

# Hospitality



ALSOP HIGH SCHOOL

**AIM:** This course concentrates on the hospitality and catering industry. You will develop the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to consider to be successful. You will also plan menus to meet a range of nutritional needs.

## Where will it take you?

The qualification will help you to develop the essential skills to move into employment, training and further education. You could move on to NVQs, BTEC Hospitality and Catering courses, Level 3 Food Science and Nutrition as well as the vast range of employment opportunities available.

There is a perfect mix between academic and practical work – over half of your lessons will be practical. The hospitality and catering industry is one of the largest employers in the UK. There are also a shortage of qualified scientists and technologists. Other jobs in the food industry include:

Food Technologist	Food Lawyer
Nutritionist Holistic	Health Coach
Dietician	Restaurant Designer
Chef	Food Stylist
Waiter/Waitress	Food Product Developer
Molecular Gastronomist	Food Buyer
Food Photographer	British Army Chef
Farmer	Personal Trainer
Sport Scientist	

## What will you learn?

You will have the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, you will also develop food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management planning.

## **How will you learn?**

You will learn about the hospitality and catering industry by:

- **Carrying out lots of practical work to learn new skills with weekly practical lessons. Therefore, it is essential that you are prepared to bring ingredients at least once per week.**
- **Practical competitions**
- **Visiting speakers/case studies**

The great bonus of this course is that there is a strong emphasis on gaining the required skills and knowledge via practical work so it is great for anyone who wants to learn by doing.

## **What homework can you expect?**

You will get regular homework to assess your subject knowledge.

### **Additional requirements**

You will be required to provide ingredients for practical work on a weekly basis.

**For further information please see Mrs Powell.**