

## ***Hospitality and catering***

	<b><i>Level 1/Level 2</i></b>	<b><i>WJEC</i></b>
<b><i>Who is this course aimed at?</i></b>	<p>This qualification is aimed at students who may have future aspirations or interests in the hospitality and catering sector, showing them the potential it has to offer in terms of a career or further study, supporting progression to employment. As Britain's fourth largest industry and accounting for 10% of our total workforce the hospitality and catering sector includes bars, restaurant, hotels, airlines, sports venues and hospitals to name a few, and offers exciting and varied prospects– especially to the 18-24 age group who fill the majority of these roles.</p> <p>The course gives students the opportunity to develop a range of specialist and general skills suiting all students who may have an interest in the practical side of cooking, as well as how to prepare tasty, nutritiously balanced meals in a safe and hygienic environment.</p> <p>Other transferable skills you will develop which are attractive to employers, colleges and universities include:</p> <ul style="list-style-type: none"> <li>Communication</li> <li>Confidence</li> <li>Learning independently</li> <li>Organisation Problem solving</li> <li>Research</li> <li>Self-discipline</li> <li>Stamina</li> <li>Taking on responsibility</li> <li>Time management.</li> </ul>	
<b><i>How will I be assessed?</i></b>	<p>You will be assessed through a written examination and an assignment.</p> <p>Unit 1 will be assessed through an exam, which is worth 40% of your qualification.</p> <p>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.</p> <p>At the end of the course students will be graded with one of the following: Level 1 Pass, Level 2 Pass, Level 2 Merit, Level 2 Distinction.</p>	
<b><i>Will I enjoy the course?</i></b>	<p>Students who have an interest in researching and preparing food for a range of different clients and catering events will enjoy this course, where a keen interest in recipes, menus and presentation techniques will help to inspire them.</p> <p>Students who enjoy the practical element of food lessons will of course enjoy these lessons, but more so are those who are open to discovering and experimenting with new flavours and ingredients.</p>	
<b><i>What will be expected of me?</i></b>	<p>You will be expected to organise and prepare your own ingredients in preparation for lessons, as well as ensuring you have a clean apron and suitable containers to take products home in (Free School Meals students are eligible for support in the provision of ingredients).</p> <p>In lessons you will be expected to conduct yourself in a safe, sensible and hygienic manner ensuring you, and learners around you can maximise their learning potential.</p> <p>Students will take part in a variety of unit based learning which will cover theory and practical work. Some elements of the course are dominant in theory and are dominant in practical work . Students will be required to achieve in both areas to successfully pass the course.</p>	

## ***What will I study?***

### **Unit 1: The Hospitality and catering Industry**

Unit one covers different job roles and parts of the catering industry, different types of catering establishments, different provisions for different events (such as weddings, catering vans, restaurants), front of house and kitchen operations, the needs and requirements of customers, how to make catering businesses successful, hygiene and safety issues related to food and nutrition, and role and responsibilities of the EHO. (written paper 40%)

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

Unit 2 requires you to apply what you have learnt by: planning, preparing, cooking and serving a variety of healthy, tasty, and appetising dishes that are suitable for different situations and customer needs and requirements, in a safe and hygienic way. (60% LAB work)  
This means you will have to apply your knowledge to a Learner Assigned Brief which will give you a scenario that you have to answer.