

Course Title: Hospitality and Catering
Course Code/Codes: 5409QA
Examining Body: WJEC

What is the aim of this course?

The UK is currently perceived to offer the friendliest hospitality service in Europe. For the majority behind this vibrant industry, hospitality is more than just a job; it is a passion, an opportunity to express creativity - a form of 'art.' For the public, dining out is not just 'eating,' it is a whole experience, a time to let go and encounter new senses.

The greatest challenge facing the hospitality and catering industry today is the shortage of skilled staff at all levels; the industry offers fantastic careers to all. In this qualification learners will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety.

Why should I choose this course?

The Vocational Award in Hospitality and Catering has been designed to support learners in schools who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study. This further study would provide learners with the opportunity to develop a range of specialist and general skills that would support their progression to employment.

Unit 1 enables learners to gain and develop comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety. Unit 2 enables

learners to develop and apply knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.

How will I be assessed?

Unit 1: The hospitality and catering industry

- Written exam: 1hr 20mins
- 40% of qualification

Unit 2: Hospitality and catering in action

- Controlled assessment: approx 12hrs
- 60% of qualification

Is this course for me?

Do you... have a love for Food, nutrition and science based learning with elements of practical activities? If you answered 'Yes', then the food & cookery course is right for you.

Possible career opportunities

There are a range of career choices open to you should you decide to continue your education in food & cookery. These include:

- Catering
- Food critic
- Nutritionist
- Healthcare
- Food technology teacher
- Food sampler
- Waiting staff
- Cake designer
- Chef/Cook
- Restaurant owner

Hospitality & Catering

WJEC Tech Award (Level 1/2)

