

Subject:	Hospitality and Catering
Level:	Level 1/2
Awarding Body:	EDUQAS/WJEC
Specification Code:	601/7703/2
Awarding Body website:	https://www.eduqas.co.uk
ASSESSMENT:	
Learners will be required to successfully complete a portfolio of work for their internally assessed unit of work and 1 exam, which will be externally assessed.	
The portfolio of evidence for the internally assessed unit will include: notes, diagrams, annotated photos, witness statements and evaluations of the dishes cooked.	
The externally assessed exam will cover a range of theory work focused around hospitality and catering; including food hygiene and safety, equipment, job roles and types of establishments within the hospitality and catering industry.	
TIERS:	
Tier Grades:	Level 1 Pass, Level 2 Pass, Merit, Distinction, Distinction*
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Description

The WJEC Level 1/2 Vocational 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. Employment in hospitality and catering can range from waiting staff, receptionists and catering assistants to chefs, hotel and bar managers and food technologists in food manufacturing. All of these roles require further education and training either through apprenticeships or further and higher education.

There are 2 units of work, one of which is the controlled assessment, which is both written and practical in nature. Students have 9 hours to complete this unit of work. This will also require the students to develop their ICT skills in developing good quality presentation of work. Students will have to undertake a range of practical tasks and ingredients will need to be supplied on a regular basis. The other unit is the exam which students will sit in January/ June of year 11. This can be done online or paper based and is 1hour 30minutes.

What will I learn?

1. A balance of **practical cooking** and development/written work.
2. The function of foods in recipes (**food science**) and in the body (**nutrition**).
3. A knowledge of the **sources of ingredients** and foods including the environmental influence.
4. All aspects of **diet, food needs and health**.
5. A thorough understanding and application of **food hygiene and safety**.
6. Develop and apply a wide range of **practical cookery skills**, using appropriate equipment to meet specific needs.
7. Develop an understanding of hospitality and catering providers; how they operate and what they have to take into account to be successful.

How will I be assessed?

Pupils work will be assessed and internally moderated before being sent off for external moderation.

The portfolio pupils will produce comprises of both written work and photographic evidence of practical work undertaken for the internally assessed unit.

The external assessment will be a **1 hour 30 minute exam** testing the pupils' knowledge and understanding of all aspects of the hospitality and catering industry; including food hygiene and safety, equipment, job roles and types of establishments within the hospitality and catering industry. The examination takes place in January of Year 11. If required and where appropriate, pupils are allowed a resit of the external examination, during summer term of Year 11, in order to improve their grade.

Pupils **MUST** achieve at least a **LEVEL 2 PASS** for each unit of the course in order to gain a full qualification at the end of year 11.

What are the costs?

Equipment such as design folder, revision guides and appropriate ICT software (particularly powerpoint) are important to the successful Hospitality and Catering student. Much of this is available within school. Practical work is scheduled throughout years 10 and 11, so ingredients are required. However, much of these are pupils' own choice of ingredients and a small amount is able to be provided by school.

Future Opportunities

Further study of food-based subjects such as Level 3 Hospitality and Catering, work in food production companies, catering, food designers, nutritionists, chefs or environmental health officers.

Students who are most successful in this subject:

- Enjoy practical work and like trying new ideas.
- Are willing to try new foods and develop a range of cooking skills.
- Are prepared to undertake independent research and work hard outside of lessons.
- Wish to use and develop their ICT skills.
- Are well organised and provide appropriate ingredients regularly.