

Hospitality and Catering Level 1/2 Award (Spec A)

Hospitality and Catering is an important subject because it underpins many careers and teaches many transferable and life-skills which are invaluable to all.

Who is it for?

This is an exciting and creative course which focuses on practical cooking skills to ensure students develop a thorough understanding of nutrition and the business of the food industry. This course would be suitable for the following groups of students:

- Students currently at level 2.
- Students who are interesting in a career in the Food Hospitality Industry.
- Careers in Food Preparation, student who thrive in working in and practical environment.
- Students who want to learn about all the presentation aspects of the food industry.

At its heart, this qualification focuses, on nurturing students' practical cookery skills to give students a strong understanding of nutrition.

What will I study?

Hospitality and Catering specification sets out the below:

Unit 1: The Hospitality and Catering Industry Learners apply their learning by considering all aspects of the vocational sector. They should acquire knowledge of all aspects of the industry and be able to propose new hospitality and catering provision for specific locations. Learners will be able to use their learning of different types of establishment and job roles to determine the best option. They will then apply their learning in relation to front of house and kitchen operations to determine how the proposed hospitality and catering provision will operate efficiently, legally and financially viable whilst meeting the needs of their potential market.

Unit 2: Hospitality and Catering in Action Learners apply their learning to safely prepare, cook and present nutritional dishes. They will draw on their learning of different types of provision and kitchen and front of house operations in Unit 1, as well as personal safety in their preparations. The content is relevant not only to employees within food production, but also those with a responsibility for food safety in the industry, nutritionists and managers and owners. This extends the learners appreciation of the whole vocational area beyond the kitchen environment.

How will I study?

Unit 1: The Hospitality and Catering Industry through theoretical lessons. This unit provides a broad introduction to the vocational sector in a way that is purposeful and develops a range of transferable skills.

Unit 2: Hospitality and Catering in Action prepares students for planning and designing dishes to meet customers' needs preparing dishes in a practical setting.

What exams are there?

Unit 1: Guided Hours: 48- Prepares students for Hospitality and Catering Industry aspects from different roles and the operations. The Hospitality and Catering Industry will be assessed by entering candidates for an on-screen or paper version. Duration: 90 minutes Number of marks: 90

Unit 2: Guided learning hours: 72 hours across the course- The applied purpose of the unit is for learners to safely plan, prepare, cook and present nutritional dishes.

Pre-requisites

If you are opting for this course, you must be highly organised and be aware of health and safety issues in a potentially hazardous area. You must be prepared to buy ingredients. Of course, it also helps if you love to cook! Upon completion of this course, students will be qualified to go on to further study, or embark on an apprenticeship or full time career in the catering or food industries.
For further information about this course, please see Miss Allen.