



# LEVEL 1 AND 2 AWARD IN HOSPITALITY AND CATERING

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*Ofsted said: "Personal development is a great strength."*

*February 2022*

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# **Level 1/2 Vocational Award in Hospitality and Catering (Technical Award) SPECIFICATION AT A GLANCE**

**EXAM**                      WJEC  
**BOARD:**

## **Unit 1: The hospitality and catering industry**

In this unit students will gain a comprehensive knowledge and understanding of the hospitality and catering industry including provision, health and safety, and food safety

Topics include:

- Hospitality and catering provision
- How hospitality and catering providers operate
- Health and safety in hospitality and catering
- Food safety in hospitality and catering

## **Unit 2: Hospitality and Catering in Action**

In this unit students will gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus. They will learn the skills needed to prepare, cook and present dishes. They will also learn how to review their work effectively.

Topics include:

- The importance of nutrition
- Menu planning

- The skills and techniques of preparation, cooking and presentation of dishes
- Evaluating cooking skills

## **COURSE ASSESSMENT**

Candidates will pursue a course leading to the award of Level 1 or Level 2 Certificate with distinction, merit or pass. Level 2 Distinction \* being the highest and Level 1 pass being the lowest award.

### **The hospitality and catering industry**

- 40% of final grade
- 1 hour 20 minute terminal examination
- 80 marks
- Questions requiring short and extended answers, based around applied situations.

### **Hospitality and catering in action**

- 60% of final grade
- Controlled assessment
- 120 marks
- Centre-assessed and OCR moderated

## **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

## **SHOULD MY CHILD STUDY HOSPITALITY AND CATERING?**

WJEC Level 1/2 Vocational Awards (Technical Awards) offer an experience that focuses on applied learning, i.e. acquiring and applying knowledge, skills and understanding through purposeful tasks set in contexts that have many of the characteristics of real work.

### ***What will my child gain from Hospitality and Catering?***

- The 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, students 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 2 and Level 3 NVQ Diploma in Professional Cookery

**For further information, please contact:**

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