

Level 1/2 Hospitality and Catering

This course allows students to investigate the Hospitality and Catering industry. This will take place through a range of practical and theory work. The hospitality and catering sector includes all businesses that provide food, beverages, and/or accommodation services. This includes restaurants, hotels, pubs and bars. It also includes airlines, tourist attractions, hospitals and sports venues; businesses where hospitality and catering is not their primary service but is increasingly important to their success.

The course has been designed to develop students knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. Other topics students will study are:

- job roles
- employment opportunities and relevant training Health
- food hygiene
- food preparation, cooking and presentation
- nutrition and menu planning
- communication, teamwork and record keeping
- types of service provided and client groups
- planning for functions and events
- costing menus
- customer care





Frequently asked questions

Assessment

Unit 1 The Hospitality and catering industry:

In this unit students will focus on learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector. This unit is assessed through a 90 minute written examination which you can sit in year 10 and/or year 11. This is worth 40% of the final grade.

Unit 2 Hospitality and catering in action:

Students will develop practical skills for planning, preparing, cooking and presenting nutritional dishes meeting the client needs. This unit is assessed through a Non-examination assessment task, which will be completed under controlled conditions. You will be given a scenario to work from, which result in a piece of written work and also include a 3 hour practical exam. This is worth 60% of the final grade.

The grading for this qualification is Level 1 Pass, Level 2 Pass, Level 2 Merit and Level 2 Distinction

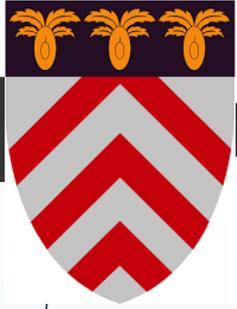
Skills and commitment

This course give students the skills to develop their food preparation and practical skills plus the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication.

Students should not take this course if they think it will be all practical work. It is the same level of qualification as a GCSE and will therefore contain a degree of theory and written work.

How can I find out more information about the course?

Speak to Miss Barnard or Miss Burnham and other students who are taking the course if there are any further questions. Your teacher will be happy to help and can show you examples of current and past student work. Booking an appointment with your Food / Catering teacher on parents evening would be an excellent opportunity to talk about this course in greater detail.



Student feedback

Why choose Hospitality and Catering?

- It's great to experiment with different ingredients and make new and exciting dishes!
- I really enjoy learning about all the different job roles as I hope to be a chef in the future.

What's the most interesting thing you learn about on the course?

- I find learning about Nutrition really interesting and what the function of nutrients are in the body.
- Being able to learn new cooking methods and work with ingredients and equipment I have not used before.

What do you like about the subject?

- I really enjoy the practical lessons and learning about all aspects of the catering industry.
- I enjoyed the independence that developing a new product gave me.

