

Core technical qualification

WJEC Level 1-2 Award in Hospitality and Catering

What will you be learning?

- Throughout the course you complete a portfolio of assessed work and tasks that revolve around a “plan, do and reflect” system that allows you to demonstrate continuous progress as your skills develop in theory, work related and practical situations.
- You will study aspects of customer service, customer needs, health and safety, food hygiene, career opportunities, working properties of food, nutrition and food science to name but a few areas.
- The overall course considers all aspects of the Catering industry giving you a well-rounded perspective from which to consider future career plans. This is a course for people with a real passion for Food and its global appeal.

Methods of assessment

- 2 Unit areas must be completed:-
 - Unit 1, The Hospitality and Catering Industry is externally assessed via a 90 minute written paper
 - Unit 2, Hospitality and Catering in Action is an internally marked controlled assessment portfolio

What are lessons like?

- You will get to cook every week and you have opportunities to be creative and innovative in the use of a wide range of ingredients that reflect your widening knowledge and understanding of the subject. Your food based skills will include both traditional and modern culinary techniques.
 - The theory is taught using a range of delivery styles that encourage your full participation, giving opportunity to express opinion, share ideas and experiences of food in general.
 - The assessments encourage you to taste, compare, contrast, design and test food products in a variety of ways that lead to a thorough knowledge being gained.
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- It is a subject with a great variety of content including both independent and team working, problem solving, costing and planning.
- The course covers food science, use of commodities, nutrition, the law, job roles and industrial processes whilst actively encouraging you to explore the wide diversity of foods available and their application in creating a wide variety of dishes.

How will we work with employers and the community?

- The School is developing links with local business in many aspects of the catering industry as well as seeking input from Kendal College where skills can be practised and refined as you progress through a series of pre-arranged tasks and scenarios that link to both the work place and school in practical situations.
- Our local food professionals and Artisan producers will be invited to hold master classes/demonstrations in their specialist areas, giving you a real insight into current food trends, linking these directly to your program of study. These will take place in our new professional QEstudio chef's kitchen.

Where can this pathway lead?

Upon completion of the Level 1-2 Catering you can progress to sixth form where you may choose to study further food related subjects such as Level 3 Food Science and Nutrition. The course can also lead towards both College and University where a growing range of Nutrition, Hospitality, Health and Leisure courses are available. Many of the functional skills are directly transferrable to other disciplines and employers are keen for people who have taken such courses. You will have used skills that will help you to analyse, research, create and investigate by the use of many techniques. You will be familiar with team and independent working, as well as being able to work within tight budget and time constraints which are valuable attributes in the modern workplace.