



LEVEL 1 AND 2 AWARD IN HOSPITALITY AND CATERING

Ofsted said: "Leaders have made improvements to assessment and the curriculum diligently and thoughtfully."

June 2016

LEVEL 1 AND LEVEL 2 IN HOSPITALITY AND CATERING SPECIFICATION AT A GLANCE

EXAM BOARD: WJEC

END OF COURSE ASSESSMENT

Unit 1:

The unit on the hospitality and catering industry will be externally assessed via an on screen, e-assessment. Both short and extended answer questions are based around applied situations. Learners will be required to use stimulus material presented in different formats to respond to questions.

Unit 2:

Hospitality and Catering in Action is internally assessed. For internal assessment, WJEC has produced model assignments for each unit however, there are three stages of assessment that will be controlled:

- Task setting
- Task taking
- Task marking

SUPPORTING TRIPS AND ACTIVITIES:

- Visits to local chef school, restaurants and local hotels
- In house workshops by professionals such as chefs, butchers and hotel staff
- Future chef competition participation
- Bedford College visit / catering college visit

SHOULD MY CHILD STUDY HOSPITALITY AND CATERING?

The WJEC Level 1/2 Award in Hospitality and Catering has been designed to support learners in schools and colleges who want to learn about this vocational sector and the potential it can offer them for their careers or further study. It is most suitable as a foundation for further study, providing learners with a core depth of knowledge and a range of specialist and general skills that will support their progression to further learning and employment

Each of the units of the WJEC Level 1/2 Award in Hospitality and Catering has been designed so that knowledge, skills and understanding are developed through tasks that have many of the characteristics of real work in the sector.

What will my child gain from Hospitality and Catering?

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

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.

Where will Hospitality and Catering take my child?

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 where the WJEC Level 1/2 Award in Hospitality and Catering is achieved

Further reading/ suggested revision materials:

**Hospitality & Catering for GCSE by Judy
Gardiner, Jacqui Housley - Hodder Education
ISBN 1444166867**

For further information, please contact:

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