

Level 1/2 in Hospitality and Catering

Why choose Level 1/2 in Hospitality and Catering?

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age groups. The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry. The WJEC Vocational Award in Hospitality and Catering equips you with theoretical knowledge about the industry as well as enabling you to develop practical skills in planning, preparing and cooking a variety of dishes.



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What will I study?

Unit 1: Hospitality and catering industry:

You will focus on learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector.

Unit 2: Hospitality and catering in action:

You will develop practical skills for planning, preparing, cooking and presenting nutritional dishes to meet specific client's needs.



What skills will I develop?

You will develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.



Careers with Level 1/2 in Hospitality and Catering

After completing the WJEC Vocational Award in Hospitality and Catering you may be interested in progressing to other qualifications relevant to working in the sector, such as: WJEC Level 3 Applied Certificate/Diploma in Food Science

and Nutrition Level 2/Level 3 Diplomas in Hospitality and Catering Level 2/Level 3 Diplomas in Professional Cooking Level 3 Diploma in Hospitality and Tourism Management.

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How will I be assessed?

Level 1/2 in Hospitality and Catering is externally and internally assessed.



Unit 1 The Hospitality and catering industry: is assessed through a written examination which;

- Is 90 minutes in length
- Is worth 40% of qualification
- Is out of 90 marks
- Can either taken on-screen or as a written paper
- Includes a range of question types
- Consists of all compulsory questions
- You can sit in year 10 and/or year 11 and the best mark stands.

Unit 2 Hospitality and catering in action: is assessed through a Non-examination assessment task (NEA) which will be completed under controlled conditions, marked by your teacher, externally moderated by WJEC. This assessment will allow you to showcase the food preparation skills you have developed through your practical lessons.

- 9 hours will be allocated for this assessment
- It is worth 60% of qualification
- It will be marked as Level 1 Pass, Level 2 Pass, Merit or Distinction
- There are three scenarios that you can choose from
- You will need to propose 4 nutritious dishes that you think could be served in the catering outlet
- You will need to plan for the production of 2 dishes
- You will need to prepare cook and serve 2 dishes with accompaniments during a set practical session
- Written evidence will be needed to show coverage of the Assessment Criteria.



For more information please contact Ms Salahi
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See examples of student work on the following slides...



