

Hospitality and catering

Level 1/2 - WJEC

Subject Leader: Ms Finney

What's it all about?

This course is a level 2 vocational course (**this is the equivalent of a GCSE** and the grades are given as distinction, merit and pass). The hospitality and catering course allows students to develop the skills and knowledge required to prepare high quality food within a domestic or commercial catering setting. This style course equips students with the knowledge, understanding and skills required to cook for a range of different clientele and investigate how the hospitality and catering industry works.

Who should take it?

Anyone interested in studying food, becoming a dietician or working within the catering industry such as training to become a chef or working in events and hospitality. Those with a keen interest in learning about food preparation as well as nutrition and meal planning would also benefit from the course.

What will I learn on this course?

Some of the things the students will learn on this course will be to develop a broad knowledge of ingredients, techniques, standard components and equipment. They will develop a wide range of practical skills to produce high quality food products. Students will have the opportunity to develop menus, recipes and plans for making and demonstrate safe and hygienic working practices at home and in a commercial environment. The students will also learn about the hospitality industry including things such as employment and food laws, calculating profit and loss, understanding the importance of technology and the different roles within the hospitality and catering industry.

How will I be assessed?

The course will be assessed through a piece of controlled assessment which accounts for 60% of the final grade, part of this will be a practical catering element where students will need to produce 2 dishes in 3 hours. The students will also sit an online written examination, which accounts for 40% of the final.

What do your current students say?

'I really enjoy the practical aspect of this course and have learnt to cook lots of dishes I would never have normally made and eaten'

'I have been really interested in the hospitality industry and now want to go on to be an event's manager in a hotel'

'I think it is really good to learn to cook as it is a life skill and I like the fact I get a break from the traditional academic subjects'

Is there anything else I need to know?

Please note students may cook once a week and all ingredients will have to be provided by the students.

Protective clothing will need to be purchased and worn for every practical these include chef whites, hat, hair net as well as a navy and white butcher's apron.

Who can I contact for further information? MXFinney@kingcharles1.worcs.sch.uk