



## SUBJECT & QUALIFICATION: Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)

### Why is the study of Hospitality and Catering important?

Hospitality and catering is a dynamic, vibrant and innovative sector delivering vital jobs, growth and investment in the heart of our local communities - important culturally, socially and economically. The sector is a major contributor to the UK economy, employing 2.9 million people and generating £130bn in economic activity, while paying £38bn in taxation to fund important local and national services. Hospitality is the 3rd largest private sector employer in the UK; double the size of financial services and bigger than automotive, pharmaceuticals and aerospace combined. Businesses which make up the hospitality sector include hotels, restaurants, coffee shops, pubs and bars, leisure parks, stadia, nightclubs, contract caterers, food service operators, entertainment and visitor attractions. Employment can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers, and food technologists working for supermarket chains. Some of these roles require further education and training either through apprenticeships or further and higher education.

### What skills will the study of Hospitality and Catering teach you?

**WHAT WILL I STUDY?** This qualification is made up of 2 units,

#### **Unit 1: The Hospitality and Catering industry**

Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry.

Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

#### **Unit 2: Hospitality and Catering in action**

Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning.

You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

### What will you know and understand from your study of Hospitality and Catering

You will develop a range of skills which are attractive to employers, colleges and universities including:

Communication

Confidence

Learning independently

Organisation

Problem solving



## OPEN ELEMENT SUBJECT OVERVIEW

Research  
Self-discipline  
Stamina  
Taking on responsibility  
Time management.

### How are you assessed in Hospitality and Catering?

You will be assessed through a written examination and an assignment. Unit 1 will be assessed through an exam, which is worth 40% of your qualification. In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.

### Key Assessment Objectives

*The key learning objectives for Hospitality and Catering are:*

Unit 1: The hospitality and catering industry

- 1.1 Hospitality and catering provision
- 1.2 How hospitality and catering providers operate
- 1.3 Health and safety in hospitality and catering
- 1.4 Food safety in hospitality and catering

Unit 2: Hospitality and catering in action

- 2.1 The importance of nutrition
- 2.2 Menu planning
- 2.3 The skills and techniques of preparation, cooking and presentation of dishes
- 2.4 Evaluating cooking skills

### Coursework requirements

Unit 1 is externally assessed through a written examination which contributes 40% to the overall qualification grade. Duration: 1 hour 20 minutes Number of marks: 80 Format: short and extended answer questions based around applied situations. Learners will be required to use stimulus material to respond to questions.



## OPEN ELEMENT SUBJECT OVERVIEW

Unit 2 is assessed through controlled assessment and submitted for external moderation. Unit 2 is available for submission in December and May each year .

This unit is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade.

Duration: 12 hours

Number of marks: 120 Format:

An assignment brief will be provided by WJEC, which will include a scenario and several tasks. The assignment brief will be set annually by WJEC

### Study of Hospitality and Catering can lead to a wide range of careers:

The hospitality industry offers a wide range of exciting opportunities which includes:

- Chef de partie
- Commis chef
- Concierge Executive chef
- Front of house manager
- Head waiter
- Housekeeper
- Maître d'hôte
- Pastry chef
- Receptionist Sous chef

### Level 1/2 Vocational Award in Hospitality and Catering (Technical Award)

Term	Year 1	Year 2
Autumn 1	Unit 1- The hospitality and catering industry	Unit 1- Preventative control measures of food-induced ill health
Autumn 2	Unit 2- Hospitality and catering in action Building skills and confidence in cooking a range of dishes	Unit 1- Hospitality and catering provision to meet customer requirements
Spring 1	Unit 2- Hospitality and catering in action Building skills and confidence in cooking a range of dishes.	Unit 1- exam Preparation
Spring 2	Unit 1 & Unit 2- Understanding the importance of nutrition	Unit 1- exam Preparation
Summer 1	Unit 2- Presentation techniques	Unit 1- exam Preparation
Summer 2	Unit 2- Food safety practices	Unit 1- exam Preparation