

## SUBJECT

# Hospitality and Catering

## Level 1 & 2 Award

## DEPARTMENT

Design and Technology

## QUALIFICATION

WJEC Award Grades Pass, Merit, Distinction

## EXAM BOARD

WJEC



To access this course you need to have a keen interest in both cooking and the nutrition behind food. You should also have brought ingredients in on a consistent basis. Generally, you should have good literacy skills because a large part of the course entails reading, comprehension and writing. You will be required to learn factual information and also complete projects which involve research and planning. For the practical work you will need to demonstrate high levels of skill and manual dexterity. High levels of organisation are needed to follow a recipe to make high quality food products. A clear understanding of hygiene will also be needed.

### How is the course assessed?

Unit 1: The Hospitality and Catering Industry is studied over 2 years with a 90 minute written exam paper at the end of Year 11 (40% of the course).

Unit 2: Hospitality and Catering in Action is a practical unit studied over 2 years in which students learn practical cookery skills. Students then complete an extensive NEA that covers eight different elements of nutrition and food planning, and then a 4-hour practical exam in the first term of Year 11 on an exam board set brief (60% of the course).

### What subject specific topics are covered during the course?

#### Unit 1: The Hospitality and Catering Industry

Students will acquire knowledge of all aspects of the industry and be able to propose new hospitality and catering provision for specific locations. They will be able to use their learning of different types of establishment and job roles to determine the best option. They will then apply their learning in relation to front of house and kitchen operations to determine how the proposed hospitality and catering provision will operate efficiently and legally and be financially viable whilst meeting the needs of their potential market.

#### Unit 2: Hospitality and Catering in Action

Students will apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision and kitchen and front of house operations in Unit 1 as well as personal safety in their preparations. There is the opportunity to learn about diet, nutrition and menu planning and students will also develop their knowledge of food safety, food preparation and cooking skills within practical lessons. They will acquire the transferable skills of problem solving, organisation and time management, event planning and communication.

### What are the expected outcomes from the course?

The skills and knowledge gained in the course will ensure you are able to undertake a Level 3 course if wanted in any area of the hospitality and catering industry. If you choose not to, then you will be a very skilled and able cook.

### What can students use the course for?

WJEC Level 1/2 Vocational Awards enable learners to gain knowledge, understanding and skills relating to a specific vocational sector. In addition to development sector specific knowledge and understanding, these qualifications also support learners to develop the essential employability skills that are valued by employers, further and higher education. The list of relevant employment that the course can lead you to is endless: chef, food developer, buyer, dietician, food technologist, hotel/restaurant management.

Please note - students will be cooking on a bi-weekly basis and are expected to bring in ingredients. The cost will vary dependent upon the dishes made. There will also be a variety of trips to enhance the learning experience.