

Hospitality and Catering (Vocational Level 1 / 2)

Board: Eduqas

Course content

This qualification is made up of two units:

Unit 1: The Hospitality and Catering Industry

You will

- 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, nutritional 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

You will develop a range of skills which are attractive to employers, colleges and universities including:

- Communication
- Confidence
- Learning independently
- Organisation
- Problem solving
- Research
- Self-discipline
- Stamina
- Taking on responsibility
- Time Management

Assessment

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.

Useful resources

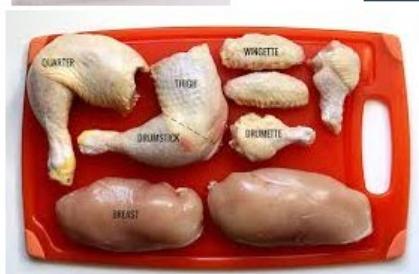
Students are strongly encouraged to purchase a revision guide through the Catering department. Students will also be provided with knowledge organisers and a revision pack to help with the examination content.

Future pathways

This course is a really good starting point if you want to study Food science at Level 3 or Hospitality and Catering at college. The hospitality industry offers a wide range of exciting opportunities which include:

- Chef de partie
- Commis chef
- Concierge
- Executive chef
- Front of house manager
- Head waiter
- Housekeeper
- Maître d'hôte
- Pastry chef
- Receptionist
- Sous chef
- Food writer
- Nutritionist
- Environmental Health officer
- Food Analyst
- Product development

Examples of food products and skills learnt during the course:



For more information about this course please speak to Mrs Jordan, Head of DT.