



## Hospitality and Catering

KS4

### Why should I study this course?

In the Food department we offer two exciting courses. The Food and Nutrition GCSE course is an enjoyable course for those who enjoy finding out about ingredients and how they work and learning about nutrition alongside practical tasks.

The newest course we are offering is **Hospitality and Catering Vocational Award Level1/2**. This is a fully accredited vocational course and the Level 2 pass and beyond is equivalent to a GCSE gained in this subject at Level 4 and above.

This vocational award enables students who excel at practical learning the opportunity to develop a range of general and specialist skills. It is aimed at those students who may have an interest in, or may wish to pursue a career in the Hospitality and Catering industry, as well as those who may wish to work at any level in food manufacture and food technology.

Throughout the two year course you will be expected to cook each week and make a range of food products and develop core skills related to commercial food preparation whilst also demonstrating food hygiene, food presentation and considering production in quantity. Students will also develop transferrable skills in problem solving, communication and time management.

### What knowledge and/or skills will I need?

- **A passion for cooking** and a willingness to learn how to cook products from scratch through the use of existing recipes.
- You will cook every week and **you must provide your own ingredients**.
- Be willing to work as part of a team and even lead a team.
- Make decisions, combining food theory knowledge and understanding to achieve high quality practical outcomes.
- Use and extend ICT skills when completing projects.
- Develop good organisational skills and demonstrate **self-motivation** when working on extended projects.

### How will I be assessed?

The course is run by WJEC exam board, the two units are assessed as follows:

#### **Unit 1: The Hospitality and Catering Industry (externally assessed worth 40%)**

In this unit students will gain an understanding of the hospitality and catering industry and will be able to propose new hospitality and catering provision to meet specific needs.

This will be assessed in a **1 hour 20 minute written or online exam** worth 80 marks.

#### **Unit 2: Hospitality and Catering in Action (internally assessed worth 60%)**

In this unit students will learn to safely plan, prepare, cook and present nutritional dishes. Students will study commodities, menu planning and key aspects of commercial catering practice including food hygiene and food presentation.

Students will carry out a piece of controlled assessment that showcases the practical skills and knowledge they have developed. The project will be in response to a brief, provided by the exam board which is set within a vocationally relevant context. This project will include planning and development, making, testing, evaluation and communication.

This unit will include a **timed practical exam** and a total of **12 hours of written controlled assessment**.

We have fantastic links with Poole and Bournemouth Catering College who visit to enhance the learning of our students.

### Want more information?

Email Ms T Smith [Tsmith@corfehills.net](mailto:Tsmith@corfehills.net)

Visit the [WJEC website](#)