

HOSPITALITY AND CATERING

WJEC Level 1/2 Vocational Award

Ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? If so, it's time to uncover your potential – find out more about this exciting qualification today!

What will I study?

This qualification is made up of 2 units,

Unit 1:

The Hospitality and Catering industry

You will:

- Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.
- Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

Unit 2:

Hospitality and Catering in action

You will:

- Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

How will I be assessed?

You will be assessed through a written examination and an assignment.

Unit 1 will be assessed through an exam, which is worth 40% of your qualification.

In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.

What skills will I develop?

You will develop a range of skills which are attractive to employers, colleges and universities including:

- Communication
- Confidence
- Learning independently
- Organisation
- Problem solving
- Research
- Self-discipline
- Stamina
- Taking on responsibility
- Time management

Careers with hospitality and catering?

The hospitality industry offers a wide range of exciting opportunities which includes:

- Chef de partie
- Commis chef
- Concierge
- Executive chef
- Front of house manager
- Head waiter
- Housekeeper
- Maître d'hôte
- Pastry chef
- Receptionist
- Sous chef

CASE STUDY

Emma, Year 10

I have a real interest in food and the making of food and that is why I chose to take this course.

The best part of the course so far has been the practises because they are fun and you get to make meals.

I've enjoyed learning about food poisoning so that when I am preparing food I know how to keep people safe.

In the future I would love to have my own business and if I decide to open a business related to food then this will really help me.

Students that choose to study Hospitality and Catering should utilise their teacher's knowledge and always ask for help.



For further information contact: Ms Lynch

EXAMINATION BOARD: WJEC ASSESSMENT DETAILS:

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| Coursework | 60% |
| Examination | 40% |