



Hospitality and Catering

Hospitality and Catering: WJEC Level 1/2 Award in Hospitality and Catering A

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 exam revision providing a good understanding of a cross section of the Hospitality and Catering industry. Unit 2 controlled assessment which has a focus on nutrition, menu planning and cookery skills.

UNIT 1- Written Examination 1 hour 20 minutes, 80 marks (40% of overall mark)

1.1 Hospitality and Catering Provision- Understand the environment in which hospitality and catering providers operate content includes : types of provider, types of service, commercial establishments, non-commercial catering establishments, services provided, suppliers, contract catering, standards and rating, job roles within the industry, supply and demand, jobs for specific needs, rates of pay, training, qualifications and experience, personal attributes, employment contracts, working hours, rates of pay, holiday entitlement, remuneration, and the factors affecting the success of catering providers.

1.2 How Hospitality and Catering providers operate- Understand how hospitality and catering provision operates content includes : kitchen layout, workflow, operational activities, equipment and materials, stock control, documentation and administration, staff allocations, dress code, safety and security and how hospitality and catering provision meet customer requirements.

1.3- Health and Safety in Hospitality and Catering- Understand how hospitality and catering provision meet health and safety requirements content includes: personal safety responsibilities in the workplace including a range of health and safety regulations, risks to personal safety, and personal safety control measures.

1.4- Food Safety in Hospitality and Catering- Know how food can cause ill health content includes: food related causes of ill health (bacteria, microbes, chemical, metals, poisonous plants, allergies and intolerances. The role and responsibilities of the environmental health officer and food safety legislation (Food Safety Act, Food labelling Regulations and general food hygiene regulations). Common types of food poisoning and the symptoms of food induced ill health.

UNIT 2- Controlled Assessment, approximately 12 hours, 120 marks (60% of overall mark)

The applied purpose of the unit is for learners to safely plan, prepare, cook and present nutritional dishes.

2.1- The importance of nutrition- Understand the importance of nutrition when planning menus content includes: functions of nutrients in the human body (protein, fat, carbohydrates, vitamins, minerals, water and dietary fibre (NSP). Nutritional needs of specific groups. Characteristics of unsatisfactory intake including visible and non-visible. How cooking methods impact upon nutritional value discussing boiling, steaming, baking, grilling, stir-frying, roasting and poaching.

2.2- Menu Planning- Understand menu planning content includes factors to consider when proposing menus: time of year, skills of staff, equipment and time available, type of provision, finance and client base. How dishes on a menu address environmental issues such as preparation and cooking methods, ingredients used, packaging, conservation of



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energy and water, reduce, reuse, recycle and sustainability. How menu dishes meet customer needs (nutritional, organoleptic and cost. Plan production of dishes for a menu to include mise-en-place, time plan, shopping and equipment lists.

2.3- The skill and technique of preparation, cooking and presentation of dishes- Be able to cook dishes using techniques including weighing and measuring, chopping, shaping, peeling, whisking, melting, rub-in, sieving, segmenting, slicing, hydrating, blending in preparation of commodities (poultry, meat, fish, eggs, dairy products, flour, rice, pasta, vegetables, fruit and soya products). Quality of commodities to be used in food preparation, techniques in cooking of commodities to include boiling, blanching, poaching, braising, steaming, baking, roasting, grilling, frying, chilling, cooling and hot holding. Students will be expected to use presentation techniques including portion control, position on serving dish, garnish and creativity. Finally the use of food safety practices in relation to the preparation and cooking of commodities and use of equipment.

2.4- Evaluating cooking skills- Learners should be able to reflect on the planning of their product considering production, health and safety, hygiene, presentation. They should be able to discuss their own strengths and weaknesses in the production process linked to time management, decision making, planning and organisation.

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.ons.gov.uk: Office for National Statistics – trends and population information.
- www.people1st.co.uk: The sector skills council for hospitality, leisure, travel and tourism.
- www.springboarduk.net: Springboard UK – hospitality careers and industry information.
- www.sustainability.com: Case studies of hospitality businesses and sustainability.
- www.towards-sustainability.co.uk: Close look at a range of sustainability issues and further links.
- www.bha.org.uk: The British Hospitality Association is the leading representative organisation in the hospitality industry, representing hotels, restaurants and food service providers.
- www.bighospitality.co.uk: Comprehensive site including current hospitality news, features, video links and other general information.



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- www.catererandhotelkeeper.co.uk: For hospitality news and copies of the Caterer and Hotelkeeper magazine.
- www.cipd.co.uk: Chartered Institute of Personnel and Development – information on recruitment and legal aspects of staff employment.
- 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 Award in Hospitality and Catering

Unit Number	Unit Title	Assessment	Guided Learning Hours
1	The Hospitality and Catering Industry - Onscreen/Paper based assessment (Mandatory)	External	48
2	Hospitality and Catering in Action (Mandatory)	Internal	72

Key Assessment Objectives

The X key learning objectives for Hospitality and Catering are:

UNIT 1 (Externally assessed 40% of the overall grade)	UNIT 2 (Internally assessed 60% of the overall grade)
1.1 Hospitality and catering provision	2.1 The importance of nutrition
1.2 How hospitality and catering providers operate	2.2 Menu Planning
1.3 Health and Safety in hospitality and catering	2.3 The skills and techniques of preparation, cooking and presentation of dishes
1.4 Food Safety in hospitality and catering	2.4 Evaluating cooking skills



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Coursework requirements

Students will use their knowledge on nutrition and existing practical skills to plan for, and produce, two different dishes which meet the requirements of a design brief. The practical exam will require a full day off timetable in Y11 to complete; both products are to be made and should be ready at the same time. Students will evaluate their performance in the assessment and also evaluate the products they make.

How can Hospitality and Catering support your future?

Hospitality and catering can lead to multiple careers within the Hospitality Industry, these careers are not only available in the UK but are available worldwide, opening up many opportunities. Skills that are learnt can be transferable to most jobs and life experiences such as; resilience, time keeping, working under pressure, organisation, speed and precision. As well as transferable skills, practical skills learnt in the kitchen could be used for a career but are also extremely useful in day to day life to be able to live a healthy lifestyle.

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

- Waiting staff
- Chefs (head, sous, pastry etc)
- Receptionist
- Hotels and bar managers
- Events manager
- Food technologists

Hospitality and Catering Course Overview

Term	Year 1	Year 2
Autumn 1	Developing cooking skills links to Unit 1 content where appropriate. <ul style="list-style-type: none"> ● Function of nutrients ● Compare nutritional needs of specific groups. ● Characteristics of unsatisfactory intake. ● Understanding the Hospitality and Catering Industry 	Controlled Assessment. <ul style="list-style-type: none"> ● Functions of nutrients. ● Compare nutritional needs of specific groups. ● How cooking methods impact upon nutritional value. ● Design product ideas linked to a brief ● Build on high level practical skills
Autumn 2	Developing cooking skills links to Unit 1 content where appropriate. <ul style="list-style-type: none"> ● Factors to consider when planning menus. 	Controlled Assessment. <ul style="list-style-type: none"> ● Factors to consider when planning menus. ● How dishes on a menu address environmental issues.



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	<ul style="list-style-type: none"> How cooking methods impact upon nutritional value. 	
Spring 1	<p>Developing cooking skills links to Unit 1 content where appropriate.</p> <ul style="list-style-type: none"> How dishes on a menu address environmental issues. Personal safety responsibilities in the workplace. 	<p>FINAL PRACTICAL EXAM</p> <p>Revision for exam to include :</p> <p>Understands the importance of nutrition when planning menus.</p> <ul style="list-style-type: none"> AC1.1 - structure of the H&C industry. AC1.2 Job requirements. AC1.3 working conditions of different job roles across the H&C AC1.4 factors affecting the success of H&C providers <p>Understand how hospitality and catering provision operates</p> <ul style="list-style-type: none"> AC2.1 Operation of the kitchen. AC2.2 Operation of the front of house. AC2.3 How H&C provision meets customer requirements.
Spring 2	<p>Developing cooking skills links to Unit 1 content where appropriate.</p> <ul style="list-style-type: none"> AC3.2 Risks to personal safety in H&C. AC3.3 Recommend personal safety control measures for H&C provision. AC4.1 food related causes of ill health. AC4.2 role and responsibilities of the EHO. 	<p>Revision for exam to include :</p> <p>Understand how hospitality and catering provision meets health and safety requirements.</p> <ul style="list-style-type: none"> AC3.1 Personal safety responsibilities in the workplace. AC3.2 Risks to personal safety in H&C. AC3.3 Recommend personal safety control measures for H&C provision.
Summer 1	<p>Developing cooking skills links to Unit 1 content where appropriate.</p> <ul style="list-style-type: none"> AC4.3 food safety legislation. AC4.4 common types of food poisoning. AC4.5 symptoms of food induced ill health. 	
Summer 2	<p>Mock controlled assessment.</p> <ul style="list-style-type: none"> understand the importance of nutrition when planning menus. understand menu planning. cook dishes (2, 2 hour lessons) How menu dishes meet customer needs. Plan production of dishes for a menu. Evaluation of performance in practical sessions 	