

## **Both pathways**

### ***What is Hospitality and Catering?***

The subject focuses upon using knowledge and understanding to propose new hospitality and catering provision to meet specific needs.

Pupils propose recipes, plan, prepare, cook and present nutritional dishes. Learners become familiar with a specific vocational sector.

### ***Course Content:***

***There are two course units:-***

**UNIT ONE: ‘The Hospitality and Catering Industry’** (48 guided learning hours).

- L01 – The environment in which hospitality and catering providers operate.
- L02 – How hospitality and catering provision operates.
- L03 – Health and safety requirements.
- L04 – How food can cause ill health.
- L05 – Propose hospitality and catering provision to meet specific requirements.

**UNIT TWO: ‘Hospitality and Catering in Action’** (72 guided learning hours).

- L01 – Nutrition, healthy eating guidelines, needs of specific groups.
- L02 – Menu planning, selecting recipes and serving food.
- L03 – Cook dishes ... food preparation, skills and techniques.  
(Commodities: poultry, meat, fish, eggs, dairy products, cereals, flour, rice, pasta, vegetables, fruit and soya products)

An integrated practical approach is adopted for the delivery of the course and vital independent learning skills are developed. Pupils explore a variety of scenarios, apply knowledge and manage resources effectively. Learners develop valuable employability skills and become familiar with potential progression into further education, training and food-based employment. The course also provides an attractive option for those who enjoy practical-based learning with a general interest in food and lifestyle.

### ***Assessment:***

**UNIT ONE: ‘The Hospitality and Catering Industry’**

- one formal examination
- one hour, 30 minutes
- on screen, e-assessment
- externally assessed
- worth 40% of the final qualification grade

**UNIT TWO: ‘Hospitality and Catering in Action’**

- one controlled, non-examination assessment
- 9 hours including a 4 hour practical assessment
- focus on proposing, planning and making dishes
- internally assessed and externally moderated
- worth 60% of the final qualification grade

The overall Level 1 / 2 qualification will be graded

Level 2 Distinction \*

Level 2 Distinction

Level 2 Merit

Level 2 Pass

Level 1 Pass

### ***Trips, resources and other opportunities:***

Links with employers within the hospitality and catering sector will enhance the learning experience. Weekly after-school workshops will take place to support assignments.

### ***Possible future careers:***

There are countless food-based careers: chef, environmental health officer, food journalist, food photographer, food product development, food stylist, food retailer, food teacher, hospital dietician, hotel manager, restaurant waiter, sports nutritionist and numerous others.

According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Local colleges offer a range of post-16 Catering and Hospitality courses and with further study of Science at A Level, pupils could access a degree in specialist areas such as Food Science and Nutrition.

***Subject Leader:*** Nicola Sharpe

### ***Exam Board:***

<b><i>Subject:</i></b>	<b><i>Board:</i></b>	<b><i>Syllabus Code:</i></b>	<b><i>Examination/NEA/Coursework</i></b>
Hospitality and Catering Vocational Award	WJEC EDUQAS	5569QA	Exam / NEA