

# OPTIONS COURSE

**HOSPITALITY & CATERING Level 1 / 2**

**ACCREDITING AUTHORITY WJEC**

## **QUALIFICATION**

Hospitality and Catering level 1 / 2

## **FACULTY**

## **VOCATIONAL**

## **STAFF CONTACT**

Mr C Harrison

## **WHAT QUALITIES & SKILLS DO I NEED?**

You should be enthusiastic and want to learn about working in the hospitality and catering industry. You need to be well motivated and be able to work independently. Good organisational skills are essential as part of the practical and theory work

## **COURSE FOLLOWED**

[BTEC First Award in Hospitality](#)

## **HOW IS THE COURSE ORGANISED & ASSESSED?**

The course is made up of two units,

- Unit 1, The Hospitality and Catering Industry is exam based, and looks at the diverse businesses and range of careers that make up the sector. This 90 minute exam makes up 40 % of the grade, exam questions range from multiple choice to Analysis of the industry. This unit requires students to investigate what impacts on the sector and the factors affecting the success of a Hospitality and Catering business to job roles within the sector and responsibilities as some of the topics covered.
- Unit 2, Hospitality and Catering in Action: requires students to prepare, cook and present nutritional dishes and apply knowledge gained in the kitchen and classroom. This unit is assessed through a 9 hour controlled assessment where students must develop and plan a two course menu, understand how it fits into a catering provision, alongside what nutritional value the dishes offer. They will also need to investigate Food safety of each dish and how to cater for various customer requirements including allergies and dietary. This unit is worth 60 % of the qualification and focuses on skills and knowledge. A general interest in cookery and hospitality would be of value but not essential



# FREQUENTLY ASKED QUESTIONS

## **IS THERE ANY PRACTICAL ASSESSMENT IN THE COURSE?**

Units 2 is the practical unit that requires a 9 hour controlled assessment to back up your understanding of the subject and evaluate performance

## **ARE THERE ANY EXAMS IN HOSPITALITY?**

There is one exam for Unit 1, of which will be a mixture of written, multiple choice and short answers, this will be online unless paper based is requested.

## **DO I HAVE TO DO MUCH WRITTEN WORK?**

As the Hospitality industry is large and varied the amount work undertaken reflects this. You will have to, plan, produce and evaluate two dishes and produce an assignment within an allotted time, of which will be marked and internally verified. Throughout the course there is a large amount of written work that will enable students to understand topics of food, nutrition, menu planning and the industry itself among other subjects. Students will be required to research recipes and read / watch hospitality programmes such as The Great British Menu, Food Unwrapped, Eat well for Less to understand the impacts on the industry, the business, and the customer. Students will undertake food safety and health and safety training as part of the programme for which there is a large amount of theory content

