

Name of Course	Hospitality and Catering Level 1 / 2 Award
Examination Board	WJEC
<p>What is Hospitality and Catering?</p> <p>This qualification is intended for students who are interested in food preparation in a commercial catering environment and wish to develop skills and knowledge that will prepare them for further study and employment within this sector. It will particularly appeal to learners who are looking for a course that is practical in nature.</p>	
<p>What skills will I learn?</p> <p>The WJEC Level 1/2 Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment. Students will gain a broad understanding of commercial food production and an awareness of related career paths. They will be expected to make a range of food products and will develop skills related to commercial food preparation including food hygiene, food presentation and considering production in quantity. Learners will be expected to apply technical and practical expertise to ensure that food meets customer needs and preferences and is appropriate for a given occasion. They will also have acquired skills that will be valuable no matter what career path they choose including team working, problem-solving and communication.</p>	
<p>What will I do in Hospitality and Catering?</p> <p>Students will complete two mandatory units (one externally assessed and one internally assessed).</p> <p>Unit 1: The Hospitality and Catering Industry (externally assessed)</p> <p>This structure has been designed to develop in learners the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. This will be tested in the form of a written paper.</p> <p>Unit 2: Hospitality and Catering in Action (internally assessed)</p> <p>Students will undertake an extended making project that showcases the skills and knowledge they have developed in Year 10 and the knowledge they have acquired. The project will be in response to a brief. Learners will develop skills in planning and development, making, testing, evaluation and communication.</p>	
<p>How will I be assessed?</p> <p>Unit 1 40%</p> <p>Unit 2 60%</p>	

Where will this lead

Learners completing the Level 1/2 Award in Hospitality and Catering may be interested in progressing to the Level 3 qualification in Food Science and Nutrition. Other options following successful completion of this course could lead to a further study of other related level 3 vocational qualifications such as the Diploma in Professional Cookery or the Diploma in Professional Patisserie or an apprenticeship in a related area of employment.

Further information

https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_overview

Or contact Mr P Robinson Faculty Leader