



WJEC Level 1/2 Vocational Award in Hospitality and Catering Tech Award

Why is the study of Hospitality and Catering important?

Hospitality and Catering is an essential subject for all whether you are a budding chef, an interested amateur cook or you would like to work in the hospitality industry. This course covers a cross section of the Hospitality and Catering industry combining practical skills and knowledge to give a well-rounded understanding of the industry and the potential it can offer for further careers or study. Employment in this industry can range from chefs, waiting staff, receptionists and managers. According to the British Hospitality Association this is Britain's fourth largest industry, since 2010 over 25% of all new jobs have been in the Hospitality and Catering Industry with a large proportion of new roles going to 18-24 year olds.

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

As well as a range of practical skills linked to the Catering industry, and a wide range of skills and knowledge linked to the Hospitality and Catering sector, you will also learn a range of transferable skills such as:

- Communication
- Confidence
- Learning independently
- Organisation
- Problem solving
- Research
- Self-discipline
- Stamina
- Taking on responsibility
- Time management

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

In unit one you will learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. You will also learn about; health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

In unit two you will learn about the importance of nutrition and how cooking methods can impact on nutritional value. You will also learn about how to plan nutritious menus as well as factors which affect menu planning. You will learn a range of skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.



How can you deepen your understanding of Hospitality and Catering?

Examples of organisations that may be approached to provide help include: contract caterers, hotels and accommodation providers, catering providers, local authorities, health and safety professionals, tourist attractions, sports venues, kitchen designers, catering suppliers, catering equipment manufacturers.

How are you assessed in Hospitality and Catering?

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.

| Summary of Assessment | |
|--|-----------|
| Unit 1: The hospitality and catering industry Written examination: 1 hour 20 minutes 40% of qualification | 80 marks |
| Questions requiring short and extended answers, based around applied situations. Learners will be required to use stimulus material to respond to questions. | |
| Unit 2: Hospitality and catering in action Controlled assessment: approximately 12 hours 60% of qualification | 120 marks |

The table below shows the weighting of each assessment objective for each unit and for the qualification as a whole:

| | AO1 | AO2 | AO3 | Total |
|--------------------------|-----|-----|-----|-------|
| Unit 1 | 17% | 14% | 9% | 40% |
| Unit 2 | 8% | 36% | 16% | 60% |
| Overall weighting | 25% | 50% | 25% | 100% |



OPEN ELEMENT SUBJECT OVERVIEW

| |
|--|
| |
|--|

Key Assessment Objectives

The 3 key learning objectives for Hospitality and Catering are:

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.

How can Hospitality and Catering support your future?

Successful completion of this qualification could support entry to qualifications that develop specific skills for work in hospitality and catering such as:

- Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills
- Level 2 Certificate in Professional Food and Beverage Service Skills
- Level 2 NVQ Diploma in Professional Cookery
- Level 3 Food Science and Nutrition
- Hospitality, Tourism and Event Management Degree
- International Hospitality Management Degree
- A wide range of apprenticeships

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

The Hospitality and Catering industry and the wider food industry offer a range of exciting careers and opportunities, these include:

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



OPEN ELEMENT SUBJECT OVERVIEW

- Sous chef
- Product developer
- Nutritionist
- Chef de partie
- Food technologists

| INSERT SUBJECT NAME Course Overview | | |
|-------------------------------------|--|---|
| Term | Year 1 | Year 2 |
| Autumn 1 | In the first half term students are given an overview of the course and the expectations for the year. They will be given a brief overview of the catering industry and the different types of provision. They revisit the Eatwell Guide and the concept of healthy eating, focussing on the core macronutrients and their functions in our bodies to a greater depth. Alongside this are corroborating practicals that are designed to enhance the practical skill level, building upon technique and independence for students. | In term one students will begin work on their NEA. Prior to this they will revisit different practical skills which are deemed to be of a high skill level to ensure students are fully prepared for their practical exam. |
| Autumn 2 | In the second half term we will look at the different lifestage groups and potential consumers within the catering industry. We look at their nutritional needs and lifestyles and determine appropriate dishes to meet these needs. Alongside this we will continue to develop the practical skills needed to cover all components. | Students will continue to work on their NEA and finalise their timeplans in preparation for the 3 hour practical. |
| Spring 1 | In term two students will continue to develop a range of practical skills, ensuring they work to a time plan, understanding contingencies and quality points. | Students will begin work for their Unit 1 exam. They will learn about the roles and responsibilities in the Hospitality and Catering sector. As well as an in depth look into causes of ill health and the symptoms of these. |
| Spring 2 | In this term there will be a focus on menu planning and factors that influence the choices made when planning a menu. | In this half term students will continue working on their exam prep, focussing on the different services available, and the appropriate clientele for these. |
| Summer 1 | In term three students will continue to develop a range of practical skills. They will then be given the opportunity to use the knowledge and skills developed in terms one and two to undertake a mock NEA. Each component will be modelled alongside creating a collaborative piece of work that can be used as an exemplar. | In term three students will begin revision and exam preparation, focussing on exam technique and any misconceptions. |
| Summer 2 | Students will use the information provided in Summer term 1 to complete an independent mock NEA. Focussing on appropriate choice of dishes and the use of a mark scheme, to develop their own self awareness of improvements | Students will sit their unit 1 exam. |



OPEN ELEMENT SUBJECT OVERVIEW

| | | |
|--|--|--|
| | needed. Students will complete a 3 hour practical to showcase their practical skills and presentation. | |
|--|--|--|