

Food: Level 1 or 2 Vocational award in Hospitality and Catering



Why should I study Hospitality and catering?



You should opt for this course

- If you like to cook.
- If you are creative.
- If you have a passion for food and its wider impact on health and well-being.
- If you are interested in learning about the hotel, restaurant and catering industry.

Please note: Pupils will be asked for a voluntary contribution of £40 to cover costs of revision guides, workbook and ingredients across year 10. During year 11 there will be another voluntary contribution of £40.

What will I study?



Pupils develop practical cookery skills and techniques as they explore the underlying principles of food safety, nutrition and planning a presentation. Pupils are inspired to become inquisitive, creative and confident cooks.

Areas covered include nutrition and health, meal planning, preparation and cooking techniques, , food safety, sensory properties. Pupils are able to demonstrate skills and experiment through a wide range of practical tasks. Pupils are required to work independently and show high levels of organisation in both practical and theory lessons.

Students should be committed to achieving, enjoy being creative and have the drive to stretch their skills and produce excellent outcomes.

Student will learn about many aspects of the hospitality industry from hotel management, to front of house roles.

How will I be assessed?



Unit 1: The Hospitality and Catering Industry: Learn about the hospitality and catering industry, the types of hospitality and catering providers and about working in the industry. Learn about health and safety, and food safety in hospitality and catering, as well as food related causes of ill health.

- **Unit 1 will be assessed through an exam, which is worth 40% of your qualification**

Unit 2: Hospitality and Catering in action: Learn about the importance of nutrition and how cooking methods can impact on nutritional value. Learn how to plan nutritious menus as well as factors which affect menu planning. You will learn the skills and techniques needed to prepare, cook and present dishes as well as learning how to review your work effectively.

- **In Unit 2 you will complete an assignment where you will plan and prepare a menu in response to a brief. This will be worth 60% of your qualification and will take 12 hours**

Which skills will I develop and use?

Pupils are taught to:

- Select and use ingredients and processes to produce quality products.
- Use equipment safely with regard to themselves and others.
- Work accurately and efficiently in terms of time, ingredients and equipment.
- Carry out Research.
- Plan and follow plans with a high level of accuracy.
- Carry out effective evaluation and product analysis.

How will I be able to use this subject in my future career?



Hospitality and Catering provides a good basis for progression to A-level study, college or a wide range of careers in the hospitality, catering, and manufacturing industries as well as providing essential life skills.