



### **SUBJECT & QUALIFICATION: Level ½ Vocational Award in Hospitality and Catering**

#### **Why is the study of Level ½ Vocational Award in Hospitality and Catering important?**

The Vocational Award in Hospitality and Catering has been designed to support learners in schools who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment.

#### **What skills will the study of Level ½ Vocational Award in Hospitality and Catering teach you?**

Learners should be able to identify types of skills and skill levels when selecting dishes to produce. Learners should know and understand that some dishes require the use of more complex skills than other dishes. Learners should be able to demonstrate a range of food preparation and cooking techniques for the production of dishes.

#### **What will you know and understand from your study of Level ½ Vocational Award in Hospitality and Catering teach you?**

- 1.1.1 Hospitality and catering providers
- 1.1.2 Working in the hospitality and catering industry
- 1.1.3 Working conditions in the hospitality and catering industry
- 1.1.4 Contributing factors to the success of hospitality and catering provision
- 1.2.1 The operation of the front and back of house
- 1.2.2 Customer requirements in hospitality and catering
- 1.2.3 Hospitality and catering provision to meet specific requirements
- 1.3.1 Health and safety in hospitality and catering provision
- 1.3.2 Food Safety
- 1.4.1 Food related causes of ill health
- 1.4.2 Symptoms and signs of food-induced ill health
- 1.4.3 Preventative control measures of food-induced ill health
- 1.4.4 The Environmental Health Officer (EHO)
- 2.1.1 Understanding the importance of nutrition
- 2.1.2 How cooking methods can impact on nutritional value
- 2.2.1 Factors affecting menu planning
- 2.2.2 How to plan production
- 2.3.1 How to prepare and make dishes
- 2.3.2 Presentation techniques
- 2.3.3 Food safety practices
- 2.4.1 Reviewing of dishes
- 2.4.2 Reviewing own performance



### How can you deepen your understanding of Level ½ Vocational Award in Hospitality and Catering?

Attend enrichment on a Friday.

Revising at home.

Purchase : WJEC Level 1/2 Vocational Award Hospitality and Catering Course Companion - Author Alison Palmer

Practise mock exams go to the following link :

[https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab\\_pastpapers](https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_pastpapers)

### How are you assessed in Level ½ Vocational Award in Hospitality and Catering?

UNIT 1 - is externally assessed through a written examination which contributes 40% to the overall qualification grade. The duration of the exam is 1 hour 20 minutes. The number of marks is 80. The format of the exam is short and extended answer questions based around applied situations. Learners will be required to use stimulus material to respond to questions.

UNIT 2 - is internally assessed through controlled assessment. The assessment contributes 60% to the overall qualification grade. The duration is 12 hours. The number of marks is 120. The format of the controlled assessment is 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.

### Key Assessment Objectives

*The key learning objectives for Level ½ Vocational Award in Hospitality and Catering are:*

#### UNIT 1 - EXAM

- 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 - CONTROLLED ASSESSMENT

- 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



## OPEN ELEMENT SUBJECT OVERVIEW

### Coursework requirements

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 Level ½ Vocational Award in Hospitality and Catering support your future?

This qualification contributes towards students attainment 8 score and further education.

### Study of Level ½ Vocational Award in Hospitality and Catering can lead to a wide range of careers:

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.



Level ½ Vocational Award in Hospitality and Catering Course Overview		
Term	Year 1	Year 2
Autumn 1	1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry <b>PRACTICAL LESSONS</b>	<b>CONTROLLED ASSESSMENT</b> 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value 2.2.1 Factors affecting menu planning 2.2.2 How to plan production
Autumn 2	1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision 1.2.1 The operation of the front and back of house <b>PRACTICAL LESSONS</b>	<b>CONTROLLED ASSESSMENT</b> 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value 2.2.1 Factors affecting menu planning 2.2.2 How to plan production <b>FINAL PRACTICAL EXAM</b>
Spring 1	1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements 1.3.1 Health and safety in hospitality and catering provision <b>PRACTICAL LESSONS</b>	<b>REVISION</b> 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision.
Spring 2	1.3.2 Food Safety 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health <b>PRACTICAL LESSONS</b>	<b>REVISION</b> 1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements 1.3.1 Health and safety in hospitality and catering provision.
Summer 1	1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO) <b>PRACTICAL LESSONS</b>	<b>REVISION</b> 1.3.2 Food Safety 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO).
Summer 2	2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value 2.2.1 Factors affecting menu planning 2.2.2 How to plan production <b>PRACTICAL LESSONS</b>	<b>WRITTEN EXAM</b>