

# Level 1-2 Award In Hospitality & Catering



**Course Content:** According to the British Hospitality Association, hospitality and catering is Britain's fourth largest industry and accounts for around 10% of the total workforce. Since 2010, over 25% of all new jobs have been within the hospitality and catering sector with the majority of new roles falling within the 18-24 age groups. The ability to plan, prepare and present food is an essential skill within the hospitality and catering industry. The Level 1/2 Vocational Award in Hospitality and Catering equips you with theoretical knowledge about the industry, enabling you to develop practical skills in planning, preparing and cooking various dishes.

## Skills needed and developed

- You will develop a range of skills which are attractive to employers, colleges and universities including: Communication, confidence, learning independently, organisation, problem solving, research, responsibility and time management.

## Assessment Methods:

### Unit 1: The Hospitality and Catering industry You will:

Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health. **(40% written exam)**

### Unit 2: Hospitality and Catering in action

Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively. **(plan and prepare a menu in response to a brief assignment: 60% / 12 hours)**

## Qualification gained at completion of the course:

### Level 1 / 2 Vocational Award in Hospitality & Catering

You will be assessed through a written examination and an assignment. Unit 1 will be assessed through an exam, which is worth 40% of your qualification. In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours.

## Possible Pathways and Careers:

After completing the WJEC Vocational Award in Hospitality and Catering you may be interested in progressing to other qualifications relevant to working in the sector, such as: WJEC Level 3 Applied Certificate/Diploma in Food Science and Nutrition Level 2/Level 3 Diplomas in Hospitality and Catering Level 2/Level 3 Diplomas in Professional Cooking Level 3 Diploma in Hospitality and Tourism Management. Career opportunities: Concierge, chef de partie, commie chef, front of house manager, head waiter, housekeeper pastry chef, receptionist and many more!