**Top tips for Exam success in Catering**

* **Carefully read all tasks and make sure you fully understand what you are being asked to do. Ask if you do not understand.**
* Keep your eyes open when you are out and about, especially if eating out or buying in a take away. Look at the menus, how are they presented and what is on them. How are special diets catered for? Ask if you can keep the menu, or photograph it on your phone.
* If you are eating out think about the layout of the premises and the amount of staff it employs. Is the restaurant part of a chain or an individual? How is the food presented?
* Look at flyers that come through the door advertising deals from food outlets. What deals are there? Talk about why they are making these offers and how they can afford them.
* Make sure you practice food skills before the practical part of your assessment. Time is made in school for you to do this. Make use of it.
* Use the Nutrition Programme <https://www.nutritionprogram.co.uk/>

to analyse dishes that you prepare. Have a go at analysing a day’s meals to see how close you are to the recommended daily allowances. All students have log in details for this. Make use of it.

* When out shopping have a look for new ingredients that you might like to use. Also be aware of the cost of food products.
* In school use your time wisely. If you fall behind with any work make sure you catch up before the next deadline. Use the catch up/improvement
* Use catering past papers for practice. These can be found at <http://www.wjec.co.uk/students/past-papers/> Look for Hospitality and Catering papers Unit 2. You will also find mark schemes to help check your work.
* Use the revision guide that will be provided by school to help prepare for the exam.
* Respond to feedback from your teacher. Some feedback may be verbal, so make a note of it quickly so it is not forgotten.