



SUBJECT & QUALIFICATION: Hospitality & Catering

Why is the study of Hospitality & 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 to food scientists and environmental health officers. 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 & 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 & 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 can you deepen your understanding of Hospitality & 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.people1st.co.uk

The sector skills council for hospitality, leisure, travel and tourism.

www.springboarduk.net

Springboard UK – hospitality careers and industry information.

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.

www.catererandhotelkeeper.co.uk

For hospitality news and copies of the Caterer and Hotelkeeper magazine.

www.food.gov.uk

This is the official government website for the Food Standards Agency

How are you assessed in Hospitality & Catering?

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 in Hospitality and Catering

Unit	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



OPEN ELEMENT SUBJECT OVERVIEW

Key Assessment Objectives	
UNIT 1 (Externally assessed 40% of the overall grade)	UNIT 2 (Internally assessed 60% of the overall grade)
LO1.1: Understand the environment in which hospitality and catering providers operate.	LO2.1: Understand the importance of nutrition when planning menus.
LO1.2: Understand how hospitality and catering provisions operate.	LO2.2: Understand menu planning.
LO1.3: Understand how hospitality and catering provision meets health and safety requirements.	LO2.3: Be able to prepare, cook and present dishes.
LO1.4: Know how food can cause ill health.	LO2.4: Be able to evaluate cooking skills
LO2.3: Be able to prepare, cook and present dishes	

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

Possible careers in Hospitality & Catering are:

- Waiting staff
- Chefs (head, sous, pastry etc)
- Receptionist
- Hotels and bar managers
- Environmental health officer
- Food technologists

Hospitality & Catering Course Overview

Term	Year 1	Year 2
Autumn 1	Unit 1.1 Hospitality and catering provision <ul style="list-style-type: none"> • Differences between commercial and non-commercial establishments. • Different types of food and residential service. • Job roles within hospitality and catering. • Types of contract • Factors contributing to the success of hospitality & catering establishments 	Controlled Assessment: <ul style="list-style-type: none"> • Functions of nutrients. • Compare nutritional needs of specific groups. • Characteristics of unsatisfactory intake. • How cooking methods impact upon nutritional value.
Autumn 2	Unit 1.2 How hospitality and catering providers operate <ul style="list-style-type: none"> • Recognise the importance of the correct sequence of workflow in the front of house 	Controlled Assessment: <ul style="list-style-type: none"> • Factors to consider when planning menus. • How dishes on a menu address environmental issues. FINAL PRACTICAL EXAM



OPEN ELEMENT SUBJECT OVERVIEW

	<ul style="list-style-type: none"> • Identify the documentation and administration requirements used in a catering kitchen. • Describe different customer needs in relation to catering, equipment and accommodation • Describe how to meet customer requirements/needs. 	
Spring 1	<p>Unit 1.3 Health and safety in hospitality and catering</p> <ul style="list-style-type: none"> • Explain how health and safety legislation protects employees and employers. • List the five steps to risk assessment • Explain the principles of the Hazard Analysis and Critical Control Point (HACCP) system. • Describe the food related causes of ill health; allergies, bacteria, chemicals and intolerances. • Develop an awareness of the current food labelling laws, food hygiene and food safety regulations. • State the visible and non-visible symptoms of food-induced ill health. • Understand the role and responsibilities of the EHO. 	<p>Revision for exam to include:</p> <p>LO1- 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 Understand how hospitality and catering provision meets health and safety requirements. • AC1.4 Know how food can cause ill health L02 - Understand how hospitality and catering provision operates • Operation of the kitchen. • Operation of the front of house. • How H&C provision meets customer requirements.
Spring 2	<p>Developing cooking skills linked to Unit 1 content where appropriate.</p> <p>Mock controlled assessment:</p> <ul style="list-style-type: none"> • L02.1- understand the importance of nutrition when planning menus • L02.2 - understands menu planning. 	<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"> • Personal safety responsibilities in the workplace. • Risks to personal safety in H&C. • Recommend personal safety control measures for H&C provision.
Summer 1	<p>Developing cooking skills linked to Unit 1 content where appropriate.</p> <p>Mock controlled assessment:</p> <ul style="list-style-type: none"> • L02.1- understand the importance of nutrition when planning menus. • L02.2 - understand menu planning. 	<p>Revision for exam to include:</p> <p>L01.4 - Know how food can cause ill health.</p> <ul style="list-style-type: none"> • food related causes of ill health. • role and responsibilities of the EHO. • food safety legislation. • common types of food poisoning. • symptoms of food induced ill health.
Summer 2	<p>Mock controlled assessment:</p> <ul style="list-style-type: none"> • L02.1- understand the importance of nutrition when planning menus. • L02.2- understand menu planning. • L02.3- cook dishes •L02.4- Evaluate cooking/organisational skills 	<p>Revision for exam to include:</p> <p>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.</p> <ul style="list-style-type: none"> • Review options for H&C provision. •Recommend options for hospitality provision. <p>FINAL WRITTEN EXAM</p>