

Subject: Hospitality and Catering

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Examination Board / Syllabus: WJEC Level 1 / 2 Vocational Award

Introduction

Ever wondered what it takes to work in a top hotel or restaurant? Does food and discovering new flavours in the kitchen inspire you? Maybe you're interested in developing the skills you need to work front of house? If so, it's time to find out more about this exciting qualification today!

What will I study?

This qualification is made up of 2 units

Unit 1: The Hospitality and Catering industry

- 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.

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.

Skills needed to study this subject: Basic skills in food preparation and knowledge of a range of materials. Students will enjoy this course if they are **organised** and enjoy **experimenting** with food. This course will include **theory** based work where you will need to apply yourself to **written** coursework.

How will my work be assessed?

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.

What would this subject enable me to do when I leave school?

Possible Careers + Future Study: Studying food preparation and nutrition can lead to exciting and well paid career options. Consumers are becoming increasingly reliant on the food industry to develop solutions for their nutritional needs. This course could lead you into roles such as Chef, Food Product Developer, Buyer (who travels the world sourcing new food products for manufacturers), Food Safety Inspector, Nutritionist, Teacher, Food Engineer, Food Scientist, Food Technologist, Food Photographer, Food Stylist, Home Economist, Hotel and Restaurant Manager, Microbiologist, working in food journalism, Concierge, Housekeeper, Front of House Manager.