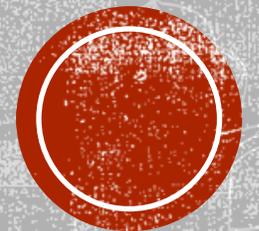




# OPTIONS: HOSPITALITY & CATERING

WJEC Level 1/2 Vocational Award





Vocational courses are education programs that focus on a specific trade/industry.



The WJEC Hospitality & Catering course is the equivalent of a GCSE.

# WHAT IS A VOCATIONAL COURSE?



A chef with curly hair, wearing a white chef's coat, is shown from the chest up. He is looking slightly to the right with a thoughtful expression, his hand near his chin. The background is dark with warm, out-of-focus lights. The entire image is framed by a large white circle on a dark grey background.

**“KNOWLEDGE  
WILL BE YOUR  
PASSPORT TO  
WHEREVER  
YOU WANT TO  
GO IN THE  
WORLD”**

**- MARCO**



# **UNIT 1 & UNIT 2**

## **ASSESSMENT REQUIREMENTS**

### **Unit 1**

Theory work covering the Hospitality and Catering Industry

- 80-minute external exam paper.
- Exam taken at the end of Year 11.

### **Unit 2**

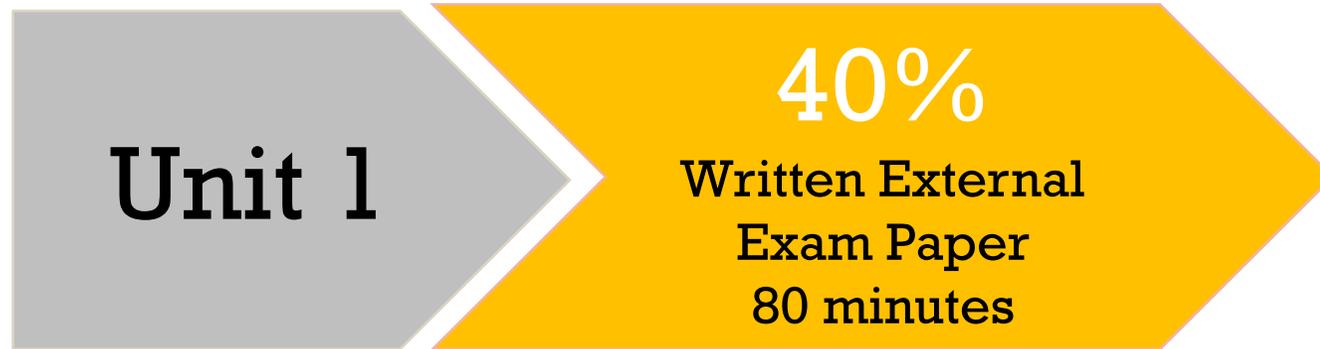
Scenario based coursework project with practical cooking exam

Total of 12 hours-controlled assessment to complete:

- A written report.
- A practical exam to prepare, cook and serve 2 dishes with sides (3 hours)

This course is designed to develop your **practical cooking skills**, as well as to give you an understanding of how the **Hospitality and Catering industry works**.

# COURSE OVERVIEW



# WHAT WILL YOU LEARN?

- Learn about a range of hospitality and catering providers; **how they work and how they can be successful.**
- Issues related to **health and safety, food safety, laws and legislations** and how they affect **successful hospitality and catering operations.**
- You will also have the opportunity to **develop food preparation and cooking skills** as well as your **transferable skills of problem solving, organisation and time management, planning and communication.**



## This course is graded:

- L1 Pass
- L1 Merit,
- L1 Distinction
- L1 Distinction\*
- L2 Pass
- L2 Merit
- L2 Distinction
- L2 Distinction\*

As well as learning about how the industry works, food standards and ratings, environmental issues, you will also look at...



Vitamins & Minerals



Coeliac Disease



Lactose Intolerance



Allergies



Sports Nutrition



Anaemia



Diabetes



Eatwell Guide



As well as learning new practical skills you will have some lessons where the focus is on presentation skills of a range of dishes.

# PRACTICAL SKILLS



Events Management



Nutrition



Professional Cookery



Product Development



Food Safety

Food Science



**There are many job opportunities in the Hospitality and Catering Industry, rather than being 'just a chef' or 'just a waiter'**

Education



Catering

Environmental Health



# Thank you and good luck with your options!

## Remember...

“the choices you make today are what will shape your tomorrow”

*The Design and Technology Department*



‘Believe and Achieve’

