

Hospitality & Catering

Level 1/2 Vocational Award - WJEC

Course Leader: Mrs Hunt

Successful learner profile

- Has a passion for food.
- Is able to work independently and in a team.
- Enjoys the practical aspect of the subject.
- Enjoys fun and creativity in a kitchen environment.

What will you study?

- The hospitality and catering industry,
- Types of hospitality and catering providers and working in the industry
- Health and safety
- Food safety
- Food related causes of ill health
- The importance of nutrition and how cooking methods can impact on nutritional value
- How to plan nutritious menus as well as factors which affect menu planning.
- Skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

Why choose this course?

- You will be able to enhance your practical skills by producing a variety of quality dishes.
- You will impress future employers with your organisational skills, creativity, and ability to work under pressure and meet deadlines regardless of your future career path.
- You will learn about the needs of people with different food requirements.
- You will gain practical experience which can compliment the more theory-based subjects.
- You are learning a life skill.

How will you be assessed?

- You will be assessed through a written examination and an assignment.
- Unit 1 will be assessed through an exam, which is worth 40% of your qualification.
- In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours

Possible progression post 16

- You will have a greater skill set to enable you to progress to Catering College.
- You will have practical food experience that will be attractive to any food employer.
- You can continue on to the Level 3 Diploma in Food Science and Nutrition.

Weblinks

https://www.wjec.co.uk/qualifications/level-1-2-vocational-award-in-hospitality-and-catering/#tab_keydocuments

Balanced | Rigorous | Coherent | Vertically Integrated | Appropriate | Relevant