

WJEC Level 1/2 in Hospitality and Catering

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.

Additionally you will develop your organisational skills learning how to work as part of a team becoming a good communicator and time manager. 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

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

You will develop a range of skills including food preparation and cooking skills using a variety of ingredients, as well as transferable skills of problem solving, organisation, time management, planning and communication. You will also develop skills of project based research, development and presentation.

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

The course consists of 2 units. Unit 1 provides a good understanding of a cross section of the Hospitality and Catering industry. Unit 2 is a controlled assessment which has a focus on nutrition, menu planning and cookery skills.

How will I be assessed?

UNIT 1 - The Hospitality and Catering Industry

You will:

- 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

You will:

- Learn about the importance of nutrition and how cooking methods can impact 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

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.

Resources

www.hse.gov.uk/catering

www.hodderplus.co.uk/catering/pc/extra1.pdf

www.slideshare.net/carowilli/types-of-catering-establishments

www.greenhotelier.org

Green Hotelier – practical solutions for responsible tourism.

www.instituteofhospitality.org

The Institute of Hospitality is the professional body for the hospitality, leisure and tourism industries.

www.food.gov.uk

This is the official government website for the Food Standards Agency

How are you assessed in Hospitality and Catering?

There are 6 assessment points each year that we term Praising Stars.

We assess how students at their current stage of study are on track to reach their end of stage targets which are formulated on aspirational expectation from their KS2 starting points.

We make an informed prediction from our holistic assessments based on our subject mapping of expectation across the Level 1/2 Hospitality and Catering curriculum

WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical Award) consists of 2 units: Unit title Type of Assessment Weighting Unit 1 The hospitality and catering industry External 40% Unit 2 Hospitality and catering in action Internal 60% Both units are compulsory.

Unit title

Type of Assessment Weighting

Unit 1 The hospitality and catering industry External 40%

Unit 2 Hospitality and catering in action Internal 60%

Key Assessment Objectives

Summary of Assessment 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.

You will be assessed through an exam, which is worth 40% of your qualification.

The exam will:

- consist of a 1 hour, 20-minute paper
- assess content from each topic in the unit
- include 80 marks
- include a balance of short and extended answer questions, based on stimulus material and applied contexts .
- be graded Level 1 Pass, Level 1 Merit, Level 1 Distinction, Level 1 Distinction*, Level 2 Pass, Level 2 Merit, Level 2 Distinction, Level 2 Distinction*.

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.

For Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief.

The assignment brief will be changed each year and will be provided to you as part of your Candidate Assessment Pack.

This will be worth 60% of your qualification and will take 12 hours to complete