

HOSPITALITY AND CATERING

Type of Qualification: Level 2 Vocational Award in Hospitality and Catering

How it is assessed: Assignments and an exam covering practical skills and underpinning knowledge

Course Overview:

- WJEC Level 1/2 Vocational Award in Hospitality and Catering, is a course for those students who enjoy cooking, experimenting and learning more about the Hospitality and Catering industry.
- The course is over the 2 years. It has an exam as part of a core unit. Students will carry out task based on practical skills and kitchen based practical assessments. There will be a requirement to complete tests based on core subject specific knowledge.
- The qualification is made up of practical units that will be specific to different food groups, for example, meat and poultry, baked goods, pasta or vegetables. It will also cover sections on healthy eating and special diets.
- The lesson will take place in the skills kitchen where students will have access to an industrial catering kitchen.
- Students will be required to purchase chef whites, shoes and cap. These will be available to purchase through the school.

Post 16 and Career opportunities:

A WJEC Level 1/2 Vocational Award in Hospitality and Catering can lead onto further professional qualifications at Post 16, including a Diploma in Professional Cookery, the Diploma in Professional Food & Beverage Service and an Award in Healthier Food and Special Diets. It would also provide a good starting knowledge for employment in the Hospitality and Catering industry and for apprenticeship schemes.

There are many different careers open to you with a background in food including: chef, dietician, environmental health officer, food chemist, food consultant, food stylist, food photographer, home economist, hotel and restaurant manager, marketing and advertising executive, health professional, farmer, microbiologist, nutritionist, recipe developer, teacher, working in food magazines, radio and television.

Key attributes for success on this course are:

A passion for cooking and developing catering skills, students should enjoy cooking at home and have a basic knowledge of food and cooking methods.

