

Hospitality and Catering Award

Overview

The hospitality and catering sector includes all businesses that provide food, beverages and/or accommodation services. This includes restaurants, hotels, pubs, bar, airlines, tourist attractions, hospitals, and sports venues. According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce.

This course has been designed to support learners who want to learn about this vocational sector and the potential it can offer them for their career or further study. It is most suitable as a foundation for further study. Further study in Further Education, Higher Education and Apprenticeships would provide opportunities to develop a range of specialist and general skills supporting their progression to employment. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing.

This qualification provides learners with a broad appreciation of work in the hospitality and catering sector and wider opportunities for progression into Further Education, employment, or training.

Topics

The course is made up of two units:

Unit 1: The Hospitality and Catering Industry

Areas of study -the structure of the hospitality and catering industry, job requirements and working conditions, factors affecting success, operation of kitchens and front of house, meeting customer requirements, personal safety responsibilities in the workplace, risks and control measures, food related causes of ill health, symptoms of food induced ill health, common types of food poisoning, the role and responsibilities of Environmental Health Officers and food safety legislation.

Unit 2: Hospitality and Catering in Action

Areas of study - the function of nutrients in the human body, nutritional needs of specific groups of people, characteristics of unsatisfactory nutritional intake, effect of cooking methods on nutritive value, factors to consider when planning menus including meeting both customer needs and environmental issues. Techniques to prepare and cook commodities to ensure quality, completing dishes using presentation techniques and demonstrating food safety practices throughout all practical activities.

As well as school-based learning it is envisaged visits will take place to various hospitality providers and visits from Nutritionists, Environmental Health Officers, Hospitality and Catering Providers will provide relevant experience and learning relating to the Hospitality and Catering sector.

Course Structure

Learners must complete both units to be awarded the qualification at the end of the course. The assessment of each unit is as follows:

Unit 1: The Hospitality and Catering Industry – external assessment. Completion of an online or paper based 90-minute exam comprising of both short and extended answer questions.

Unit 2: Hospitality and Catering in Action – internal assessment. Learners complete a Controlled Assessment task where they apply their learning from the unit to safely prepare, cook and present nutritional dishes suitable for the task set.

Assessments for both units are graded as:

- **Level 1 Pass**
- **Level 2 Pass**
- **Level 2 Merit**
- **Level 2 Distinction**

leading to the award of an overall grade on completion of the course.

Additional information & Who to Contact

- For more information please follow the link to the course specification on the exam board website https://www.wjec.co.uk/qualifications/hospitality-and-catering-level-1-2/#tab_overview
- If you require any further information or have any questions, then please contact Miss Hill, Head of Food Technology via email – sarah.hill@consilium-at.com

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