

Hospitality and Catering



Subject Leader	Mrs Lucas
Subject Teacher(s)	Miss Thilwin
Course Title	Hospitality and Catering (WJEC) LEVEL 1/2 Award
Website	https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2#tab_overview

Course Overview

Students will:

- Develop practical cooking skills, as well as an understanding of how the Hospitality and Catering industry works at different levels.
- Look at the skills of different members of the Kitchen Brigade, from Patisserie Chef, to Head Chef
- Develop an understanding of different job roles in the industry and what skills and qualifications you need to be able to do these jobs

Assessment

Unit 1 – The Hospitality and Catering Industry (Exam worth 40% of the final grade)

In this unit you will learn about:

- The hospitality and catering industry
- How a professional kitchen operates
- Health and safety
- Identifying a catering solution to meet specific requirements

Unit 2 – Scenario based, coursework and practical cooking exam (worth 60% of the final grade)

For this unit you will:

- Complete a written controlled assessment (6 Hours)
- Compete a practical cooking exam where you will design, prepare, cook and serve a main dish with a starter or dessert.

Additional Information

There are many job opportunities in the Hospitality and Catering Industry, rather than being 'just a chef' or 'just a waiter'. Some of the potential employment opportunities include the Armed Services, Hotel Management, Cruise Liners, Health and Safety Inspector and Environmental Health Officer.

The Hospitality and Catering industry is expanding and always looking for keen, enthusiastic young staff to make their businesses more successful.