

# Hospitality and Catering



<b>Subject Leader</b>	Mrs E R Underhill
<b>Subject Teacher(s)</b>	Miss R Thilwin
<b>Course Title</b>	Hospitality and Catering (WJEC) TWCH AWARD LEVEL 1/2
<b>Website</b>	<a href="https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_overview">https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_overview</a>

## Course Overview

Students will:

- Develop the skills needed to prepare, cook and present dishes
- Gain and develop a comprehensive knowledge and understanding of the hospitality and catering industry including health and safety, and food safety
- Understand the importance of nutrition and how to plan nutritious menus

## 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
- Working in the hospitality and catering industry
- Working conditions in the hospitality and catering industry
- Contributing factors to the success of hospitality and catering provisions

This unit is externally assessed through a written examination with short and extended answer questions.

### Unit 2 – Hospitality and catering in action (worth 60% of the final grade)

In this unit you will learn about:

- The operation of the front and back of house
- Hospitality and catering provision to meet specific requirements
- Health and safety in hospitality and catering provision
- Food safety and preventative control measures of food-induced ill health

This unit is internally assessed through controlled assessment.

## 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.