

WJEC Hospitality and Catering Level 1 & 2 Vocational Award

What the curriculum is designed to do

The Hospitality Industry is the 4th largest in the UK, employing more people than education, construction, and manufacturing. Catering forms an integral part of this. This 2-year course enables students to gain an insight and understanding of this multi-billion-pound sector including how it works and what makes businesses within it successful. They will gain knowledge of customer care, the operation of a restaurant kitchen, the front of house service area, food preparation time management and food presentation skills. A genuine interest in cooking is essential as students will undertake numerous practical tasks during the course. A weekly commitment is needed for the provision of ingredients and students must be willing to undertake written homework tasks.

How we deliver the curriculum

Unit 1 – externally assessed written exam – 40%.

Unit 2 – internally assessed controlled assessment – 60%.

In Y10 we look at food skills and nutrition required for Y11 to build the student knowledge about the subject. We also look into the hospitality and catering industry, commercial and non-commercial, and different jobs available in this sector. This prepares the students for tasks set by the exam board in Y11. The controlled assessment takes place during Year 11 and requires students to nutritionally plan, prepare and cook a variety of dishes for a given customer group or dietary need. This project consists of both written work and a 3hr practical exam which assesses their practical skills and ability.

How we assess students

Students will complete at least one formative assessment per half-term to prepare them for the following assessments:

Component	Description of assessment	When does the assessment take place?
The Hospitality & Catering Industry	This includes studying the make-up of the industry; the types of business that operate within it; health & safety; food safety legislation; food ill-health & allergies and environmental issues.	Term 1 and 2 students will complete a series of written documents that will be presented as evidence at the end of the year.
Hospitality & Catering In Action –	This involves the study of nutrition, menu planning to suit dietary needs, cooking methods and presentation techniques.	Mock exam Y11 February.

How it benefits students learning and personal development

In addition to the obvious career progression into the Hospitality & Catering industry, this course is suitable for those students interested in other areas such as nutritionists, dieticians, and the tourism & travel industries. It is also ideal for those simply interested in cooking and food, providing them with good knowledge of healthy eating and food preparation for later in life.