

HOSPITALITY AND CATERING

QUALIFICATION	Level 1/2 Hospitality & Catering
EXAMINING BOARD	WJEC
CONTACT TEACHER	Miss Entwistle
LESSONS PER FORTNIGHT	5

What will you learn?

During the course you will learn and develop in depth knowledge of how the hospitality and catering industry operate and how it is structured.

Through practical lessons, you will develop a variety of skills in the preparation, cooking and presentation of food. There is a breadth of recipes that are completed in lessons, they are designed to support your practical abilities in preparation for the controlled assessment and further study. Below are some of the skills developed during the course:

- Jointing a chicken
- Filleting a fish
- All types of pastry
- Fresh pasta
- Sauce making – sweet and savoury
- Meringue
- Presentation methods inc sugar work
- Sponges
- Chilled desserts
- Different types of breads
- Accompaniments for dishes

Assessment

Overview			
Unit 1	External written exam	40%	1 st attempt Year 10 2 nd attempt Year 11
Unit 2	Controlled assessment	60%	Year 11

Unit 1 – Written Exam

The written exam is 90 minutes. It is a mixture of short and extended writing questions. All theory is delivered during Year 10 with the 1st attempt of the exam in the summer series.

Unit 2 – Controlled Assessment

Pupils investigate nutrition, life stages and cooking methods during task 1, from this four possible dishes are proposed and two are made at the end of the controlled assessment.

Course Overview

Unit 1: The Hospitality and Catering Industry

In this unit, you will learn about the different types of providers within the hospitality and catering industry, the legislation that needs to be adhered to and the personal safety of all of those involved in the business, whether staff or customers. You will learn about the operation of hospitality and catering establishments and the factors affecting their success. The knowledge and understanding you gain will enable you to respond to issues relating to all factors within the hospitality and catering section and provide you with the ability to propose a new provision that could be opened in a given location to benefit the owner and the local community.

Unit 2: The Hospitality and Catering Industry in Action

Food needs to be stored, handled, prepared and cooked correctly to ensure its consumption does not affect people's health. Everyone who has a role to play within the food industry has a responsibility to minimise the risks of causing food borne illness, regardless of whether they are someone who works in food processing, a food operator in a fast food outlet, an apprentice chef in a small hotel or the head chef in a Michelin star restaurant.

Reviewing the food preparation and presentation process and nutritionists would be involved in preparation of menus or reviewing how preparation and presentation methods affect nutritional values. Food on a menu needs to meet the nutritional needs of the customer and be prepared, cooked and served in a certain way to ensure customer appeal and standards are maintained in any establishment; thus food safety and meeting nutritional needs must be the focus of all planning and activities.

In this unit you will gain knowledge of the nutritional needs of a range of client groups in order for you to plan nutritional dishes to go on a menu. You will learn and develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional dishes.

Unit 2 skills are introduced, developed and assessed throughout Year 10 in preparation for the controlled assessment task in Year 11. This is completed through practical lessons on a fortnightly basis.

What students say?

Positives:

“Learning different dishes and practical skills is great. I really liked how I learnt lots of high skill techniques, like sugar work and meringues.”

Be aware of:

“You cook every other week and need to bring ingredients into school.”

Qualities needed to do well:

“You need to be able to manage your time well and be organised.”

Careers

- Accommodation manager
- Catering manager
- Executive Head Chef
- Conference centre manager
- Event Planner
- Restaurant manager
- Hotel manager
- Air Cabin Crew
- Catering Teacher
- Tour Manager

