams that **will be assessed** in the examination papers. The purpose of advance information is to support revision.
- The advance information will apply to GQ's only. It will provide a list of content from the specification by specification area and topic (i.e. sub-headings and the left hand column in the specification content for each unit) that will be assessed in each paper.
- **Content not included in the list may still be assessed** in low tariff, multiple choice and synoptic questions.
- Advance information will be released online on **6th February 2023**.

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Advance information 2023



GCSE

Food and Nutrition

3560QS

Summer 2023 examinations

Unit 1	Principles of Food and Nutrition	Tuesday 20 June 2023
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Advance Information

General information for students and teachers

This advance information provides the focus of the content of the Summer 2023 examination papers.

It does not apply to any other examination series.

It is intended to support revision.

It may be used at any time from the date of release.

It must not be taken into the examination.

2. Principles of nutrition	
Macronutrients and micronutrients	<ul style="list-style-type: none">the definitions of macronutrients and micronutrients in relation to human nutritionthe role of macronutrients and micronutrients in human nutrition <p>Micronutrients, to include:</p> <ul style="list-style-type: none">(i) fat soluble vitamins: vitamin A, and vitamin D water soluble vitamins: vitamin B1 thiamin, vitamin B2 riboflavin, vitamin B3 niacin, vitamin B12 cobalamin and vitamin B9 folic acid (folate) and vitamin C(ii) minerals: calcium, iron, potassium and magnesium(iii) trace elements, to include: iodine, fluoride <p>plus:</p> <p>the dietary value of:</p> <ul style="list-style-type: none">(i) dietary fibre (NSP)(ii) water
3. Diet and good health	
Plan balanced diets	<ul style="list-style-type: none">recommend guidelines for a healthy diet based on current/up-to-date strategies in Walesidentify how nutritional needs change due to age, lifestyle choices and state of healthplan a balanced diet for:<ul style="list-style-type: none">(i) a range of life stages: babies, toddlers, teenagers, early, middle and late adulthood (to include pregnancy and lactation)
Calculate energy and nutritional values of recipes, meals and diets	<ul style="list-style-type: none">calculate the energy and main macronutrients and micronutrients in:<ul style="list-style-type: none">(iii) an individual's existing diet over a period of timeuse nutritional information/data to determine why, when and how to make changes to:<ul style="list-style-type: none">(iii) a dietshow how an understanding of energy balance can be used

<https://www.wjec.co.uk/umbraco/surface/blobstorage/download?nodeId=44968>

Level 3 Food Science and Nutrition

- Back to full assessments for summer 23
- No change to any of the “live” briefs
- Electronic submission for summer 2023 (1 PDF preferred)
- F to F CPD and on-line took place Autumn 2022

Level 3 reform

- Hasn’t started as yet, awaiting guidance from the regulators.

Level 1/2 Hospitality and Catering

Qualification Structure and Content

Unitised Qualification



Unit	Title	Assessment:	Weighting	GLH
1	The Hospitality and Catering Industry	External assessment:	40%	48
2	Hospitality and Catering in Action	Internal assessment:	60%	72

Builds on the strengths of the Legacy course with additional new interesting sections such as

- The preparation and cooking techniques are categorized as follows: Basic*
- Medium** Complex***
- Reviewing of dishes
- Reviewing own performance

Assessment

When is the Unit 1 exam available ? **January and June from 2024.**
When will the Unit 2 assignment brief be released?
A new brief will be released in September each year.



Summary of Assessment

Unit 1: The hospitality and catering industry

Written examination: 1 hour 20 minutes

40% of qualification

80 marks

Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions.

Unit 2: Hospitality and catering in action

Controlled assessment: approximately 12 hours

60% of qualification

120 marks

An assignment brief will be provided by WJEC which will include a scenario and several tasks available via the WJEC Secure Website.

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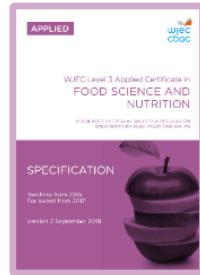
IMPORTANT DATES

First Teaching of the Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)	September 2022
First assessment for Unit x (external assessment)	January 2024
First release of Controlled Assessment assignment briefs (internal) (for award in 2024)	September 2022
First submission of controlled assessments (internal)	May 2023
First Certification	January 2024

May 5th 2023 will be the final date for work to be submitted for moderation, this date remains the same each year

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Resources to support teaching and learning



Level 3 Certificate in
Food Science and
Nutrition

[Download](#)

Level 3 Diploma in
Food Science and
Nutrition

[Download](#)

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All Types



44 documents found

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Specification



Exemplars



Option Evening Materials



Sample Assessment Materials



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Resources to support teaching and learning

- Guidance for teaching : (open website)
- CPD materials from previous CPD's (secure web site) and FAQ from CPD (open website)
- Exemplar materials (secure website) (new Level 1/2 Hospitality and Catering September 2023)
- Past papers from current and legacy food qualifications (open website)
- OERs activity oer@wjec.co.uk
- Exam Walk Throughs
- Knowledge organisers
<http://www.wjec.co.uk/qualifications/qualification-resources.html?subject=FoodScienceandNutrition&level=level3>



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Item Level Data



Item level data allows you to identify candidates performance for each question.

All Candidates performance across questions						
Question Title	N	Mean	SD	Max Mark	FF	Attempt %
1	378	6.0	1.6	8	75.0	99.7
2	378	6.5	3.3	10	65.4	99.7

The mean score will be close to the maximum mark if all candidates perform well on a particular item.

If candidates as a whole perform poorly on the item there will be a large difference between the mean score and the maximum mark.

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The facility factor (FF) for an item expresses the mean mark as a percentage of the maximum mark and is a measure of the accessibility of the item.

If the mean mark obtained by candidates is close to the maximum mark, the facility factor will be close to 100 per cent and the item would be considered to be very accessible. If the mean mark is low when compared with the maximum score, the facility factor will be small and the item considered less accessible to candidates.

All Candidates performance across questions						
Question Title	N	Mean	S D	Max Mark	F F	Attempt %
1	2236	6.8	2.1	12	56.4	100.0
2	2232	6.7	2.3	12	56.2	99.8
3	2214	2.4	1.5	7	33.7	99.0
4	2220	5.1	1.3	9	56.5	99.3
5	2161	4.3	2.8	12	35.6	96.7
6	2117	3.5	2.1	10	35.1	94.7
7	2198	3.3	1.7	8	40.8	98.3
8	2046	4.4	2.2	10	44.5	91.5

Level 3 Food Science and Nutrition Unit 1 June 22

All Candidates performance across questions						
Question Title	N	Mean	S D	Max Mark	F F	Attempt %
1	1075	1.5	0.9	3	49.8	98.9
2	1023	2.6	1.2	4	64.7	94.1
3	713	0.8	0.9	2	37.9	65.6
4	1011	0.7	0.8	3	21.8	93.0
5	1056	3.0	1.5	5	59.0	97.2
6	1061	1.1	0.5	2	56.2	97.6
7	996	1.2	1.0	4	29.2	91.6
8	1073	3.3	2.0	9	36.8	98.7
9	1023	2.1	1.9	8	26.7	94.1
10	977	2.4	1.6	6	39.6	89.9
10	1016	3.0	1.9	8	37.7	93.5
10	1069	4.6	2.6	12	38.7	98.3
10	1036	3.3	2.0	8	41.7	95.3
14	1040	3.7	1.4	6	61.6	95.7
14	1019	4.5	2.5	10	44.8	93.7

Level 1/2 Unit 1 Hospitality and Catering June 22

Any questions?

Contact our specialist Subject Officers and administrative support team for your subject with any queries.

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