

What is the course about?

Students opting for Hospitality & Catering will be introduced to a wide range of knowledge and skills require within the catering industry.

They will gain the skills and techniques that mirror industry practice. As well as the ability to plan, prepare and cook an extensive variety of dishes.



What topics will I study?

This course will enable learners to gain knowledge, understanding and skills relating to this specific vocational sector.

Unit 1: Hospitality and catering industry:

Focuses on different types of providers, legislation, food safety and the roles and responsibilities within the sector.

Unit 2: Hospitality and catering in action:

This encompasses practical skills for planning, preparing, cooking and presenting nutrition.

What activities will there be?

Students will explore a broad range of topics based around Hospitality & Catering. This will focus on careers in the food industry and understanding the range of opportunities available. The emphasis of this course is on developing a range of practical skills, and students can expect to complete practical lessons regularly.

The Art and Design Department have strong links with Blue Apple, a local catering business who has worked with our students giving them the opportunity to visit and use the facilities. We also organise demonstrations and guest speakers in school from professionals to enrich our students' experience.

What percentage of the final grade is from coursework?

The course offered is broadly equivalent to a GCSE grade 4-9. By the end of Year 11 students will complete level 1 & 2 of the vocational award.

Unit 1 40% Hospitality and catering industry

Unit 2 60% Hospitality and catering in action

What about after Key Stage 4? (Careers and College)

After completing Level 2 Hospitality and Catering students have the opportunity to progress in other qualifications relevant to working in the sector, such as Food Science & Nutrition, Hospitality & Catering, Professional Cooking or Hospitality & Tourism Management. They can also go onto apprenticeships in industry.

Exam board and useful website?

WJEC Hospitality and Catering Level 1&2 Award

<https://www.wjec.co.uk/qualifications/hospitality-and-catering/hospitality-and-catering-level-1-2-award.html>