

Hospitality & Catering

Examination Board: WJEC Level 1/2 Award

What is Level 1/2 Award in Hospitality and Catering?

The course has been designed to develop knowledge and understanding related to a range of topics including hygiene and safety, roles and responsibility of the EHO, food laws and regulations and food allergies and intolerances. You will also learn about the job roles in the hospitality and catering industry as well as the structure of the front and back of house in catering establishments.

There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, you will also develop food preparation and cooking skills as well as transferable skills of problem-solving, organisation and time management, planning and communication.

Content:

- * The Hospitality and Catering industry * Environmental factors – wider issues * Health and safety in the workplace
- * Menu planning and preparation
- * Developing dishes
- * Technical culinary skills * Presentation skills

Themes you may study:

Year 9 – Basic food skills, Health and safety, introducing tastes, UNIT 1 theory
Year 10 – Developed food skills and tastes, UNIT 1 theory cont, external EXAM in JUNE
Year 11 – Controlled assessment mock, controlled assessment final examined unit.

Assessment: The course is split into two units

Unit 1: The Hospitality and Catering Industry (40% of overall grade) - External exam Duration: 90 minutes Number of marks: 90

Unit 2: Hospitality and Catering in Action (60% of overall grade)

Internal Controlled assessment totaling 9 hours and production of a portfolio of work

How you will be graded?

L1 Pass, L2 Pass, L2 Merit, L2 Distinction, L2 Distinction*

What will the course prepare you for?

Successful completion of this qualification could lead to a number of possibilities. There are many local colleges that provide advanced qualifications in food, catering and hospitality e.g. apprenticeships and level 1 to 3 courses. You could progress into careers like a chef, dietetics, health and social care, food technologist, nursing, food production and manufacture, nutritionist, hospitality, food product development and child care.

Further Information: To view our current GCSE work or to find out more about The Burgate Art and Design Department please visit Instagram Burgate Artists
<http://www.instagram.com/burgateartists>