



<b>WJEC – Level 1 and 2 Award in Hospitality and Catering</b>			
Assessment pathways			
Level 2 – Distinction Yellow plus (9, 8)	Level 2 – Merit Yellow (7,6)	Level 2 – Pass Blue (5,4)	Level 1 – Pass Green (3,2)
<b>LO 1</b> Understand the importance of nutrition when planning menus.	<b>LO 2</b> Understand menu planning.	<b>LO 3</b> Be able to cook dishes.	
<b>AC1.1</b> Describe functions of nutrients in the human body. <b>L1 P L2 P L2 M L2 D</b>	<b>AC2.1</b> Explain factors to consider when planning dishes for menus. <b>L1 P L2 P L2 M L2 D</b>	<b>AC3.1</b> Use techniques in preparation of commodities. <b>L1 P L2 P L2 M L2 D</b>	
<b>AC1.2</b> Compare nutritional needs of specific groups. <b>L1 P L2 P L2 M L2 D</b>	<b>AC2.2</b> Explain how dishes on a menu impact environmental issues. <b>L1 P L2 P L2 M L2 D</b>	<b>AC3.2</b> Assure quality of commodities to be used in food preparation. <b>L1 P L2 P L2 M L2 D</b>	
<b>AC1.3</b> Explain characteristics of unsatisfactory nutritional intake. <b>L1 P L2 P L2 M L2 D</b>	<b>AC2.3</b> Explain how menu dishes meet customer needs. <b>L1 P L2 P L2 M L2 D</b>	<b>AC3.3</b> Use techniques in cooking of commodities. <b>L1 P L2 P L2 M L2 D</b>	
<b>AC1.4</b> Explain how cooking methods impact on nutritional value. <b>L1 P L2 P L2 M L2 D</b>	<b>AC2.4</b> Plan production of dishes for a menu. <b>L1 P L2 P L2 M L2 D</b>	<b>AC3.4</b> Complete dishes using presentation techniques. <b>L1 P L2 P L2 M L2 D</b>	
		<b>AC3.5</b> Use food safety practices. <b>L1 P L2 P L2 M L2 D</b>	