Qualification: Award in WJEC Hospitality and Catering

Exam Board: WJEC

Level of Achievement: Level 1/2 Pass, Merit, Distinction.

What will I learn?

If you like cooking or are considering a career in the hospitality industry then this is the qualification for you. We have introduced a level 1 and 2 course in Hospitality and Catering. Learners will develop the skills and knowledge to prepare high quality food within a commercial catering setting. This subject is a practical, vocational qualification available to 14–16 year olds to take alongside GCSEs.

The course comprises of two units:

Unit 1: A study of the Hospitality and Catering Industry looking at job roles, responsibilities and different industry sectors like hotels, holiday parks and restaurants. **Unit 1** is assessed by examination.

Unit 2: Designing and making dishes that could be served at a restaurant. It covers nutrition, food preparation and planning. **Unit 2** is assessed in school. You will have to make a two-course meal.

How will I be assessed?

This is a practical subject and 60% of the qualification will be an assessment of your technical skills. Final exam worth 40% of the overall grade.

Future opportunities

This course can lead onto Level 3 study in food, catering and hospitality.

It can also lead into apprenticeships and careers in the food and hospitality industry.

Subject Teachers:

- Mr Swain
- Mr Webster