



SUBJECT & QUALIFICATION:

WJEC Level 1/2 Vocational Award in Hospitality and Catering (Technical 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.

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.



How are you assessed in Hospitality and Catering?

UNIT 1

L01 - 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.

L02 - 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.

L03 - 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.

L04 - Know how food can cause ill health content includes: food related causes of ill health (bacteria, microbes, chemicals, 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.

L05 - Be able to propose a hospitality and catering provision to meet specific requirements content includes review and recommending options for hospitality and catering provision.

UNIT 2

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

L01 - 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.

L02 - Understanding 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 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.



OPEN ELEMENT SUBJECT OVERVIEW

L03 - 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.

It is worth noting that 85% of the marks from this course comes from theory and 15% from practical work, a split we try to copy in the lessons. We do more practical work in yr 10, but less after the NEA in yr 11.

Key Assessment Objectives UNIT 1 (Externally assessed 40% of the overall grade)

L01 - Understand the environment in which hospitality and catering providers operate.

L02 - Understand how hospitality and catering provisions operate.

L03 - Understand how hospitality and catering provision meets health and safety requirements.

L04 - Know how food can cause ill health.

L05 - Be able to propose hospitality and catering provision to meet specific requirements.

Key Assessment Objectives UNIT 2 (Internally assessed 60% of the overall grade)

L01 - Understand the importance of nutrition when planning menus.

L02 – Understand menu planning

L03 – Be able to cook dishes.

Coursework requirements

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 and issued to centres in an assessment pack via the WJEC Secure Website.



How can Hospitality and Catering support your future?

A career in catering can pave the way for some fantastic opportunities, whether that is working abroad for some of the top restaurants and hotels, or travelling the world working as a chef on a luxury cruise ship, a career in catering can open up a world of opportunity.

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

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

Hospitality and Catering Course Overview

Term	Year 1	Year 2
Autumn 1	<p>LO3 - Be able to cook dishes. Students will build on and develop practical skills making a range of products and beginning to adapt recipes.</p> <p>Exam Knowledge L04: Know how food can cause ill health</p> <ul style="list-style-type: none"> • H&S and hygiene overview • Food related causes of ill health. • Personal safety responsibilities <p>Exam knowledge L01 Understand the importance of nutrition when planning menus.: What is the function of macro and micronutrients in the diet? Fats, carbs, protein -Vitamin, -Minerals, Nutritional needs of groups</p>	<p>Address gaps in knowledge</p> <p>LO3 - Be able to cook dishes. During practical lessons, students will develop both practical skills and presentational skills - focus in higher level skills</p> <p>Exam knowledge L02 - Understand how hospitality and catering provision operates incl. Consumer rights and needs, FOH/BOH, operational activities, workflow and layout</p> <p>Start prep for NEA.</p> <p>LO1 - Understand the importance of nutrition when planning menus</p>
Autumn 2	<p>LO3 - Be able to cook dishes. During practical lessons, students will develop both practical skills and presentational skills.</p> <p>Exam Knowledge L04: Know how food can cause ill health</p> <ul style="list-style-type: none"> • Different kinds of food poison • Allergies • Intolerances 	<p>LO3 - Be able to cook dishes. During practical lessons, students will develop both practical skills and presentational skills - focus in higher level skills</p> <p>Start NEA</p>



OPEN ELEMENT SUBJECT OVERVIEW

	<p>NEA preparation L02 – Understand menu planning incl. Portion control and factors influencing the planning</p>	<p>L01 - Understand the importance of nutrition when planning menus.</p> <p>L02 – Understand menu planning</p>
Spring 1	<p>LO3 - Be able to cook dishes. During practical lessons, students will develop both practical skills and presentational skills</p> <p>Exam knowledge L02 - Understand how hospitality and catering provisions operate incl. Residential services and standards and ratings.</p> <p>NEA preparation L02 – Understand menu planning incl. Time plans and dovetailing</p>	<p>Complete NEA</p> <p>NEA LO2 - Understand menu planning e.g. how do dishes meet customer needs? Justification of dishes against the specification.</p> <p>NEA - LO3 - Be able to cook dishes, continue with practical, refining dishes.</p> <p>Exam knowledge L02 - Understand how hospitality and catering provision operates and the environment they operate in L01 incl. Equipment, job roles and attributes needed, teamwork, communication and qualifications</p> <p><i>From this stage forward we will not do much practical work, as the practical part of the course has been assessed.</i></p>
Spring 2	<p>LO3 - Be able to cook dishes. During practical lessons, students will develop both practical skills and presentational skills</p> <p>Exam knowledge L01, L02 and L05 - Understand how hospitality and catering provisions operate and the environment in which hospitality and catering providers operate, but also to be able to propose hospitality and catering provision to meet specific requirements.</p> <ul style="list-style-type: none"> This will incl. Looking at service styles, customer needs, expectations and demographics <p>NEA preparation L02 – Understand menu planning incl. Time plans and dovetailing</p>	<p>Exam knowledge L01 - Understand the environment in which hospitality and catering providers operate:</p> <ul style="list-style-type: none"> Different forms of employment remuneration and benefits. Factors impacting on the success of the hosp & catering provision incl. Media, technology, costs and environment. <p>Exam techniques</p>
Summer 1	<p>LO3 - Be able to cook dishes. During practical lessons, students will develop both practical skills and presentational skills.</p>	<p>Exam revision and preparation for the June exam incl.</p>



OPEN ELEMENT SUBJECT OVERVIEW

	<p>Exam Knowledge L04 - Know how food can cause ill health incl. Food safety regulations and the role of the EHO.</p> <p>Mock controlled assessment.</p> <ul style="list-style-type: none"> • L01 understand the importance of nutrition when planning menus. • L02 understand menu planning. <p>Task analysis Nutrition Needs of groups Cooking methods Environmental considerations Research suitable dishes</p>	<p>L01 - Understand the environment in which hospitality and catering providers operate.</p> <p>L02 - Understand how hospitality and catering provisions operate.</p> <p>L03 - Understand how hospitality and catering provision meets health and safety requirements.</p> <p>L04 - Know how food can cause ill health.</p> <p>L05 - Be able to propose hospitality and catering provision to meet specific requirements.</p>
Summer 2	<p>Mock exam and mock controlled assessment.</p> <ul style="list-style-type: none"> • L01 understand the importance of nutrition when planning menus. • L02 understand menu planning. • L03 cook dishes (2 hour lesson) 	<p>Revision for exam (L01, L02, L03, L04 and L05) and exam technique.</p>