

## WJEC LEVEL 1 / 2 AWARD in HOSPITALITY AND CATERING

If you're reading this you will no doubt enjoy cooking and be looking to take your skills and knowledge to a much higher level.

This course will offer you all of this and more.

Firstly, we guarantee a significant amount of your time will be spent doing the thing you love – cooking.

Year 10 is all about learning new skills and gaining the confidence to cook high level dishes with confidence. For example you will make your own pasta then create an authentic Italian lasagne from fresh ingredients.

Practical lessons will be interspersed with some theory sessions to prepare you for a written exam taken at the end of Y11.

Occasionally we invite guest presenters from the catering and hospitality industry to give specialist inputs. These range from developing practical skills e.g. choux pastry to learning about how to set out a table in a fine dining restaurant.



Graeme Hedley, front of house manager from Kendal College Restaurant working with Y11 students, December 2017

As you move into Y11 you will be issued with a menu brief set by the examination board. Over a period of weeks you will be required to research, plan, cook and present two dishes to restaurant quality.

Your written and practical work represents 50% of the available course marks.

The theory exam makes up the remaining 50%.

By opting for this course you are opening up amazing possibilities for yourself in the future.

You will gain:

1. Skills required for independent learning and development
2. A range of generic and transferable skills
3. The ability to solve problems
4. The skills of project based research, development and presentation
5. The fundamental ability to work alongside other professionals, in a professional environment

Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.

Title:  
Author:  
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The WJEC Level 1/2 Vocational Award in Hospitality and Catering is made up of two mandatory units:

### **Unit 1 The Hospitality and Catering Industry (Written Examination)**

### **Unit 2 Hospitality and Catering in Action (Coursework Project)**

Learners must complete both units. This structure has been designed to develop in learners the knowledge and understanding related to a range of hospitality and catering providers; how they operate and what they have to take into account to be successful. There is the opportunity to learn about issues related to nutrition and food safety and how they affect successful hospitality and catering operations. In this qualification, learners will also have the opportunity to develop some food preparation and cooking skills as well as transferable skills of problem solving, organisation and time management, planning and communication. Through the two units, learners will gain an overview of the hospitality and catering industry and the type of job roles that may be available to assist them in making choices about progression. Successful completion of this qualification could support entry to qualifications that develop specific skills for work in hospitality and catering such as:

- Level 1 Certificate in Introduction to Professional Food and Beverage Service Skills
- Level 2 Certificate in Professional Food and Beverage Service Skills
- Level or Level 2 NVQ Diploma in Professional Cookery

**For more information please contact:** Mr Sharp/ Miss Anderson

Title:  
Author:  
Date:

Path:

