



# Hospitality and Catering



## What's assessed

**Unit 1-** enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.

**Unit 2** - enables learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.

## How it's assessed

Unit 1: The hospitality and catering industry Written examination: 1 hour 20 minutes 40% of qualification

Unit 2: Hospitality and catering in action Controlled assessment: approximately 12 hours 60% of qualification

## Coursework and Exam will cover all assessment objectives

- AO1 Demonstrate knowledge and understanding from across the specification.
- AO2 Apply skills (including practical skills), knowledge and understanding in a variety of contexts and in planning and carrying out investigations and tasks.
- AO3 Analyse and evaluate information, making reasoned judgements and presenting conclusions.

Our Vocational Award in Hospitality and Catering will develop students' knowledge and understanding of the Hospitality and Catering sector and provide them with opportunities to develop associated practical skills. It covers the hospitality and catering industry and hospitality and catering in action.

Exam Board

**WJEC**

## Useful resources

<https://www.foodafactoflife.org.uk/>

<https://www.nutrition.org.uk/our-work/what-we-do/nutrition-bulletin/virtual-issues/30-years-of-food-a-fact-of-life/>

## How to be successful?

- Cook at home
- Practice the 12 skills often
- Be organised
- Meet coursework deadlines
- Revise key words from knowledge organiser
- Attend after school club (see after school timetable)