

Level 1-2 Award In Hospitality & Catering

Course Content:

Hospitality and catering is the UK's 4th largest industry, employing 10% of the workforce.

Over 25% of new jobs since 2010 are in this sector, with most roles for 18-24-year-olds.

This course develops essential skills in planning, preparing, and presenting food, while offering both theoretical knowledge and practical experience.



Skills Developed:

1. **Unit 1: The Hospitality & Catering Industry (40% Exam)**
 - Understand the types of hospitality providers.
 - Learn about health and safety, food safety, and food-related illnesses.
2. **Unit 2: Hospitality & Catering in Action (60% Coursework)**
 - Learn about nutrition and how cooking methods affect food value.
 - Plan nutritious menus, considering various factors.
 - Develop skills in preparing, cooking, and presenting dishes.
 - Review and evaluate your work.

Assessment Methods:

- Unit 1: 40% exam covering industry knowledge and safety.
- Unit 2: 60% coursework, including:
 - 8.5 hours of work to plan, prepare, and present a menu responding to a brief.
 - Rationale for menu choices and nutritional information.
 - 3.5 hours of practical cooking in a controlled environment.

Qualification gained at completion of the course:

- Level 1/2 Vocational Award in Hospitality & Catering.

Future Pathways & Careers:

Progress to further qualifications such as:

- Level 3 Food Science & Nutrition.
- Level 2/3 Diplomas in Hospitality & Catering or Professional Cooking.
- Level 3 Diploma in Hospitality & Tourism Management.

Career Opportunities: Chef, commis chef, pastry chef, front of house manager and more