



## Level 1 /2 Vocational Award in Hospitality and Catering

Level 1 or 2	Graded Pass, Merit or Distinction	WJEC exam board
<b>Who is this course aimed at?</b>	This course is an optional subject. It is a qualification that is designed for learners who have an interest in food and cookery. It will provide students with experience of using different cooking techniques and methods to enable them to use these within further education or apprenticeships. It will give them a basic understanding of the skills required for a career in the food industry.	
<b>How will I be assessed?</b>	Level 1 is equivalent to D-G at GCSE, Level 2 is equivalent to A*-C. There are 2 Units, one of these is an exam which is out of 90 marks and is 90 minutes long. These are a mixture of short and long answer questions within the exam. The other unit is an NEA or coursework based on a topic dictated by the exam board, you will need to research and plan 2-3 dishes to meet the needs of a pre-determined user group. This NEA will be internally assessed and externally moderated.	
<b>Will I enjoy the course?</b>	You are most likely to enjoy this course if you enjoy cooking and have an interest in working in catering or hospitality. Your enjoyment of this course will be affected by your interest and enthusiasm in food and to provide ingredients to enable you to cook and take part fully in practical classes which will occur every week.	
<b>What will be expected of me?</b>	Students are expected to have a keen interest & enthusiasm for food & cooking and be motivated to learn. You must be open to try new foods and recipes outside of your usual comfort zone. You will be expected to bring in your own ingredients to cook each week.	

### What will I study?

<b>Unit 1: The Hospitality and Catering Industry</b>	Students should acquire knowledge of all aspects of the industry and be able to propose new hospitality and catering provision for specific locations. These are taught in topics which include: <ul style="list-style-type: none"> <li>• The catering industry itself to include –</li> <li>• Working conditions</li> <li>• Job roles within the kitchen and front of house</li> <li>• Types of provision</li> <li>• Food health, safety and hygiene</li> <li>• Nutrition</li> <li>• Dietary needs of the user and factors that affect their choice</li> </ul>
<b>Unit 2: Hospitality and Catering in Action</b>	Learners apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision and kitchen and front of house operations in Unit 1, as well as personal safety in their preparations. They will answer a proposed problem set by the exam board. It is split into separate sections for ease of learning and each section is awarded a Pass, Merit or Distinction, an overall grade will be established by these outcomes.