



SUBJECT: Hospitality and Catering (Level 2 Vocational Award)

YEAR: 10 & 11

HEAD OF DEPARTMENT: Mrs K Nelmes

GROUPING POLICY: Mixed ability in option blocks

EXAM BOARD: Eduqas

ASSESSMENT: 40% External written examination; 60% Coursework

Link to Specification:

<https://www.eduqas.co.uk/qualifications/hospitality-and-catering/>

COURSE CONTENT

What will my child learn?

Through the two units, students will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about their career progression.

Throughout the two year course you will learn about and be assessed on the learning objectives below. You will be taught these through a range of practical and theory activities.

LO1 Understand the environment in which hospitality and catering providers operate.

LO2 Understand how hospitality and catering provisions operate.

LO3 Understand how hospitality and catering provision meets health and safety requirements.

LO4 Know how food can cause ill health.

LO5 Be able to propose a hospitality and catering provision to meet specific requirements.

What will homework look like?

- Various forms of research
- Preparation to produce dishes
- Practical skills training
- Health & Safety and how to use various tools or equipment.

What enrichment opportunities are available?

- After school clubs & catch –up sessions.
- Involvement in local businesses.
- Local and regional competitions.

ASSESSMENT

How will my child's work be assessed?

Student will complete two units.

Unit 1 - 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.

Unit 2 - 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. This unit will consist of practical based tasks.

ADDITIONAL INFORMATION

How can I support my child in this subject?

- Encourage reading around the subject and completing homework.
- Encourage attendance of after school clubs.
- Encourage and support them to cook at home.
- Ensure students have the ingredients needed for practical sessions.

How can I support my child with exams?

- Reading around the subject and completion of any homework set
- Ensuring they participate in practical lessons
- Support them with revision e.g. testing them on key terms or helping them to create a revision timetable.

