

DESIGN & TECHNOLOGY

HOSPITALITY & CATERING

WJEC Level 1/2 Award

Content of the Course

During the course students will be given the opportunity to practise a **wide range of practical skills** such as using different methods of cooking, knife skills, meat preparation, sauce making and many more. Students will then build on their understanding of: nutrition, the science behind food as a material and wider environmental aspects associated with food.

Year 10

The focus for the year will be to learn new skills and apply theory of nutrition. This will be done through a series of practical tasks and experiments.

There may also be the opportunity to work towards a certificate in food safety which is relevant to gaining jobs in food.

Year 11

Most of the year will be focussed on using their knowledge from year 10 to complete Unit 2. There are both practical and theory elements to these.

Then time will be spent to prepare for the Unit 1, the written exam.

Assessment:

Unit 1—The hospitality and catering industry (external) - 90 marks

Unit 2—Hospitality and catering in action (internal)

Content Of The Course Modules

Unit 1: The hospitality and catering industry will be externally assessed.

This will be a 90 minute written paper.

Learners apply their knowledge by considering all aspects of the vocational sector.

- Establishments providing hospitality and catering

Each unit has what is referred to as an applied purpose which acts as a focus for the learning of the unit. The units have been devised around the concept of a “plan, do, review” approach which mirrors many work related activities in hospitality and catering and also provides for learning in a range of contexts.

This approach enables learners to develop:

- Skills required for independent learning and development
- A range of generic and transferable skills
- The ability to solve problems
- The skills of project based research, development and presentation
- The fundamental ability to work alongside other professionals, in a



- Job opportunities
- Ensuring safety
- Food poisoning
- Laws when providing hospitality and catering
- How to meet customers needs
- Opening new outlets

Unit 2: Hospitality and catering in action will be internally assessed.

Learners will apply their learning to safely prepare, cook and present nutritional dishes.

Gained knowledge of nutritional needs of a range of client groups will allow learners to plan nutritional dishes for a menu.

Career prospects

There is a vast list of career possibilities such as: chef, product developer, food critic, nutritionist, restaurant manager, food safety manager and many more.

Further courses

WJEC applied certificate/diploma in Food, Science and Nutrition

Level 3 diploma in Hospitality and Tourism Management/Hospitality, Supervision & Leadership Principles

Level 3 certificate in Hospitality and Catering Principles (Professional Cooking)

